

# CUT 32

## RAW/CHILLED

<b>EAST &amp; WEST COAST OYSTERS</b>	<b>3.50 ea</b>
Changes daily, please inquire	
<b>GIANT SHRIMP COCKTAIL</b>	<b>9 ea</b>
Bloody Mary Cocktail Sauce	
<b>ALASKAN KING CRAB</b>	<b>AQ</b>
<b>COLOSSAL BLUE CRAB</b>	<b>21</b>
<b>TUNA TARTARE</b>	<b>18</b>
Golden Beets, Avocado & Thai Chiles	
<b>CEVICHE</b>	<b>16</b>
Aji Amarillo, Papaya & Crispy Yucca	

## SAUCES

Cocktail Sauce | Hot Sauce | Apple-Cucumber Mignonette | Drawn Butter

## Seafood Tower AQ

The collection of seafood below is either chilled or baked

### BAKED

Jumbo Lump Crabcakes, Oysters Rockefeller, Shrimp Scampi & South African Lobster Tail

### CHILLED

East & West Coast Oysters, Giant Shrimp, Alaskan King Crab & Ceviche

## STARTERS

<b>OYSTERS ROCKEFELLER</b>	<b>17</b>
Blue Point Oysters, Spinach Mornay & Crispy Pancetta	
<b>STEAK TARTARE</b>	<b>21</b>
Cornichon, Shallot, Capers, Preserved Lemon & Quail Egg	
<b>BRAISED SHORT RIB MEATBALLS</b>	<b>18</b>
San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread	
<b>JUMBO LUMP CRABCAKE</b>	<b>18</b>
Wild Arugula & Carrot Butter Sauce	
<b>SMOKED BACON WRAPPED DATES</b>	<b>13</b>
Organic Dates, Aged Manchego & Housemade Chorizo	

## SALADS

<b>CLASSIC CAESAR</b>	<b>12</b>
Lemon-Anchovy Dressing & Parmigiano Reggiano	
<b>BABY ICEBERG WEDGE</b>	<b>14</b>
House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes	
<b>SIGNATURE SALAD</b>	<b>14</b>
Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews	
<b>BUFFALO MOZZARELLA &amp; HEIRLOOM TOMATOES</b>	<b>19</b>
25-year-Old Balsamic, Thai Basil, Meyer Lemon Sea Salt Avocado & Olio Verde	

## SEAFOOD

<b>WOOD GRILLED ORA KING SALMON</b>	<b>38</b>
Mandarin Orange and Almond Organic Quinoa Salad + Aged Balsamic-Beet Beurre Rouge	
<b>JUMBO SHRIMP SCAMPI</b>	<b>39</b>
Grilled Country Bread	
<b>CHILEAN SEA BASS</b>	<b>39</b>
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	
<b>SEARED AHI TUNA</b>	<b>36</b>
Edamame Emulsion, Plum Soy, Pickled Daikon Radish & Wasabi Aioli	
<b>COLOSSAL SOUTH AFRICAN LOBSTER TAIL</b>	<b>AQ</b>
Drawn Butter	

## PRIME CUTS

<b>PETITE FILET MIGNON</b> 8oz (21 Day)	<b>42</b>
<b>FILET MIGNON</b> 12oz (21 Day)	<b>55</b>
<b>BONE-IN RIBEYE</b> 22oz (35 Day)	<b>59</b>
<b>NEW YORK STRIP</b> 14oz (35 Day)	<b>52</b>
<b>PORTERHOUSE</b> 36oz (35 Day - For Two)	<b>AQ</b>
<b>VEAL CHOP</b> 16oz	<b>58</b>
<b>BERKSHIRE PORK CHOP</b> 14oz	<b>38</b>

## DRY AGED

<b>DELMONICO</b> 18oz (35 Day Dry-Aged)	<b>69</b>
<b>KC STRIP</b> 24oz (45 Day Dry-Aged)	<b>AQ</b>

### WAGYU FILET

(Australian Westholme Cattle)

6oz | 65 8oz | 90 10oz | 120

## Steak Sauces (Complimentary)

CUT 432 Steak Sauce, Bearnaise, Creamy Horseradish  
Toasted Peppercorn & Chimichurri

