

JOHN CUTTER

SALOON • GRILL • VIDEO POKER

Vegas' Best
Locals' Tavern!

www.JohnCutterlv.com

Since 2008



FOR A GOOD TIME TEXT "JCandAls" TO
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THREE-PEAT!

John Cutter is a neighborhood drinking and dining establishment that tends to parched throats and empty bellies for breakfast, lunch, dinner and late night noshing. Our laid back atmosphere and awesome food & drinks are perfect for getting away from the hustle and bustle of the Strip. Our menu is short and sweet and does the trick, anytime day or night. Our steaks are 100% Angus Beef and our fish is flown in fresh. No freezers here, so you can be sure your meal is made from the freshest ingredients available. From steaks and seafood to sandwiches, wings and salads. You will have no quarrel with our food. So stick around because the later it gets, the more this place percolates!

11770 W. Charleston Blvd.
Las Vegas, NV 89135

TO GO AVAILABLE
702-309-6200

STARTERS

Happy Hour Starters Only \$7
Nachos, Dynamite Rolls, Philly Fries, Taquitos, Quesadilla.
Everyday 4-6PM & 12-6AM

- CHICKEN WINGS** \$19
1lb. wings with fries, JC Salad or JC Caesar. Choice of ranch, bleu cheese, honey mustard or BBQ. Hot, med, mild or plain.
- HOUSE CHICKEN STRIPS** \$17
Choice of ranch, bleu cheese, honey mustard, or bbq sauce. hot, med, mild or plain. Includes choice of fries or salad.
- SHRIMP COCKTAIL** \$17
6 Black tiger shrimp with the JC signature cocktail sauce.
- DW CRACK SHRIMP** \$17
6 Black tiger shrimp, grilled and tossed in butter, garlic and cracked pepper.
- 2 SOFT PRETZELS** \$10
Salt, whole grain mustard and JC signature cheese dip.
- DYNAMITE ROLLS** \$11
Spicy fried spring rolls with sesame chicken, cabbage, carrots, sprouts and sweet chili sauce.
- POTATO WEDGES** \$12
Wedged potatoes topped with cheese, sour cream, chives, bacon.
- SALMON STACKS** \$16
Lightly blackened salmon "stacked" on a sliced cucumber with cabbage, tomato, and fresh jalapeño topped with citrus soy and Cajun Mayo.

- TUNA CHIPS*** \$15
Cajun seasoned tuna, citrus soy, served on a wonton chip with wasabi.
- PHILLY FRIES** \$17
Shaved rib eye piled with mushrooms, onions, over fries with our signature JC cheese sauce.
- JC SIGNATURE QUESO DIP** \$12
JC signature cheese sauce mixed with our homemade chili verde sauce, topped with pico de gallo. Served with fresh tortilla chips.
- FILET NACHOS*** \$16
Tortilla chips with pico de gallo, olives, jalapenos, guacamole, sour cream & our JC signature cheese sauce.

Chicken Lettuce Wraps



- JC CHICKEN LETTUCE WRAPS** \$16
Chicken, asian mix veggies, served on romaine lettuce cups.
- TAQUITOS** \$13
4 tortillas filled with chicken, queso fresco, lettuce, pico de gallo, sour cream, hot sauce on the side.
- QUESADILLA** \$13
Pile on some chicken or steak for \$5; Shrimp \$7



Salmon Stacks

SALADS

Red Rock Cobb Salad



- JC FILET MIGNON*** \$27
Petite filet, romaine lettuce, bacon bits, tomatoes and parmesan dressing
- JC SALAD*** \$13
Cherry tomatoes, English cucumbers, pine nuts, feta, and champagne vinaigrette with mixed greens.
Add: Chicken \$6, Tuna \$8, Shrimp \$9 or Salmon \$12
- JC CAESAR** \$13
with house made croutons. Add Chicken \$6 or Shrimp \$9
- RED ROCK COBB SALAD** \$19
A traditional Cobb made with free range chicken, fresh corn, bleu cheese, tomatoes, roasted pine nuts, sliced hard eggs and ripe avocados over our spring mix dressed with our house made vinaigrette.
- CHINESE CHICKEN** \$19
Asian greens with grilled chicken, fried noodles, peanuts, mandarin oranges with asian dressing.

