

## CUT HOUR

7

**WHIPPED RICOTTA**, Roasted Garlic Dip, Olive Oil

**LOADED LATKES**, Aged Cheddar, Bacon, Sour Cream

**SMOKED ONION CHOUROUTE**, Grilled Filone Toast

9

**BANG BANG SHRIMP**, Popcorn, Lime

**AC TOAST**, Avocado, Chickpea, Pickled Red Onion, Béarnaise

**SCOTTISH EGG**, Chinese Sausage, Charleston Slaw

11

**JUNIPER SALMON**, Beet Cured Salmon, Crème Fraiche, Capers

**CHILI CALAMARI**, Shiitake, Ginger

**HANGER SLIDERS**, Horseradish, Pickled Onion

## MENU HIGHLIGHTS

<b>OYSTERS</b> East and West Coast	1/2 dz.	<b>20</b>
<b>TUNA ROYALE</b> Sweet Chili, Avocado, Sesame		<b>19</b>
<b>BACON, SCHALLER &amp; WEBBER</b> AC Steak Sauce, Black Onion		<b>16</b>
<b>OG 1924 HOTEL CAESAR</b> Parmigiano Reggiano, Soft Egg, Pullman Crouton		<b>14</b>

## CUT HOUR

### BEER

**BEER OF THE DAY**, Draft or Bottle 5

**DUVEL**, Triple IPA 12

### WINE

**WINE OF THE DAY** 8  
Sommelier's Selection of Red & White

**PROSECCO, BORTOLOTTI BRUT** 13  
Valdobriadene, Italy

**SAUVIGNON BLANC, MATUA** 12  
Marlborough, New Zealand, 2016

**TEMPRANILLO, EL VINCALO CRIANZA** 13  
La Mancha, Spain 2012

**MALBEC, RENACER RESERVA 'PUNTO FINAL'** 13  
Mendoza, Argentina 2015

### COCKTAILS

**VODKA OR GIN YOUR WAY** 9  
On the "Rock", Dirty, Soda or Juice

**TEQUILA SMOKED OLD FASHIONED** 10  
Sugar Cane, Orange Bitters, Smoke

**DAD'S BOULEVARDIER** 9  
Old Granddad's Bourbon, Campari, Carpano Antica, Rock, Twist

**PEACHY** 9  
Ketel One Peach & Orange Blossom Vodka, St. Germain, Lime, Cranberry

# AMERICAN CUT

## RAW BAR

<b>OYSTERS</b> East and West Coast	1/2 dz.	<b>20</b>
<b>LITTLE NECK CLAMS</b>	1/2 dz.	<b>16</b>
<b>SHRIMP COCKTAIL BATCH 22</b> Horseradish		<b>19</b>
<b>JUMBO LUMP CRAB COCKTAIL</b> Florida Mustard Sauce		<b>21</b>
<b>TUNA ROYALE</b> Sweet Chili, Avocado, Sesame		<b>19</b>
<b>STEAK TARTARE</b> Egg, Potato "Toast"		<b>17</b>

## APPETIZERS

<b>BAKED DJB OYSTERS</b> Champagne, Black Truffle, Fontina	<b>22</b>
<b>BACON, SCHALLER &amp; WEBBER</b> AC Steak Sauce, Black Onion	<b>16</b>
<b>BONE MARROW</b> JD Spread, Filone Toast	<b>21</b>
<b>BALTIMORE CRAB CAKE</b> Smoked Onion Remoulade, Charleston Slaw	<b>21</b>

## SEAFOOD TOWERS

### COLD for two

6 Raw Oysters, 6 Little Neck Clams,  
5 Shrimp Cocktail, Jumbo Lump Crab Cocktail,  
Whole Poached Lobster, Tuna Tartare  
**90**

### HOT & COLD for 3-4

6 DJB Oysters, Chili Lobster, 6 Raw Oysters,  
6 Little Neck Clams, 5 Shrimp Cocktail, Crab Cocktail,  
Whole Poached Lobster, Tuna Tartare  
**145**

