



DINNER

APPETIZERS

Soup Du Jour	MKP
Made Daily with Fresh Ingredients	
Goat Cheese Risotto Fritters	\$13
Braised Tomato Spinach Pesto Asiago Cheese	
Jumbo Lump Crab Cake	\$19
Pan Seared Cake Caper Roasted Red Pepper Aioli Baby Arugula	
Classic Shrimp Cocktail	\$18
Cuts Cocktail Sauce	
Sesame Seared Tuna*	\$18
Ponzu Reduction Vegetable Stir-Fry Wasabi Cream Scallions	
Smoked Salmon*	\$16
Served Chilled with Pickled Red Onions Remoulade Crostini	
Four Cheese Spinach Dip	\$15
House Made Kettle Chips	
Fried Green Tomatoes	\$14
Herb Crusted Crumbled Blue Cheese Fresh Scallions	
Bourbon Glazed Bacon	\$15
House Made Bacon Bourbon Maple Glazed	
Escargot	\$14
Baked with Chardonnay Herbed Butter	

SALADS

Arugula Salad	\$16
Baby Arugula Roasted Beets Pickled Red Onions Candied Pecans Warm Crispy Goat Cheese White Balsamic Vinaigrette	
Classic Caesar	\$12
Shaved Asiago Garlic Croutons Anchovies	
Iceberg Wedge	\$14
Crumbled Blue Cheese Tomatoes Apple-Wood Smoked Bacon Fresh Scallions	
Burrata Caprice	\$15
Creamy Burrata Cheese Aged Balsamic Fresh Tomatoes Basil Pesto	

HOUSE SPECIALS

Braised Lamb Shank	\$38
Fall off the Bone Mediterranean Style Mashed Potatoes Cinnamon Essence Pan Jus	
Herb Roasted Chicken Breast 100% Antibiotic Free	\$26
Sautéed Spinach Roasted Potatoes Sweet Pepper Emulsion	
Shrimp & Grits	\$28
Garlic Sautéed Shrimp Tomatoes Scallions Cheddar Grits	
Iron Seared Ponzu Salmon*	\$29
Rice Noodles Stir-fry House Made Ponzu Sauce Fresh Scallions Sesame Seeds	
Southern Fried Lobster Tails two 6-ounce tails	MKP
Roasted Garlic Mashed Potatoes Clarified Butter Spinach	
Slow Roasted Pork Ribs	\$28
Hickory BBQ Sauce Cilantro Garlic Fries	
Rack of Lamb*	\$39
Spinach Rice Charred Tomatoes Herb Garlic Puree	
CUTS Steak Burger*	\$18
Toasted Pretzel Roll White Cheddar Lettuce Tomatoes Onions Garlic Fries	

CUTS SIGNATURE STEAKS & CHOPS

We proudly serve USDA Certified Upper 2/3 Choice Midwestern Beef

Petite Filet* 8-ounce	MKP
Filet Mignon* 12-ounce	MKP
Ribeye* 14-ounce	\$44
New York Strip* 13-ounce	\$39
Cowboy Ribeye* 22-ounce	\$58

CUTS USDA PRIME STEAKS

Ribeye* 16-ounce	\$55
New York Strip* 16-ounce	\$52

STEAK FEATURES

CUTS Ribeye* 12-ounce	\$42
Marinated in Tropical Juices Garlic Mashed Potatoes	
Surf & Turf	MKP
Broiled Maine Lobster Tail Tenderloin Medallions Roasted Garlic Mashed Potatoes Sautéed Spinach	

Cuts Steakhouse cooks Steaks & Chops to the following temperatures:

- Black & Blue** - Extra Charred Exterior with a Cold Red Center
- Rare** - Slightly Charred Exterior with a Cold Red Center
- Medium Rare** - Slightly Charred Exterior with a Warm Red Center
- Medium** - Slightly Charred Exterior with a Hot Pink Center
- Medium Well** - Slightly Charred Exterior with a Hot Faintly Pink Center
- Well Done** - Slightly Charred Exterior with a Cooked Through Center, No Pink

STEAK TOPPINGS

Crumbled Blue Cheese	\$5
Broiled Shrimp	\$13
Jumbo Lump Crab Meat	\$18
Southern Fried Lobster Tail	MKP

SAUCES

Cuts Signature Sauce	\$2
Béarnaise	\$3
Green Peppercorn	\$3

SIDES

Roasted Garlic Mashed Potatoes	\$7	Baked Potato	\$7
Featured Vegetable	\$7	Creamy Cheddar Grits	\$7
Pimento Mac & Cheese	\$7	Cilantro Garlic Fries	\$7
Truffle Asparagus	\$8	Caesar or Wedge Salad	\$8
Thyme Caramelized Onions	\$7	Roasted Mushrooms	\$8

SWEETS

Warm Pecan Fudge Brownie	\$10
Pecan Fudge Brownie Vanilla Ice Cream	
Georgia Style Cheesecake	\$10
Grilled Peaches Caramel Whipped Cream	
Apple Cobbler	\$10
Salted Caramel Pecans Vanilla Ice Cream	
Crème Brulee	\$10
Classic French Vanilla Custard	

A SERVICE CHARGE OF 18% WILL BE AUTOMATICALLY ADDED TO YOUR FINAL BILL.

*Consuming under cooked or raw meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.