

CUTLER'S

AT THE OU INN



STARTERS

SOUTHERN STYLE CRAB CAKES	_____	14
Warm Corn & Black Bean Salsa, Cajun Remoulade		
FRIED OYSTERS	_____	12
Baja Sauce, Green Onion, Lime Zest		
PIADINA FLATBREAD	_____	14
Parmesan Caesar Dressing & Mozzarella, Romaine & Grilled Chicken		
VEGGIE FLATBREAD	_____	14
Garlic, Zucchini, Squash, Roasted Carrots, Asparagus, Gruyere, Basil, Olive Oil		
PRINCE EDWARD ISLAND MUSSELS	_____	16
1 lb. of Mussels, Duck Fat Butter, Chorizo, Toasted Baguette		
CHARCUTERIE BOARD	_____	16
Cured Meats, Imported Cheese, Whole Grain Mustard, Marcona Almond, Baguette		



SOUPS & SALADS

SOUP OF THE DAY CUP/BOWL	_____	6/8
FRENCH ONION SOUP	_____	7
CUTLER'S CHOP HOUSE	_____	6/9
Tomato, Cucumber, Red Onion, Bleu Cheese, Bacon, Crouton, Apple Cider Vinaigrette		
CLASSIC CAESAR	_____	6/9
Chopped Romaine, Shaved Parmesan, House Croutons, Creamy Caesar Dressing		
BLUEBERRY ARUGULA	_____	13
Feta, Marcona Almond, Orange Segments, Apple Cider Vinaigrette		
ADD CHICKEN FOR \$6, ADD SALMON \$10, ADD STEAK FOR \$11		



STEAKS

Hand Cut Steaks, Roasted Shallot Demi-Glace, Steak Oil, Choice of 2 Sides		
FILET MIGNON 7oz.	_____	35
NEW YORK STRIP 14 oz.	_____	36
RIBEYE 14 oz.	_____	37

SPECIALTIES

VEGAN BLACK BEAN BURGER	_____	18
House Black Bean Patty, Onions, Chao Cheese, Lettuce, Tomato, Onion & Vegenaise, Choice of Side		
BROILED SALMON	_____	26
Chili Caper Vinaigrette, Grilled Seasonal Vegetables, Choice of Side		
MOLASSES AND PEPPERCORN PORK CHOP	_____	28
Smoked Blueberry Compote, Crisp Brussels Sprouts, Choice of Side		
CREAMY ORZO STUFFED PEPPER	_____	19
Squash Noodles, Portobello Mushroom, Parmesan, Wilted Greens [Can Be Prepared Plant Based]		
SOUTHERN RAVIOLI	_____	23
Andouille Sausage, Crawfish, Roasted Onion, Bell Peppers, Cajun Cream Sauce		
CRISP ROASTED AIRLINE CHICKEN BREAST	_____	25
Buttermilk Mash, Pan Roasted Rainbow Carrots, Sherry Honey Gastrique		
CHEESED PENNE AU GRATIN	_____	16
Penne Pasta, Herbed Bread Crumb, Parmesan Cream Sauce		
Add Chicken \$6, Add Salmon \$10, Add 7oz. Strip Steak \$11		

SIDES	_____	5
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CRISP BRUSSELS SPROUTS
GARLIC GREEN BEANS

SQUASH NOODLES
STEAK FRIES

BAKED POTATO
ASPARGUS

MAC & CHEESE
HOUSE CUT FRIES

BUTTERMILK MASH
ROASTED CARROTS

Thoroughly cooking meats, poultry, seafood, shellfish and eggs can reduce the risk of foodborne illnesses

CUTLER'S DINNER



Andrew Rios Wenmoth, Executive Chef