

final cut

STEAK & SEAFOOD

EXECUTIVE CHEF JONATHAN NELSON

Chef Jonathan grew up in New Orleans, Louisiana. As in many families in New Orleans Jonathan found himself surrounded by expert and passionate cooks. His fondest childhood memories are of cooking with his grandma in her kitchen. These early memories fueled his passion for food shared with friends and family. He has brought some of those signature recipes here to Final Cut to share with you, your family and friends.

RAW BAR AND APPETIZERS

CHEF'S DAILY SELECTION OF EAST AND/OR WEST COAST OYSTERS 4
cocktail sauce, horseradish, copper & kings gin mignonette

JUMBO SHRIMP COCKTAIL 19
chardonnay poached shrimp, charred lemon, horseradish and cocktail sauce

SEAFOOD BOAT (serves two or more) MKT
poached main lobster, shrimp cocktail, king crab legs, half dozen oysters and lump crab, horseradish, cocktail sauce, copper & kings gin mignonette

CLASSIC NEW ORLEANS PO-BOY SLIDERS (short rib or fried oysters) 18
brioche bun, garlic mayonnaise, baby iceberg lettuce, heirloom tomato salad

FLASH FRIED CALAMARI 15
charred lemon, spicy pepper aioli and cocktail sauce

BUTTERNUT SQUASH GNOCCHI 13
roasted squash, brown butter, toasted pepitas, arugula pesto, parmesan foam

FINAL CUT SIGNATURE CRAB CAKE 19
crispy shallots, micro celery salad, charred lemon, truffle aioli

GLAZED SADDLEBERK FARM'S SLAB BACON (Urbana, OH) 18
vegetable chow, chili bourbon brown sugar glaze

SIGNATURE ITEM

CHEF JONATHAN'S BBQ SHRIMP AND WEISENBERGER GRITS (Hardin County, KY) 20
cajun seasoning, andouille sausage, butter

SALAD AND SOUP

CLASSIC CAESAR SALAD 9
focaccia croutons, caesar dressing and parmesan cheese crisp

FINAL CUT ICEBERG "WEDGE" 11
bacon lardons, maytag blue cheese, heirloom tomato, pickled red onion and blue cheese dressing

SEASONAL CHOPPED SALAD 11
white cheddar, golden beet, tomatoes, english cucumber, polenta croutons, green goddess dressing

FINAL CUT HOUSE SALAD 10
sliced apples, dried cranberries, roasted walnuts, pickled red onions, feta cheese, balsamic vinaigrette

CLASSIC FRENCH ONION 10
beef broth, crouton, gruyère cheese

CHEF JONATHAN'S SHRIMP GUMBO 12
shrimp, andouille sausage, fried okra, rice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% gratuity will be added to parties of 6 or more.

CLASSIC MIDWEST BEEF CUTS

FILET MIGNON	8oz 42, 12oz 53	BONE-IN RIBEYE	24oz 68
USDA PRIME NY STRIP	14oz 44, 20oz 60	RIBEYE	16oz 42

LOCAL RANCHES AND FARMS

SAKURA WAGYU FARMS (Westerville, OH) WAGYU RIBEYE <i>herb & marrow butter</i>	18oz MKT	GERBER'S AMISH FARM CHICKEN SALTIMBOCCA (Kidron, OH) <i>prosciutto, sage, yukon gold potatoes, haricot verts, and sweet chicken jus</i>	34
SADDLEBERK FARMS BERKSHIRE PORK CHOP (Urbana, OH) <i>brandied cherry demi glace</i>	30	LEGACY MAKERS RANCH "COULOTTE" SIRLOIN STEAK (Reynolds, IN)	8oz 34

TOPPERS AND SAUCES 4

*sautéed mushroom, bearnaise, au poivre, bordelaise, FC-1 steak sauce,
roasted garlic butter, maytag blue cheese butter, onion bacon marmalade*

SEAFOOD ADD-ONS

*King Crab Oscar (asparagus & bearnaise) 19, Lobster Tail MKT, King Crab Legs MKT,
Diver Scallops 18, Sauteed Shrimp and Scampi Butter 18*

SEAFOOD AND ENTREES

DOUBLE CUT LAMB CHOPS <i>chimichurri sauce</i>	35	CRISPY "SIXTY SOUTH" SALMON <i>crispy chickpeas, heirloom tomatoes, micro greens, lemon tahini dressing, charred lemon, beurre blanc sauce</i>	30
LEGACY MAKERS RANCH STEAK FRITES FLAT IRON STEAK <i>sauce au poivre, steak fries</i>	34	HERB CRUSTED AUSTRALIAN BASS <i>polenta cake, smoked tomatoes, bacon lardons, and red pepper sauce</i>	40
AMBER BEER BRAISED BEEF SHORT RIBS <i>risotto, carrots, heirloom tomatoes, and short rib jus</i>	35	CREOLE SEAFOOD PASTA <i>roasted tomatoes, spinach, king crab, shrimp and a creole cream sauce</i>	30

SIGNATURE ITEM

CHEF JONATHAN'S BLACKENED DIVER SCALLOPS

*creamy corn grits, baby corn, beech mushrooms,
smoked paprika oil, arugula pesto*

32

SIDES

TRUFFLE MACARONI & CHEESE	9	CLASSIC CREAMED SPINACH	12
CRAB MACARONI & CHEESE	24	SAUTEED BROCCOLINI	8
AU GRATIN POTATOES	12	ROASTED MUSHROOM TRIO	9
BUTTERED MASHED POTATOES	9	STEAMED FRESH JUMBO ASPARAGUS	9
ROASTED BAKED POTATO	9	PAN SEARED BRUSSEL SPROUTS	9

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