

appetizers

colossal gulf shrimp 16
fresh cocktail sauce, rémoulade

blue fin crab cakes 16
crab cakes, smoked pepper aioli, sweet pickled cucumbers

sausage stuffed mushrooms 15
charred tomato marinara, pecorino - romano crème, bagna calda, arugula

fried calamari 15
lemon-basil aioli, saffron tomato sauce, salsa verde

local cured meats & hand selected cheeses 15
three special cured meats, three artisan cheeses
These items change often. Consult your server for the latest.

***fresh shucked oysters** 18
fresh cocktail sauce, citrus-pepper mignonette

KC-blt 15
cured-smoked pork belly, tomato marmalade, fresh mayonnaise chantilly, romaine chiffonade

soups

onion 6
beef broth, caramelized onion puree, gruyere, baguette toast

bisque 10
lump crab, saffron rice, red tabiko, scallion

salads

seafood panaché 30
king crab leg, colossal shrimp, scallops, oysters
lemon-honey vinaigrette, red tabiko, basil aioli, bagna cauda, fresh cocktail sauce

caesar 8
traditional caesar dressing, fresh grated parmesan, corn bread crouton, parmesan tuille

baby spinach 7
meringue encased pecans, herbed goat cheese, raspberry vinaigrette

iceberg 7
baby tomato, **final cut** bacon, bleu cheese vinaigrette, baby beets



Kansas City, KS

Certified Angus Beef®

*filet of beef	7 or 10 ounce	34 or 39
*bone in ribeye	22 ounce	55
*Cowboy Rib Chop	30 ounce	70
*bone in strip steak	24 ounce	58
*porterhouse	24 ounce	48
*ribeye	14 ounce	40

┌ *** *final cut* signature filet of beef** ┐
10 ounce certified angus beef®, bacon wrapped,
lump crab, lobster, herb goat cheese
└ **46** ┘

wagyu

*flat iron steak	14 ounce	45
*flank steak	14 ounce	45

entrees accompanied by house salad **6**

enhancements

béarnaise 3 | bordelaise 3
oscar 9 | shrimp 9 | scallops 15
king crab (market) | lobster tail | (market)
stilton bleu gratin 5

for parties of six or more, a 20% suggested gratuity will be added to the final bill for your convenience for your convenience.

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

seafood & shellfish

seafood fettuccini 29
shrimp, lump crab, scallops, lemon-parmesan cream

halibut 36
plancha seared halibut, almond romesco, risotto & herbs

salmon oscar 29
asparagus, lump crab, béarnaise sauce

scallops 32
marinated baby fennel, roast tomato coulis, hazelnut pesto, beurre blanc

shrimp 25
red curry coconut broth, green apples, sultanas, ginger pine nuts, pineapple, jasmine rice

North American lobster tail market
drawn butter, lemon

king crab leg market
drawn butter, lemon

specialties

***Colorado lamb rack** 39
rosemary mustard glaze, roast garlic jus

***Duroc pork loin chop** 30
pickled fennel, sour apple slaw, shitake risotto

***Berkshire pork rib chop** 30
bacon apple chutney, shitake risotto

***baked half chicken** 26
white wine, rosemary, garlic, pancetta, pan jus lie

braised beef short ribs 29
potato lasagna, Swiss and nutmeg, herb pan gravy

***elk rib chops** 47
16 ounce, glazed baby carrots, potato gratin

side dishes

parmesan truffle fries 8
baked potato 6 | buttermilk onion rings 6
sautéed mushrooms 7 | mashed potatoes 6
brussel sprouts, **final cut** bacon 8 | daily macaroni and cheese (changes daily) 14
lobster loaded mashed potato 14 | grilled asparagus 8
glazed baby carrots 5 | peak season vegetable 7