

— bar menu —

8

house salad

baby greens . romaine . croutons . parmesan . tomato . house vinaigrette
add grilled shrimp 17 add seared chicken 15 add scallops 18

olives & almonds

truffle oil . herb marinated olives . feta cheese . toasted marcona almonds

13

bacon 3 ways

applewood smoke pork . house cured lamb . braeburn apple brined wild boar . mixed field greens

oysters rockefeller

4 fresh east coast varieties . spinach béchamel . parmesan

clams casino

prosciutto . toasted panko . fine herbs . marrow butter

rye whiskey chicken crisps

whiskey . honey . mustard glaze

beer battered steak frites

fingerling potato . parmesan cup . tarragon aioli

17

final cut prime beef burger

burgers include potato crisps fried in wagyu fat

8oz hand pressed patty stuffed with torchon of foie gras on toasted brioche
with wisconsin smoked cheddar & mixed field greens

Add: sautéed mushrooms . avocado mousse . melted bacon . onion jam (\$1 each)

The consumption of raw or under cooked eggs, meat, poultry, seafood
or shellfish may increase your risk of food borne illness.

final cut
STEAK & SEAFOOD

Chef: David Graham

Manager/Sommelier: Katie Nemecek