TO START

Artisanal Bread Board  
Vermont Creamery Cultured Butter | Fleur de Sel  16
Crispy Jidori Chicken Wings  
Toasted Chilies | Garlic | Micro Cilantro  21
American Wagyu Beef Sliders  
Caramelized Onions | Swiss Cheese | Truffle Aioli  22
Soy Glazed Wagyu Beef Skewers  
Korean Style Pickles | Crispy Garlic  24

FROM THE SEA

Maryland Crab & Gulf Shrimp “Louis Cocktail”  
Horseradish Panna Cotta | Herb Remoulade  41
Chilled Gulf Shrimp  
Horseradish Cocktail Sauce | Lemon  38
Oysters on the Half Shell  
Chef’s Daily Selection | Champagne Mignonette  32 Half Dz | 64 Full Dz
or
Citrus Ponzu | Hokkaido Uni | Keluga Caviar  55 Half Dz | 110 Full Dz
Caviar Service  
Traditional Accompaniments: Keluga | China 125 - 1 oz
Shellfish Plateau  
Chef’s Daily Selection: Half Plateau (2-4 ppl) 175 or Full Plateau (6-8 ppl) 315

FROM THE GARDEN

Butter Lettuce Salad  
Point Reyes Blue Cheese | Avocado | Cherry Tomatoes  
Champagne Herb Dressing  24
Iceberg Lettuce “Wedge”  
Smoked Bacon | Hard Boiled Egg | Brioche Croutons  
Buttermilk Blue Cheese Dressing  29
Roasted Blenheim Apricot & Burrata Cheese Salad  
Prosciutto di Parma | Endive | Rocket Arugula  
Aged Balsamic  31

THE CUTS

PRIME BEEF

Filet Mignon  
8oz  85  
WET AGED | WASHINGTON*
Bone In Rib Chop  
20 oz  120  
WET AGED | ILLINOIS*
Porterhouse  
32 oz  145  
WET AGED | ILLINOIS*
New York  
14 oz  91  
DRY AGED | NEBRASKA*

AMERICAN WAGYU

Eye of Rib Eye  
9 oz 98  
35 each addtl 2 oz  
SNAKE RIVER FARMS | IDAHO*
Filet Mignon  
6 oz 98  
35 each addtl 2 oz  
SNAKE RIVER FARMS | IDAHO*
Bone In New York  
40 oz 325  
SNAKE RIVER FARMS | IDAHO*
Dry Aged Tomahawk  
40 oz 425  
SNAKE RIVER FARMS | IDAHO*

AUSTRALIAN WAGYU

New York  
8 oz 105  
STONE AXE | AUSTRALIA*
Rib Eye  
12 oz 125  
45 each addtl 2 oz  
STONE AXE | AUSTRALIA*
Tomahawk  
40 oz 425  
STONE AXE | AUSTRALIA*

JAPANESE WAGYU

Rib Eye  
6 oz 300  
100 each addtl 2 oz  
100% FULL TAJIMA BLOODLINE  
TRUE KOBE BEEF  
HYOGO PREFECTURE | JAPAN*
New York  
6 oz 225  
75 each addtl 2 oz  
MIYAZAKI PREFECTURE | JAPAN*
Japanese Beef Burger  
Cheddar Cheese | White Onion | Tomato | French Fries  
65  
HOKKAIDO PREFECTURE | JAPAN*

MERICAN WAGYU

Eye of Rib Eye  
9 oz 98  
35 each addtl 2 oz  
SNAKE RIVER FARMS | IDAHO*
Filet Mignon  
6 oz 98  
35 each addtl 2 oz  
SNAKE RIVER FARMS | IDAHO*
Bone In New York  
40 oz 325  
SNAKE RIVER FARMS | IDAHO*
Dry Aged Tomahawk  
40 oz 425  
SNAKE RIVER FARMS | IDAHO*

Market Sides

Yukon Gold Potato Puree | Parsley  14
Hand Cut French Fries | Old Bay Bearnaise  14
Creamed Spinach | Fried Organic Egg  16
Baby Spinach | Garlic | Extra Virgin Olive Oil  16
Crispy Tempura Onion Rings | Horseradish Cream  18
Sautéed Broccolini | Pickled Chilies | Fiore di Sardo  21
Cavatappi Pasta “Mac & Cheese” | Hook’s Cheddar  22
Kung Pao Cauliflower | Chilies | Scallions | Peanuts  22
Wild Field Mushrooms | Shishito Peppers | Mirin  24

Sauces

Armagnac Peppercorn | Bearnaise  
Spicy Red Chimichurri | Argentinean Chimichurri  
Horseradish Cream | Red Wine Bordelaise  
Housemade Steak

ADD TO THE CUTS

Point Reyes Blue Cheese  8  
Fried Organic Egg  8
Caramelized Onions  10  
Wild Field Mushrooms  12
Roasted Bone Marrow  16

Executive Chef Matthew Hurley
General Manager Cherry Ramos
Follow us on Instagram @CutlasVegas

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.