



CUT

BY WOLFGANG PUCK

## CUT LOUNGE MUSIC MENU, *THURSDAY'S 4PM - 7PM*

### OYSTERS ON THE HALF SHELL

CHAMPAGNE MIGNONETTE\* 6 PCS. \$24

### CHILLED GULF SHRIMP

COCKTAIL SAUCE \$36

### KING CRAB "LOUIE" AVOCADO

CHERRY TOMATOES, HERB REMOULADE \$45

### BUTTER LETTUCE

AVOCADO, TOMATOES, CHAMPAGNE HERB DRESSING \$21

### CAESAR SALAD

GEM LETTUCE, PARMESAN CHEESE, CREAMY GARLIC DRESSING \$21

### MAINE LOBSTER ROLLS

POACHED LOBSTER, HERB AIOLI \$21

### JIDORI CHICKEN WINGS

GENERAL TSO'S SAUCE, MICRO CILANTRO \$18

### WAGYU BEEF SKEWERS

PICKLED CUCUMBERS, SWEET SOY \$22

### PRIME BEEF "SLIDERS"

BRIOCHE BUNS, CARAMELIZED ONIONS, TRUFFLE AIOLI \$22

### STEAK FRITES

GILLED FILET MIGNON, FRENCH FRIES, ARMAGNAC, PEPPERCORN SAUCE \$55

## COCKTAILS \$20

### SHOW ME LOVE

WHEATLEY VODKA, ST. GERMAIN LIQUEUR, LYCHEE PUREE, LIME JUICE

### PEPINOS REVENGE

CHAMUCOS BLANCO TEQUILA, BASIL, CUCUMBER, LIME JUICE

### START ME UP

PLANTATION PINEAPPLE RUM, PLANTATION "OFTD"

RUM PINEAPPLE JUICE, PASSION FRUIT PUREE, ORGEAT SYRUP\*\*

### LOCKED & LOADED

BUFFALO TRACE BOURBON, CARPANO, ANTICA FORMULA VERMOUTH

LAPHROAIG SCOTCH, LEMON JUICE, MAPLE SYRUP, EGG WHITE\*

### BARREL AGED OLD FASHIONED

BUFFALO TRACE BOURBON, DEMERERA SUGAR, ORANGE BITTERS

### BARREL AGED NEGRONI

SUNTORY" ROKU" GIN, APEROL, CAMPARI, SWEET VERMOUTH