

appetizers

colossal gulf shrimp house made cocktail sauce	16
jumbo lump crab cakes Maryland style, spicy remoulade	16
Italian stuffed mushrooms turmeric cream sauce, shaved parmesan cheese, chive oil	13
Point Judith calamari fried capers, marinara, shaved parmesan cheese	13
artisan cheese & butcher block three cheeses, charcuterie of salami and bresaola, chef's accompaniments	15
*oysters on the half shell house made cocktail sauce, mignonette	15
beef bruschetta toast points, heirloom tomatoes, shaved parmesan cheese	15
*beef carpaccio filet mignon, extra virgin olive oil, shaved parmesan cheese, arugula, caper pesto, pickled shallots	14
bbq shrimp cajun spices, garlic, beer, roasted corn relish, chili-garlic remoulade	15
soups	
French onion caramelized onions, savory broth, gruyere cheese	6
seafood bisque jumbo crab, steamed jasmine rice, roe, fresh chives	10
salads	
final cut mixed greens, parmesan cheese, ranch dressing	6
caesar baby romaine, parmesan cheese	8
spinach dried cranberries, candied pecans, goat cheese, raspberry vinaigrette	7
wedge vine ripened tomatoes, bacon, bleu cheese dressing	7



Kansas City, KS

The Final Cut Steakhouse at Hollywood Casino at Kansas Speedway is a contemporary American steakhouse featuring hand selected USDA Mid-Western Prime and Certified Angus beef, corn-fed and naturally aged up to four weeks to ensure maximum flavor and texture. Each of our Final Cut Prime and Certified Angus beef steaks are seasoned with kosher salt and tri-color peppercorns, then broiled at 1600 degrees to create a thin charred crust, sealing in the delicious natural beef juices. The finishing touch for each steak is a pat of butter, to enhance its natural richness.

certified angus

*filet mignon 7 or 10 ounce	34 or 39
*porterhouse 24 ounce	42

prime

*Kansas City strip 14 ounce	38
*ribeye 14 ounce	40

Australian wagyu

*final cut tomahawk chop 28 ounce	56
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*signature filet mignon

10 ounce certified angus, wrapped in bacon, blue crab, lobster, herb cheese	46
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enhancements

béarnaise, bordelaise, au poivre or chimichurri 3	
crab oscar 9 garlic shrimp 9 sea scallops 11	
king crab 22 stilton bleu cheese gratin 5	

final cut signature 9 | lobster tail market

entrées accompanied by final cut salad

seafood & shellfish

fettuccini frutti di mare alfredo shrimp, crab, scallops, cream, parmesan cheese	29
sea bass citrus-soy glaze, jasmine rice, ginger, scallions, sesame oil	36
seared sea scallops herb butter, arugula & fennel salad, toasted hazelnuts	32
Alaskan king crab steamed colossal leg, drawn butter	53
Canadian lobster tails two 9 ounce tails, drawn butter	market

specialties

*veal chop garlic, fresh herb marinade, chimichurri sauce	38
*double cut pork chop roasted and caramelized, homemade applesauce, caramel drizzle	40
*Colorado lamb rack stone ground mustard crust, cherry pecan sauce	39
roasted free range chicken white wine, rosemary, garlic, pancetta, pan jus lie	26
fork tender braised short ribs creamy scallion risotto, cabernet reduction	29

side dishes

parmesan cheese steak fries 8 | baked potato 6 | buttermilk onion rings 7
steakhouse mushrooms 7 | mashed potatoes with chive oil 6
brussel sprouts, bacon 8 | cream corn 8 | broccolini 7
chef's mac & cheese 14 | lobster loaded potato mash with chives 14
grilled asparagus 8

for parties of six or more, a 20% suggested gratuity will be added to the final bill for your convenience the payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.