## Accompaniment

Foie Gras 16 | King Crab Oscar 21 | South African Lobster Tail 32

## Butters

Foie Gras 5 | Bleu Cheese 3 | Truffled 3

## ENTRÉES

### CHEESEBURGER 21

Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries

### ROASTED HALF CHICKEN 29

Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus

### COLORADO RACK OF LAMB 59

Potatoes Au Gratin

## SIDES

### VEGETABLES 11

Jumbo Asparagus  
Caramelized Onions  
Roasted Forest Mushrooms  
Truffled Cream Corn  
Creamed Spinach  
Pancetta Brussels Sprouts

### POTATOES 11

Parmesan Truffle Fries  
Blue Cheese Tater-Tots  
Buttermilk Mashed  
Loaded Baked Potato  
Potato Gratin

Truffled Mac & Cheese

## DESSERT

<b>MASCARPONE CHEESECAKE</b>	<b>10</b>
<b>BANANA CREAM PIE</b>	<b>12</b>
<b>PEANUT BUTTER PIE</b>	<b>10</b>
<b>DOUBLE CHOCOLATE FUDGE CAKE</b>	<b>10</b>

## WINES BY THE GLASS

### WHITE

#### SPARKLING

COL DE' SALICI <i>Prosecco</i> , Valdobbiadene, N.V.	12
GERARD BERTRAND <i>Brut Rosé</i> , Cremant, N.V.	12
NICOLAS FEUILLATTE "Brut Reserve" <i>Champagne</i> , N.V.	16

#### LIGHT & REFRESHING

KIM CRAWFORD <i>Sauv Blanc</i> , New Zealand, 2020	12
FONT FREYE <i>Rose</i> , Cotes de Provence, 2018	12
R. PRÜM "Essence" <i>Riesling</i> , Mosel, 2019	12
BARONE FINI <i>Pinot Grigio</i> , Alto Adige, 2019	12
DELAPORTE <i>Sauv Blanc</i> , Sancerre, 2019	18

#### FULL BODIED

CAVE DE LUGNY "Les Charmes" <i>Chardonnay</i> , Burgundy, 2018	12
BRAVIUM <i>Chardonnay</i> , Russian River, 2019	14
STAG'S LEAP "Karia Vineyard" <i>Chardonnay</i> , Napa Valley, 2018	16
CAKEBREAD <i>Chardonnay</i> , Napa Valley, 2018	20

### RED

#### LIGHT & REFRESHING

NOBLE VINES "667" <i>Pinot Noir</i> , Monterey, 2018	12
COMPLICATED <i>Pinot Noir</i> , Sonoma County, 2018	14
HYLAND "Old Vine" <i>Pinot Noir</i> , McMinnville, 2018	15
BELLE GLOS "Clark & Telephone" <i>Pinot Noir</i> , Santa Maria Valley, 2018	20

#### FULL BODIED

PESSIMIST <i>Red Blend</i> , Paso Robles, 2018	12
CLOS DE LOS SIETE <i>Malbec</i> , Mendoza, 2017	12
JOEL GOTT <i>Cabernet</i> , California, 2018	12
TRIG POINT "Diamond Dust" <i>Merlot</i> , Alexander Valley, 2017	14
DAOU <i>Cabernet</i> , Paso Robles, 2018	14
RUFFINO "Modus" <i>Sangiovese/Cab/Merlot</i> , Tuscany, 2017	15
NAPA CELLARS <i>Cabernet</i> , Napa Valley, 2017	16
QUILT <i>Cabernet</i> , Napa Valley, 2018	18
AUSTIN HOPE <i>Cabernet</i> , Paso Robles, 2019	20
THE PRISONER <i>Red Blend</i> , California, 2019	20
PINE RIDGE <i>Cabernet</i> , Napa Valley, 2017	25
SILVER OAK <i>Cabernet</i> , Alexander Valley, 2016	35

## FEATURED WINES

### Aubert "Eastside Vineyard" Russian River, 2016 > 195 *Chardonnay*

the 2016 Chardonnay Eastside Vineyard, which comes from a site on the east side of the Russian River Valley. All from a suitcase clone from Montrachet, it has a perfumed, vibrant bouquet of caramelized green citrus, crushed rocks, orange blossom, and candied ginger. While it's a full-bodied, powerful wine, it has an incredible sense of freshness and purity.