BREAKFAST

SATURDAY & SUNDAY only 7:00 AM - 11:00 AM
Breakfast Sides: Toast \$2, Tomatoes \$2, Bacon \$4

- JC BREAKFAST*** \$12
Bacon, 3 eggs any style and home fries. Served with toast.
- STEAK OMELETTE** \$17
Filet, onions, mushrooms, peppers and cheddar cheese. Served with toast and home fries.
- CRISPY FRENCH TOAST** \$11
Crusted with cereal flakes. Served with butter, syrup, bacon and home fries.
- JC OMELETTE** \$15
Bacon, mushrooms, tomato, avocados and Monterey jack cheese. Served with toast and home fries.
- DENVER OMELETTE** \$15
Bacon, onions, peppers and cheddar cheese. Served with toast and home fries.

- PANCAKES & FRESH MIXED BERRIES** \$11
3 pancakes with fresh mixed berries and powdered sugar.
- STEAK & EGGS*** \$17
Top Sirloin with 3 eggs. Served with toast and home fries.
- BREAKFAST BURRITO** \$12
Scrambled eggs, sausage, cheddar cheese, topped with our homemade chili verde sauce. Served with home fries.
- BREAKFAST PHILLY** \$16
Shaved steak and scrambled eggs with onions, mushrooms and cheddar sauce. Served with home fries.

\$20 **BOTTOMLESS MIMOSA'S, KETEL ONE VODKA BLOODY MARY'S AND SCREWDRIVERS!**
7am-Noon every Saturday and Sunday

*The consumption of raw or under cooked meats or eggs can be harmful to your health

ENTREES

- 10 OZ. SALMON*** \$28
Have it grilled or blackened! Includes asparagus with choice of side JC salad, side JC Caesar, or fries.
- ORGANIC "DOUBLE BREAST" CHICKEN** \$24
Served sliced. With asparagus and choice of side JC salad, side JC Caesar, or fries.
- CHICKEN MARSALA** \$22
Pan seared chicken breast, mushrooms, marsala sauce served with fettuccine pasta and garlic toast.
- TWIN TAILS*** \$38
2 6-oz. lobster tails with choice of side JC salad, side JC Caesar, or fries. **Add 1 tail to any entrée for \$16**
- FETTUCCHINE** \$18
Alfredo sauce, veggie medley, garlic toast.
Add chicken \$6 or shrimp \$9
- SPICY CAJUN CHICKEN PENNE** \$24
Cajun chicken, tomatoes, creamy cheese sauce, garlic toast. (*substitute shrimp \$4)
- MAPLE MUSTARD GLAZED SALMON*** \$28
10 oz. salmon filet glazed with maple and dijon mustard, asparagus and choice of side JC salad, side JC Caesar, or fries.
- LOBSTER AND SHRIMP PESTO PASTA** \$39
Shrimp and Lobster Scampi, fresh tomatoes, homemade pesto spinach sauce, fettuccine pasta.
Served with garlic toast.

ULTIMATE SURF AND TURF* - \$99

2 lobster tails, 6 Black tiger shrimp (your way), 8 tuna chips, your choice of any steak (sliced), 2 sides and 2 house salads. sweet deal. **Surf Only \$69 - still a sweet deal!!**
**Sorry no substitutions!



SANDWICHES, BURGERS & WRAPS

(INCLUDES FRIES, JC SALAD OR JC CAESAR)

- 10 OZ. BURGER*** \$15
Cheddar cheese, lettuce, grilled onions, tomato, ketchup and mustard. Add bacon \$2; Add avocado \$2; Add mushrooms \$.50; Add Bleu cheese crumbles \$2
- PHILLY CHEESE STEAK SANDWICH OR WRAP**
FULL ORDER \$17 | **HALF ORDER** \$11
Chicken or steak, mushrooms, grilled onions, JC Signature cheese sauce.
- JC CHICKEN CLUB** \$15
Sliced organic chicken, avocado, tomatoes, bacon, mayo. On toasted sourdough.
- SPICY CHICKEN CAESAR WRAP** \$15
Spicy chicken breast, romaine lettuce, caesar dressing.
- CHICKEN SANDWICH OR WRAP** \$15
Double breast, avocado, mayo, lettuce, tomato, and swiss cheese.
- RANCH CHICKEN SANDWICH OR WRAP** \$15
Crispy breaded chicken, ranch, swiss cheese, lettuce.
- MEDITERRANEAN CHICKEN WRAP** \$15
Grilled chicken, tzatziki sauce, tomatoes, cucumbers, kalamata olives, feta cheese.

SHAREABLE DESSERTS

CHOCOLATE OR CARROT CAKE
\$13

Carrot Cake



STEAKS

- 20 OZ. PORTERHOUSE*** \$60
- 18 OZ. BONE-IN RIBEYE*** \$48
- 16 OZ. NEW YORK*** \$45
- 10 OZ. FILET*** \$48
- 6 OZ. PETITE FILET*** \$32
- All steaks seasoned with blended spices and chili oil. Includes choice of side JC salad, side JC Caesar, or fries.