## SALADS

<b>OG 1924 HOTEL CAESAR</b> Parmigiano Reggiano, Soft Egg, Pullman Crouton	<b>14</b>
<b>ROASTED BEETS</b> Coach Farm Goat Cheese Pumpkin Seed Gremolata	<b>15</b>
<b>STEAK KNIFE WEDGE</b> Bacon, Point Reyes Blue Cheese, Sun Dried Tomatoes	<b>17</b>
<b>CHOPPED</b> Red Wine Vinaigrette, Feta	<b>15</b>

**CHILI LOBSTER** Texas Toast **38**

## STEAKS

*Our steaks are hand selected certified black angus from Creekstone Farms*

### WET AGED

<b>FILET MIGNON</b>	8 oz.	<b>49</b>
	12 oz.	<b>58</b>
<b>BONE IN MIGNON</b>	14 oz.	<b>62</b>
Bone Marrow Butter		
<b>HANGER</b>	10 oz.	<b>32</b>
<b>NY STRIP</b>	14 oz.	<b>52</b>

### DRY AGED

<b>BONE IN RIB-EYE</b>	20 oz.	<b>59</b>
30 day dry aged - Bone Marrow Butter		
<b>PASTRAMI RIB-EYE</b>	20 oz.	<b>61</b>
Bone Marrow Butter		
<b>PORTERHOUSE</b>	40 oz.	<b>120</b>
for 2   30 day dry aged		
<b>TOMAHAWK CHOP</b>	40 oz.	<b>130</b>
for 2   30 day dry aged		

### SURFS ON TOP

<b>Chili Lobster</b>	<b>38</b>	<b>Shrimp Scampi</b>	<b>12</b>
<b>Oscar Style</b>	<b>18</b>		

### TURF ON TOP

<b>Farm Fresh Egg</b>	<b>3</b>	<b>Bone Marrow</b>	<b>12</b>
<b>Bacon</b>	<b>6</b>		

## SPECIALTY CUTS

<b>BELL &amp; EVANS CHICKEN</b>	<b>31</b>	<b>RACK OF LAMB</b>	<b>54</b>
Garlic Butter, Lemon		Sauce Charcuterie	

**VEAL TOMAHAWK** Au Poivre **64**

## FROM THE SEA

<b>MONTAUK TUNA</b>	<b>40</b>	<b>CEDAR PLANK SALMON</b>	<b>34</b>
Fines Herbs, Piperade		Quinoa, Pickled Shiitake	

**ALASKAN HALIBUT** Sauce Proposal **42**

10

## SIDES

12

**Twice Baked Potato**, Cheddar, Truffle  
**Potato Puree "Robuchon"**, Maitre d' Butter  
**Fries**, AC Secret Sauce

**Sunchoked Spinach**, Fontina, Smoked Salt  
**Carrot Glazed Carrot**, Mint Maldon  
**Asparagus**, Preserved Lemon, Pesto

**Mac & Cheese Dujour**, Chef's Selection **M/P**

**Wild Mushrooms**, Grits **14**

## COCKTAILS

**MANHATTAN** 17

Markers Mark, Carpano Antica, Bitters

**CUT PENICILLIN** 17

Johnny Walker Black, Laphroaig 10 year, Ginger Syrup

**FRANKLIN MINT** 15

Belvedere, St. Germain, Mint, Lime

### SMOKED OLD FASHIONED

Woodford Reserve, Sugar Cane, Orange Peel

Bitters, Smoke

18

**JALE BERRI** 15

Ketel One Citroen, Blackberry, Jalapeno Syrup

**POIRE ROYALE** 13

Absolut Pear, Domaine Chandon, Simple Syrup, Lemon

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## SWEETS

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### KEY LIME PIE

Toasted Meringue, Blackberry Jam, Coconut Sorbet,  
Coconut Graham Cracker Crust

### S'MORES CAKE

Devil's Food Sponge Cake, Graham Cracker,  
Toasted Marshmallow

### CHEESECAKE

Creme Fraiche, Guava, Passion Pineapple Sorbet

### CRACKERJACK SUNDAE

Caramel Popcorn, Peanut Brittle,  
Popcorn Ice Cream

### COOKIES & MILKSHAKE

Double Chunk Chocolate Chip

### ICE CREAM & SORBETS

Daily Selections

- 10 -

*Pastry Chef Satoko Kakinohana*