



SHORT CUTS

Small Plates and Shareables

CHEF'S BOARD	28
prosciutto di parma, soppressata, hummus, Drunken Goat, whipped feta, peppadew peppers, mixed olives, baguette	
THAI BEEF LETTUCE WRAPS (GF)	19
marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	
FRESH OYSTERS* (GF)	4.00 EA (MIN 3)
lemon, cocktail sauce, champagne-citrus mignonette (add caviar - 10gram tin \$20 / 28gram tin \$50)	
BABA GHANOUSH (VEGAN)	15
roasted eggplant blended with tahini, lemon and garlic, pine nuts, pita chips	
TUNA POKE*	18
marinated tuna, yuzu aioli, avocado, lavosh	
BURRATA	15
pesto, cherry tomatoes, balsamic glaze, olive oil, fresh basil, toasted baguette	
CLASSIC HUMMUS (AVAIL VEGAN)	15
marinated veggies, herbed feta, warm naan (add crudite \$3.50)	
PIMIENTO CHEESE (GF)	14
southern style with house pickles, watermelon radish, potato chips, crudité	

ROUGH CUTS

SIMPLE SALAD (GF/AVAIL VEGAN)	10
arugula, pistachios, parmesan, sherry vinaigrette	
SUMMER CHOPPED SALAD (GF)	16
mixed greens, apples, strawberries, grapes, avocado, red onion, feta, almonds, lemon-honey mint vinaigrette	
ROASTED CARROT AND AVOCADO SALAD (AVAIL VEGAN)	15
apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, Greek yogurt	
NY STEAK SALAD (GF)	22
5 oz NY Strip, mixed greens, tomatoes, blue cheese crumbles, dried cranberries, orange segments, sweet potato crisps, lime-chipotle vinaigrette	
ROCK SHRIMP SALAD (GF)	18
mixed greens, sliced cucumbers, bacon & blue cheese crumbles, dirty ranch	
CHICKEN SALAD (GF)	17
pulled chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	

ADD TO ANY SALAD:
GRILLED CHICKEN (+6) • SEARED SALMON FILET (+12) • SALMON CAKE (+6) FALAFEL BLACK BEAN PATTY (+4) • HUMBOLDT FOG GOAT WEDGE (+6.5) • BEETS (+3) TUNA POKE (+12) • SAUTEED SHRIMP (+12) • ROCK SHRIMP SALAD (+12)

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BRUSCHETTA

All bruschetta available on gluten free bread (+\$1)

CAPRESE	13
pesto, bacon, burrata, arugula, tomato, balsamic	
TRUFFLED & DEVEILED EGG SALAD	13
worcestershire aioli, zhoug, parmesan (add bacon \$2)	
PARMA & GOAT	13
prosciutto, goat cheese, pistachios, balsamic glaze	
SMOKED SALMON	14
sweet & spicy tomato jam, caper-red onion relish, chopped chives	
ADOBO CHICKEN & PEACH	14
peach chutney, pulled chicken, feta	
THE MED	14
artichokes, whipped goat cheese, onion, parsley, lemon, balsamic drizzle	
BEEF & BLUE	15
filet mignon, blue cheese crumbles, zhoug, lemon	

SIDE DISHES

BAKED MAC N' CHEESE	12
ROASTED HEIRLOOM CARROTS	6
apple cider vinaigrette, greek yogurt, toasted seed mix	
ROASTED ASPARAGUS	8
crispy prosciutto, lemon zest, parm	
CUCUMBER SALAD	6
sliced cukes, sesame seeds & oil, lemon juice, scallions, cilantro	
DENVER CO POTATO CHIPS	4
TRUFFLE CHIPS	6
WATERMELON	
GAZPACHO	CUP 6/BOWL 8
SOUP OF THE DAY	CUP 6/BOWL 8

UPPER CUTS

Large plate entrées inspired by this season's highlights from our very own CUT Meat & Seafood Market

SHRIMP PICCATA	31
Sauteed shrimp, fettuccine, capers, garlic, cherry tomatoes, lemon	
SMOKED WHITEFISH CURRY (GF)	28
coconut milk, turmeric, steamed rice	
BRAISED SHORT RIB (GF)	36
roasted fingerling potatoes, garlic butter, haricot verts, red wine demi	
GNOCCHI BOLOGNESE (GF)	26
house-made beef bolognese, potato gnocchi, parmesan, Italian herbs	
CHICKEN PANINI	18
grilled chicken, Calabrian chili aioli, herbed feta, pickled red onion, arugula, focaccia	
PIMIENTO CHEESESTEAK	18
shaved NY strip, melted gruyère, pimiento cheese, grilled peppers & onions, toasted hoagie	

BOWLS

GINGER TUNA POKE BOWL* (GF)	28
seaweed salad, white rice, avocado, sriracha aioli	
SCOTTISH SALMON BOWL* (GF)	29
seared salmon filet, miso glaze, roasted carrots, broccoli, wild rice	
CEVICHE BOWL*	26
shrimp, tomato, cucumber, jalapeno, red onion, cilantro, mango, avocado, lime, tortilla chips	

Fondue for two 44

served with grilled focaccia, cornichons, and apples

ADD ON'S

BEEF TENDERLOIN	+12	ASPARAGUS	+8
ROASTED POTATOES	+6	BROCCOLI	+6
GNOCCHI	+9	MUSHROOMS	+6

FINAL CUT

COOKIE BUTTER PIE	+10	NY STYLE CHEESECAKE (GF)	+10
CARROT CAKE	+10	CHEESE BOARD	+19
CHOCOLATE FONDUE	+32	Collier's sharp cheddar, Roomano gouda, Delice de Bourgogne brie, fig jam, honeycomb, baguette	
fresh berries, angel food cake bites, soft pretzels			