

CUTLER'S


AT THE OU INN







STARTERS

- NEW ENGLAND STYLE CRAB CAKES**—————\$14
Arugula, Mustard Aioli and Cocktail Sauce
- BLEU CHEESE FRIED OYSTERS**—————\$12
Jalapeno Tartar & Lemon Zest
- PIADINA FLATBREAD**—————\$14
Parmesan Peppercorn Sauce Topped with a Caesar Salad and Grilled Chicken
-  **MIXED MUSHROOM FLATBREAD**—————\$14
Tomato Sauce, Roasted Garlic & Choice of Mozzarella or Dairy Free Cheese
- PRINCE EDWARD ISLAND MUSSELS**—————\$15
Peppered Bacon, Basil Pesto, Lager, Roasted Tomato, and Toasted French Bread
- PICKLED FRIED GREEN TOMATOES**—————\$10
Over Tomato Jam and Layered with Pimento Cheese & Fried Kale
- CHARCUTERIE BOARD**—————\$15
Cured Meats, Imported Cheese, Whole Grain Mustard, Marcona Almonds & Baguette

SOUPS & SALADS

- SOUP OF THE DAY CUP/BOWL**—————\$4/\$6
- FRENCH ONION SOUP**—————\$6
- CUTLER'S CHOP HOUSE**—————\$6/\$8
Mixed Greens, Tomato, Cucumber, Red Onion, Bleu Cheese, Bacon,
Croutons Tossed in our Apple Cider Vinaigrette
- CLASSIC CAESAR**—————\$6/\$8
Chopped Romaine, Shaved Parmesan, House Croutons & Creamy Caesar Dressing
-  **SHAVED PEAR AND ARUGULA**—————\$10
Humboldt Fog Goat Cheese, Candied Pecans Tossed in Our Apple Cider Vinaigrette

SPECIALTIES

- CUTLER'S CATCH OF THE DAY**—————MRKT
The Freshest Seafood with Chef's Creative Twist
-  **IMPOSSIBLE BURGER MELT**—————\$19
Toasted Sourdough, Caramelized Onions and Vegan Cheese with Choice of Side
- PISTACHIO CRUSTED SCOTTISH SALMON**—————\$24
Pesto Orzo Salad, Wilted Greens, Roasted Tomatoes and Lemon Cream Sauce
-  **BBQ BRAISED PORK SHANK**—————\$31
Crispy Brussel Sprouts, Sweet Potato Salad & Bourbon BBQ
-  **CREAMED FARRO STUFFED PEPPER**—————\$18
Stuffed with Squash Noodles, Cherry Tomatoes, Roasted Portobello Mushrooms, Cream,
Parmesan Cheese & Served with a Side of Wilted Greens "Can Be Made Plant Based"
- SOUTHERN RAVIOLI**—————\$19
Andouille Sausage, Crawfish, Roasted Onion, & Mushrooms in a Spicy Cream Sauce
with Four Cheese Ravioli
- HERB ROASTED AIRLINE CHICKEN BREAST**—————\$23
Stuffed with Italian Sausage, Fresh Mozzarella & Basil, Served with Pickled Tomatoes,
Pepperoncini & Fried Potatoes Tossed in a Cream Sauce all Over Our House Marinara
-  **CAULIFLOWER SHEPARD'S PIE**—————\$22
Vegetable Crumble Stew Topped with Cauliflower Puree
- CHEESY PENNE GRATIN**—————\$14
Penne Pasta Served with an Herb Parmesan Cheese Sauce
Add Chicken \$5, Add Salmon \$8, Add 7 oz. Strip Steak \$11

STEAKS

- Our Hand Cut Steaks are Served with your Choice of Two Sides
- FILET MIGNON 6oz. / 9oz.**—————\$28 / \$36
- NEW YORK STRIP 14oz.**—————\$34
- RIBEYE 14oz.**—————\$31

SIDES

- CRISPY BRUSSEL SPROUTS** **FRIED GREEN TOMS** **STEAK FRIES** **ASPARAGUS** **HOUSE CUT FRIES**
SWEET POTATO SALAD **SQUASH NOODLES** **BAKED POTATO** **MAC & CHEESE** **BUTTERMILK MASH**

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

CUTLER'S DINNER



Executive Chef, Joseph Mitchell