### Antica Terra "Antikythera" Eola-amity Hills, 2013 > 275 *Pinot Noir*

Antikythera is made entirely from our own little, rocky vineyard in the northernmost part of the Eola-Amity Hills. The wine, like the site, is a bit of an anomaly — it tends to defy characterization. There is, in every vintage, an astonishingly extreme, high-pitched aroma of cinnamon-stick coupled with a non-fruit intensity and Barolo-like tannin that speak neither to the Willamette Valley nor in some ways, pinot noir. Intensely mineral, it bears, somehow, a seemingly synesthetic resemblance to the ground from which it was born.

### Opus One, Napa Valley, 2017 > 495 *Bordeaux Blend*

harmonious aromatic balance of rich dark fruit, stems of roses, and earthy forest floor. The juicy entry offers a round, silky mouthfeel with just enough acidity to complement the satin texture.

## COCKTAILS

**ULTIMATE ESPRESSO MARTINI 12**  
Tito's, Mr. Black Cold Brew  
Chilled Espresso & Vanilla

**SPICED PEAR MARGARITA 12**  
Poached Pear Reposado, Spiced Pear Cordial  
Fresh Lime & Toasted Cinnamon

**NEGRONI 12**  
Beefeater, Noilly Prat Rouge  
Campari & Orange Oil

**SMOKED OLD FASHIONED**  
Black Walnut Bitters, Demerara & Smoked Maple

**MAKER'S MARK 12**

**CREAM OF KENTUCKY - 12.3 YEAR 20**  
**JOSEPH MAGNUS "CIGAR BLEND" 25**

**MANHATTAN 12**  
Redemption Rye, House Vermouth  
Tart Cherry Cordial & Angostura

**APPLE CIDER MULE 12**  
Vodka, Unfiltered Apple Cider  
House Apple Bitter & Ginger Beer

## BOURBON FLIGHT

Three 1 oz pours

### Bookers - Boston Batch

named after the production site where Booker Noe started his career. Located in Boston, KY, the distillery was purchased by James B. Distilling Co. in the 1950s and is now named Booker Noe Distillery. The bourbon for this batch was selected by Fred Noe and as always is bottled uncut and unfiltered. It was aged for 6 years, 3 months, and 10 days and is bottled at 126.5 proof.

### Maker's Mark - SE4 X PR5

Ten oak staves are placed in just-emptied standard Maker's Mark barrels, which are then refilled and returned to the warehouses to finish aging. The company used two unique stave profiles (SE4xPR5) — These staves are a marriage of virgin toasted American oak (PR5) and virgin French oak (SE4) staves which were aged outside for a full year. In the end the company used a blend of these stave finishes. The final bourbon blend is approximately 13% of the SE4 stave aged for six weeks, 32% of the SE4 stave aged for five weeks, and 55% of the PR5 stave aged for four weeks.

### Henry McKenna - 10 Year Single Barrel

This high proof, Bottled-in-Bond Bourbon was named for Henry McKenna, the Irish immigrant who adapted his family's whiskey recipe to work with the grains he found in Kentucky. Henry McKenna is one of the longest aged Bottled-in-Bond whiskeys available today.

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## CRAFT BEER

### SOCIAL & REFRESHING

STELLA ARTOIS Style: Euro Lager   4.2%   12oz	7
LA RUBIA Style: Blonde Ale   5.0%   12oz	7
FLORIDIAN Style: Hefeweizen   5.2%   12oz	7

### SOUR & FRUITY

LONELY MALL BENCHES Style: Cinnabon Sour   5.5%   16oz	9
APPLE OF MY EYE Style: Apple Pie Sour   5.5%   16oz	9
KEY LIME FRUIT PIE Style: Fruited Berliner Weisse   5.5%   16oz	9
BEARSKI Style: Fruited Berliner Weisse   5.5%   16oz	9

### FRESH & HOPPY

JAI ALAI IPA   7.5%   12oz	7
HOP GUN IPA   7.0%   12oz	7
BROCCOLI DDH NE-IPA   7.9%   16oz	12
SPACE DIAMONDS DDH NE-IPA   8.5%   16oz	12

### DARK & FLAVORFUL

CRUMBLING Style: S'mores Imperial Stout   10.0%   16oz	9
MARSHAL ZHUKOV'S Style: Imperial Stout   11.8%   22oz	20
DOUBLE NEGATIVE Style: Imperial Stout   10.0%   500ml	20
BOURBON COUNTY STOUT Style: Imperial Stout   14.7%   16.9oz	25