



Appetizers

Fire Cracker Prawns 20

Jumbo Prawns, Panko Breaded,
Fried Wontons, Sweet Chili Sauce, Scallions

Prime Rib Meatballs 21

House Made, Marinara, Parmesan

Bacon Wrapped Tenderloin Bites 22

Marinated AAA Beef Tenderloin,
Bacon Wrapped, Maple Aioli

Pile of Bones 19

Pork Button Ribs, Chili Infused Honey Reduction

Seared Scallops 22

Bacon Potato Hash, Lemon-Dijon

Ahi Tuna Tataki 21

Grilled Ahi, Green Thai Chillies,
Pickled Ginger, Wasabi Aioli, Soy Glaze

Crispy Spiced Cauliflower 18

House Blend Spiced, Chipotle Crema

Seafood Fritters 22

Crab, Scallop, Lobster, Herbs,
Red Onion, Lemon Cream

Classic Shrimp Cocktail 19

House Cocktail Sauce

Soup & Salad

CUT Greens 16

Mixed Greens, Red Pepper, Goat Cheese,
Tomato Vinaigrette

Greek 17

Lettuce, Cucumbers, Tomatoes, Onions,
Peppers, Olives, Feta, Vinaigrette

Caesar 16

House Made Garlic Dressing,
Croutons, Bacon, Parmesan

Spinach & Beet 18

Roasted Beets, Spinach, Goat Cheese, Almonds,
Pear, Balsamic Reduction, Lemon Herb Vinaigrette

Add to Any Salad

Grilled Rare Ahi Tuna **18**

Blackened or Grilled Chicken **16**

Blackened or Grilled Steak Strips **17**

(5) Sautéed Prawns **19**

Classic Beef Barley Soup 12

Prime Rib, Vegetables, Herbs

French Onion Soup 14

Beef Broth, Spanish Onions, Red Wine, Swiss

An 18% gratuity may be added to groups of 8 or more

Executive Chef
Anthony DeGirolamo

General Manager
Daniel Elson

Mains and Signature CUTS are served with Vegetable Garnish & your choice of
Horseradish Whipped Potato, Loaded Baked Potato, CUT Fries, Or Twice Baked Potato \$4

Land & Sea

Glazed Pork Baby Back Ribs 39

Full Rack, Greek-Style Glazed

Pork Tomahawk 39

Dry Rub, Pearl Onion, Apple Bacon Jus

Roasted Herb Chicken Supreme 36

Herb Cream Sauce

BBQ Beef Braised Short Rib 47

AAA, Braised, CUT BBQ Sauce

Braised Lamb Shank 56

Red Wine Herb Jus

CUT Bacon Cheddar Burger 25

Cheddar Cheese, Bacon, Smoked Ketchup, Pickles,
Lettuce, Tomato, Onion

Carbone's Spicy Rigatoni 32

Tomato, Sicilian Chilli, Chèvre

***Add Prawns 19 *Add Chicken 16**

Pan Seared Atlantic Salmon 36

Lemon Butter Sauce, Crispy Sage

Saskatchewan Pickerel 38

Crusted, Pan Seared, Citrus Dill Cream Sauce

Smoked Salmon Fettuccine 36

Smoked Salmon, Shrimp, Mushroom, Spanish Onion,
Spinach, Cajun Cream Sauce

Mushroom, Spring Pea Risotto 32

Shallot, Herb, Parmesan

***Add Prawns 19 *Add Scallops 20**

Signature CUTS

New York Striploin

Sterling Silver AAA 10 oz. 47

Filet Mignon

Sterling Silver AAA 6 oz. 53 8 oz. 63

Sirloin Oscar - Crab, Shrimp, Béarnaise

Sterling Silver AAA 6oz. 52

Rib Eye

Sterling Silver AAA 12 oz. 66

Sirloin with Lobster

Sterling Silver AAA 6 oz. 76

Filet Mignon with Lobster

Sterling Silver AAA 6 oz. 89

T-Bone

Sterling Silver AAA 22 oz. 78

Bone-in Rib Eye

Sterling Silver AAA 18 oz. 76

Prime Rib Friday & Saturday (Limited Quantities)

AAA 8 oz. 42 12 oz. 56 16 oz. 66

Entrée Compliments

Maple Brown Sugar, Baby Carrots 10

Bacon Sautéed Mushrooms 9

Honey Dijon Roasted Brussel Sprouts 10

Garlic Sautéed Broccolini 10

8oz Caribbean Lobster Tail 38

(5) Sautéed Garlic Prawns 19

Add to Your Favorite Cut

Thick Cut Bacon 10

Béarnaise Sauce 6

Peppercorn Sauce 6

Stilton Blue Cheese 9

Cajun Blackening Spice 4

Oscar Topping 20