

small plates

colossal shrimp cocktail served with citrus cocktail sauce	10
salt & pepper calamari two signature sauces	9
chef's stockpot a daily selection of hearty soup	small 3.5 large 4.5
key lime lobster cake green onion tartar sauce	9.5
butternut squash bisque cinnamon sugar sour cream	5
pan seared scallops black bean relish, avocado cream	10
beef satay thai peanut sauce	7
shrimp toast orange horseradish sauce	9

salads

strawberry salad with mixed greens, romaine, candied pecans, avocado, red onion, bleu cheese, finished with strawberry vinaigrette	10
caesar salad with romaine hearts, shaved parmesan, croutons, classic caesar dressing	9
tomato, onion, bleu with mixed greens, fresh mozzarella, crumbled maytag, basil oil and garlic vinaigrette	10
chop house salad chopped greens, bacon, bleu cheese, cucumber, tomato, red onion, garlic croutons and apple cider vinaigrette	7
pear and brie salad with mixed greens, romaine, toasted hazelnuts, finished with pear vinaigrette	10
available with: chicken, add 4 salmon, add 5 steak, add 6 shrimp, add 5	

lighter entrees

(lighter entrées are accompanied by chop house or caesar salad)

roasted cherry and pecan turkey meatloaf finished with kirsch demi-glace, served with vegetable of the day and choice of side	15
sea scallop and shrimp saute a variation of the popular shrimp sautee with the addition of jumbo sea scallops	22
fish and chips a generous portion of New Castle beer battered cod, served with our signature kettle chips	15
portobello & eggplant parmesan a stack of portobello mushrooms, eggplant parmesan, ricotta cheese, with marinara	16
coconut crunchy chicken served with a sweet and sour sauce, vegetable of the day and your choice of side	16

*SPECIAL REQUESTS – we'll do our best to accommodate your request
"thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."*

cutler's steaks & chops

(we marinate and season our steaks with our chef's special herbs and spices and cook them over an open flame to sear in the juices. to further enhance the flavor we top each steak with our special oil. we're confident you will not find a better steak!)

all entrées are served with chop house or caesar salad, today's vegetable and selection of side.

new york strip (14 oz.) close trimmed, boneless and superior flavor			29
prime sirloin prime beef, aged well and extremely flavorful	(5 oz.)	16	(12 oz.) 25
filet mignon extremely tender steak, cut thick or cut small	(5 oz.)	25	(10 oz.) 33
veal chop (14 oz.) long bone, french cut			30
porterhouse steak (22 oz.) two steaks in one, a strip and filet			36

"your style" plates

start with a chop house or caesar salad, then you choose the fish, pork or chicken, select a topping and add a side to create your meal, "your style".

grilled free-range chicken breast		19	
grilled atlantic salmon		22	
cornbread crusted tilapia		16	
roasted halibut		23	
twin 4 oz. pork chops		19	
	- choose your topping -		
apple bacon	beurre blanc	hawaiian ginger butter	oscar style
sesame ginger	black bean	corn relish	key lime cream

sides

yukon gold garlic mashed	3	idaho baked potato	3	baked sweet potato	3
four cheese au gratin	4	wild rice blend	3	grilled asparagus	4
steamed broccoli	3.5	sautéed wild mushrooms	4	bleu cheese mashed	3.5

"your style" pasta

start with a chop house or caesar salad, then you choose the sauce that satisfies your palate and select the style of pasta for accompaniment.

seafood medley scallops, shrimp, lobster, grape tomato, shallots, garlic, mixed with a lobster cream sauce	22
mediterranean chorizo, garlic, peppers, kalamata olives, shallots, tomato, feta cheese, mixed with a white wine and butter sauce	19
rose marinara, garlic, cream, parmesan cheese	16

- choose your pasta -

farfalle gnocchi linguini penne