

## RAW BAR

### Oysters on the Half Shell

Chef's Daily Selection | Champagne Mignonette\*  
30 Half Dz | 60 Full Dz

### Seared Blue Fin Toro

Daikon Radish Ponzu | Maui Onion | Micro Shiso\*  
48

### Japanese Hamachi Tostada

Corn Tortilla | Yuzu Kosho | Avocado | Lime\* 31

## TO START

### Caviar Deviled Eggs

Keluga Caviar | Micro Celery 22

### Butter Lettuce Salad

Point Reyes Blue Cheese | Avocado  
Cherry Tomatoes | Champagne Herb  
Dressing 24

### Austrian White Asparagus

Meyer Lemon Sabayon | Spring Vegetables  
Watercress 31

## FOR THE TABLE

House Made Breakfast Pastry Basket  
Fresh Fruit Preserves | Vermont Butter 26

## WOOD GRILLED

### PRIME BEEF

#### Filet Mignon

8 oz 85

WET AGED | WASHINGTON\*

### AUSTRALIAN WAGYU

#### New York

8 oz 105

STONE AXE | AUSTRALIA\*

### AMERICAN WAGYU

#### Eye of Rib Eye

9 oz 98

SNAKE RIVER FARMS | IDAHO\*

### JAPANESE WAGYU

#### Japanese Beef Burger

Cheddar Cheese | White Onion  
Tomato | French Fries 65

HOKKAIDO PREFECTURE | JAPAN\*

## BRUNCH

### Granola Parfait

JD Farms Berries | Vanilla Yogurt  
Toasted Oat Granola 20

### Avocado Toast

Multi Grain Bread | Haas Avocado  
Pickled Chilies 21

### Egg White Frittata

Zucchini | Asparagus | Tomatoes  
Goat Cheese 23

### Ciabatta French Toast

Harry's Berries Strawberries  
Vermont Maple Syrup 25

### French Style Omelette

Gruyere Cheese | Wild Mushrooms  
Cipolini Onions | Spinach 24

### Smoked Salmon Tartine

Smoked Salmon | Scrambled Egg  
Creme Fraiche | Chives 32

### Huevos Ranchero

Crisp Tortilla | Fried Eggs | Black Beans  
Ranchero Sauce 31

### Wagyu Beef Brisket Hash

Fried Organic Eggs | Roasted Potatoes  
House Made Hot Sauce 34

## SAUCES 4

Spicy Red Chimichurri

Argentinean Chimichurri

Horseradish Cream

Housemade Steak

## MARKET SIDES

Hand Cut French Fries | Old Bay Aioli\* 14

Sauteed Baby Spinach | Garlic | Olive Oil 16

English Peas | Snap Peas | Spring Onions | Mint 18

Cavatappi Pasta "Mac & Cheese" | Hook's Cheddar 18

EXECUTIVE CHEF MATTHEW HURLEY  
GENERAL MANAGER CHERRY RAMOS  
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



# **N I C O L E ' S**

## **D E S S E R T   C O U N T E R**

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### **SKILLET CINNAMON ROLL 14**

Orange Vanilla Icing

### **STRAWBERRY RHUBARB PIE 12**

Toasted Oat Crumble

### **CHOCOLATE CREAM PIE 12**

Whipped Cream

### **APPLE HAND PIES 12**

Cinnamon Sugar

### **CARROT COFFEE CAKE 10**

Cream Cheese Icing

### **VANILLA CUP CAKES 8**

Butter Cream Frosting

### **LEMON BUTTER CAKE 10**

JD Farms Blueberries

### **SALTED CARAMEL CHEESECAKE 12**

Caramel Sauce

### **STRAWBERRY SHORTCAKE 12**

Harry's Berries Strawberries

### **ASSORTED HOUSE MADE COOKIES 4**

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PASTRY CHEF, NICOLE ERLE

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