

BAR BITES

AMERICAN WAGYU BEEF SLIDERS

Caramelized Onions | Swiss Cheese | Truffle Aioli 24*

CRISPY JIDORI CHICKEN WINGS

Toasted Chilies | Garlic | Micro Cilantro 21

SOY GLAZED WAGYU BEEF SKEWERS

Korean Style Pickles | Crispy Garlic 24

PRIME HAND CUT STEAK TARTARE

Toasted Baguette | Herb Aioli | Red Onion 26*

BIG EYE TUNA SASHIMI

Chili Ponzu | Crispy Shallots | Sesame Seeds 42*

MAINE LOBSTER ROLL

Brioche Bun | Celery Hearts | Remoulade 31

ORA KING SALMON HAND ROLL

Sushi Rice | Chili Aioli | Masago 22*

BIG EYE TUNA HAND ROLL

Sushi Rice | Wasabi | Avocado 32*

ALASKAN KING CRAB HAND ROLL

Sushi Rice | Korean Chili | Scallion 42

TUNA TARTARE CRISPY RICE

Fresh Wasabi | Jalapeno | Scallion 38*

HAND CUT FRENCH FRIES

Old Bay Aioli | Parsley | Sea Salt 14

CRISPY TEMPURA ONION RINGS

Creamy Horseradish Sauce 18

EXECUTIVE CHEF, MATTHEW HURLEY

GENERAL MANAGER, REBECCA HUFF

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