



DINNER

APPETIZERS

Soup Du Jour	MKP
Made Daily with Fresh Ingredients	
Goat Cheese Risotto Fritters	\$16
Braised Tomato Spinach Pesto Asiago Cheese	
Jumbo Lump Crab Cake	\$22
Pan Seared Cake Caper Roasted Red Pepper Aioli Baby Arugula	
Classic Shrimp Cocktail	\$22
Cuts Cocktail Sauce	
Sesame Seared Tuna*	\$21
Ponzu Reduction Vegetable Stir-Fry Wasabi Cream Scallions	
Smoked Salmon*	\$19
Served Chilled with Pickled Red Onions Remoulade Crostini	
Four Cheese Spinach Dip	\$18
House Made Kettle Chips	
Fried Green Tomatoes	\$16
Herb Crusted Crumbled Blue Cheese Fresh Scallions	
Bourbon Glazed Bacon	\$19
House Made Bacon Bourbon Maple Glazed	
Escargot	\$16
Baked with Chardonnay Herbed Butter	

SALADS

Arugula Salad	\$18
Baby Arugula Roasted Beets Pickled Red Onions Candied Pecans Warm Crispy Goat Cheese White Balsamic Vinaigrette	
Classic Caesar	\$14
Shaved Asiago Garlic Croutons Anchovies	
Iceberg Wedge	\$15
Crumbled Blue Cheese Tomatoes Crispy Bacon Fresh Scallions	
Burrata Caprice	\$19
Creamy Burrata Cheese Aged Balsamic Fresh Tomatoes Basil Pesto	

HOUSE SPECIALS

Braised Lamb Shank	\$45
Fall off the Bone Mediterranean Style Mashed Potatoes Pan Jus	
Herb Roasted Chicken Breast <small>100% Antibiotic Free</small>	\$32
Sautéed Spinach Roasted Potatoes Sweet Pepper Emulsion	
Shrimp & Grits	\$32
Garlic Sautéed Shrimp Tomatoes Scallions Cheddar Grits	
Iron Seared Ponzu Salmon*	\$31
Rice Noodles Stir-fry House Made Ponzu Sauce Fresh Scallions Sesame Seeds	
Southern Fried Lobster Tails <small>two 6-ounce tails</small>	MKP
Roasted Garlic Mashed Potatoes Clarified Butter Spinach	
Slow Roasted Pork Ribs	\$30
Hickory BBQ Sauce Cilantro Garlic Fries	
Rack of Lamb*	\$48
Spinach Rice Charred Tomatoes Herb Garlic Puree	
CUTS Steak Burger*	\$19
White Cheddar Lettuce Tomatoes Onions Garlic Fries	

CUTS SIGNATURE STEAKS & CHOPS

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

Petite Filet* <small>8-ounce</small>	MKP
Filet Mignon* <small>12-ounce</small>	MKP
Ribeye* <small>14-ounce</small>	\$52
New York Strip* <small>13-ounce</small>	\$45
Cowboy Ribeye* <small>22-ounce</small>	\$65

CUTS USDA PRIME STEAKS

Ribeye* <small>16-ounce</small>	\$65
New York Strip* <small>16-ounce</small>	\$59

STEAK FEATURES

CUTS Ribeye* <small>12-ounce</small>	\$48
Marinated in Tropical Juices Garlic Mashed Potatoes	
Surf & Turf	MKP
Broiled Maine Lobster Tail Tenderloin Medallions Roasted Garlic Mashed Potatoes Sautéed Spinach	
Steak Au Poivre* <small>7-ounce</small>	\$39
Sliced Tenderloin Roasted Potatoes Classic French Cognac Peppercorn Sauce	

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

ENHANCEMENTS

Blue Cheese Crust	\$6	Cuts Signature Sauce	\$3
Broiled Shrimp <small>(4 SHRIMP)</small>	\$16	Béarnaise Sauce	\$3
Lump Crab Meat	\$22	Green Peppercorn Sauce	\$3
Southern Fried Lobster Tail	MKP	Crab "OSCAR" Style	\$27

SIDES DISHES

Roasted Garlic Mashed Potatoes	\$8	Baked Potato	\$7
Featured Vegetable	\$8	Creamy Cheddar Grits	\$8
Pimento Mac & Cheese	\$9	Cilantro Garlic Fries	\$8
Truffle Asparagus	\$10	Caesar or Wedge Salad	\$9
Thyme Caramelized Onions	\$8	Roasted Mushrooms	\$10

SWEETS

Warm Pecan Fudge Brownie	\$12
Pecan Fudge Brownie Vanilla Ice Cream	
Georgia Style Cheesecake	\$11
Grilled Peaches Caramel Whipped Cream	
Apple Cobbler	\$12
Salted Caramel Pecans Vanilla Ice Cream	
Crème Brulée	\$11
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.