

martinis

celebrity martinis 8

the pink panther

absolut vodka, pama liquor, sweet & sour, cranberry juice

lemon drop

absolut citron, sweet & sour, sugar

dirty harry martini

tito's vodka, dry vermouth, olive juice

the final cutini

bombay sapphire gin, dry vermouth, blue cheese olives

blue lagoon

uv blue vodka, bacardi limon, blue caracao, pineapple juice

watermelon martini

absolut vodka, watermelon liquor, cranberry juice

mojito martini

bacardi rum, club soda, lime juice

the renaissance martini

disaronno liquor, cranberry juice, sprite

marquee martinis 10

pineapple upside down

absolut vanilla vodka, pineapple juice, grenadine

key lime martini

absolut vanilla vodka, roses lime, coconut mix

caramel appletini

smirnoff green apple vodka, buttershots, caramel

chocolate martini

absolut vanilla vodka, white godiva, dark godiva, cream

pumpkin pie martini*

rumchata, pumpkin puree, cream

turtle martini

absolut vanilla vodka, crème de cacao, buttershots

espresso martini

absolut vodka, kahlua, crème de cacao, baileys, espresso coffee

icon martinis 12

the spruce goose

grey goose vodka, chambord liquor

no brainer martini

crystal head vodka, dry vermouth, bleu cheese

appetizers

jumbo shrimp cocktail 16

lemon poached shrimp, vodka cocktail sauce

FC crab cakes 16

lime mayonnaise coleslaw, spicy aioli

lollipop lamb chops 15

house marinated, warm bacon slaw, balsamic reduction

bruschetta 12

tomatoes, garlic, red onions, parmesan reggiano cheese, garlic crostini, balsamic glaze

FC oysters rockefeller 15

mozzarella cheese, parmesan cheese, blue cheese, spinach, peppered bacon

FC chilled seafood 21

trio lobster tail, jumbo shrimp, crab meat, vodka cocktail sauce and spicy aioli

soups

french onion soup 6

melted swiss, croutons

FC crab corn chowder 6

parmesan crisp

salads

FC wedge salad 10

bibb lettuce, tomatoes, cucumber, red onions, blue cheese, peppered bacon, buttermilk ranch dressing

panzanella salad 11

house mix lettuce, kalamata olives, roasted red peppers, red onion, tomatoes, cucumbers, fresh mozzarella, house croutons, sweet herb vinaigrette

field greens salad 11

blue cheese crumbles, apples, dried cranberries, dried apricots, candied pecans, apple cider dressing

heirloom tomato & fresh mozzarella 10

balsamic reduction and basil oil

caesar salad 9

hearts of romaine, parmigiano-reggiano, creamy caesar dressing, garlic croutons, white anchovies

FC: final cut signature items

*Seasonal. For parties of eight or more a 18% gratuity will be added. If you have a food allergy, please speak to the chef, manager or your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

steaks

Our steaks are USDA Aged Beef from the Midwest, seasoned with sea salt and toasted black peppercorns, cooked under infrared broilers creating a delicious caramelized crust and brushed with butter. All steaks and chops are served with roasted baby peppers.

filet 36

8 oz. center cut

n.y. strip 34

12 oz

rare: very red, cool center

medium rare: red, warm center

FC bone in rib eye 70

30 oz. dry aged "tomahawk"

FC prime rib 39

16 oz. prime

medium: pink, hot center

medium well: hint of pink, hot center

porterhouse 65

24 oz. prime

rib eye 38

14 oz. prime boneless

well done: no pink, hot center

steak finishers

béarnaise

cajun

FC final cut sauce

horseradish cream

maytag blue cheese

parmesan

peppercorn demi

sautéed cipollini onions

add-to cuts

lobster tail 40

garlic shrimp 14

crab oscar 18

specialties

loch duart salmon 28

orange glaze, wilted kale, carrot puree, pickled fennel and red onion

FC south african lobster 40

tail butter poached, sautéed spinach, fresh lemon

french cut chicken breast 26

green beans, lemon caper butter sauce

FC alaskan halibut 36

pretzel crusted, sautéed broccolini, whole grain mustard cream

citrus scallops 29

scallops, warm asparagus pepper salad, lemon oil

lobster ravioli 26

brandy cream, lobster clusters, bail

side dishes

Any side 6

baked potato

FC four cheese mac & cheese

jumbo asparagus

sautéed mushrooms

roasted carrots

sautéed spinach

sweet potato soufflé

yukon gold mashed potatoes

shoestring fries

desserts

Any dessert 7

cheesecake

rich, creamy cheesecake with marinated berries

carrot cake

moist cake, rich cream cheese icing, walnuts

crème brûlée

vanilla flavored custard topped with raspberries

decadent molten lava cake

warmed and topped with vanilla ice cream

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