SUNDAY STEAK SPECIAL...



50% off all steaks!

MEXICAN

- CARNE ASADA TACOS*** \$18
3 flour tortillas filled with carne asada meat or chicken, cilantro, onions, mixed cheeses and rice and beans.
- JC WET BURRITO** \$18
Grilled chicken, pico de gallo, cheddar cheese, rice, refried beans, topped with green chili verde.
- CARNE ASADA PLATE*** \$23
7 oz. carne asada meat served with avocado, pico de gallo, and 3 flour tortillas with rice and beans.
- SHRIMP TACOS** \$17
3 flour tortillas filled with marinated shrimp, coleslaw, chipotle mayo, and mixed cheeses with rice and beans.

St. Louis Style Ribs

ALL DAY FRIDAY!!

HALF RACK \$18 FULL RACK \$28

Add a side salad \$5.50 or French Fries \$4.50



SIDES

- SKILLET MAC 'N' CHEESE** \$8
- JUMBO ASPARAGUS** \$8
- LOADED BAKED POTATO** \$8
- FRENCH FRIES** \$7
- CHEESY MASHED POTATOES** \$8
- JC SIDE SALAD** \$7
- CAESAR SIDE SALAD** \$7
- ROASTED BRUSSEL SPROUTS** \$8

STEAK & LOBSTER SPECIAL



Now Wednesday & Saturday!!
Only \$19 All Day!

Upgrade To Any Cut Of Steak For \$40 Total

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COCKTAILS

"On Ice" Make it a "Drunk Duck" double for only \$5 more!

- HAVE ANOTHA' SPRITZ** \$15
Korbel Champagne, Tito's Vodka, Strawberry Puree', Bitters, Fresh Lemon Juice.
- JC GODFATHER** \$15
GlenDronach 12 Year Single Malt Scotch, Disaronno Amaretto, Fresh Lemon Squeeze, Orange Twist. Served on the rocks or up
- JC OLD FASHIONED** \$12
Old Forester Bourbon, muddled orange and cherry, Angostura Bitters, sugar, soda water
- PERFECT MANHATTAN** \$12
Makers Mark Bourbon, sweet vermouth, dry vermouth, dash of cherry juice, cherry. Served on the rocks or up
- SMOKE WAGON BOULEVARDIER** \$12
Nevada's own Smoke Wagon Bourbon, Campari, Sweet Vermouth, Twist of Orange. Served on the rocks or up
- CUTTER'S LEMONADES** \$10
Choose your flavor!!! Bacardi Mango, Lime, or Dragonfruit mixed with our fresh lemonade
- JC MARGARITA** \$11
Cuervo Tradicional tequila, triple sec, premium margarita mix, salted rim
Add grand marnier floater for \$3
- "THE CORNER" MARGARITA** \$16
AKA: The Aphrodisiac
2oz Cazadores Blanco Tequila, 1oz Cointreau, 1oz Damiana (shipped in special), 4 fresh squeezed key limes
- SKINNY MARGARITA** \$13
Calirosa Blanco Tequila, Cointreau, agave nectar, fresh squeezed limes and oranges, salted rim
Add grand marnier floater for \$3
- JALAPENO MARGARITA** \$15
Tanteo Jalapeño Tequila, Triple Sec, Muddled Fresh Jalapenos, Premium Margarita Mix, Salted Rim
Add grand marnier floater for \$3
- JC ARNOLD PALMER** \$10
Deep Eddy Sweet Tea Vodka, Lemonade
- JC BLOODY MARY** \$11
Premium Bloody Mary Mix, Tito's Vodka, olives, lemon, and lime
- JOHNNY'S JOE** \$12
Slane Castle Irish Whiskey, Bailey's Irish Cream, Frangelico, Fresh Coffee, topped with whip shot Vodka whipped cream

MARTINI'S

- "THE A.B.W."** \$15
Casamigos Blanco Tequila, Cointreau, Grand Marnier, fresh squeezed lemon, sugar rim
- CUCUMBER COSMO** \$12
Blue Spirits Cucumber Infused Vodka, Cointreau, Simple Syrup, and "Last Shot" cranberry, lime wedge, diced cucumbers
- HUCKLEBERRY LEMONDROP** \$12
Blue Ice organic huckleberry vodka, Cointreau, fresh squeezed lemon, sugar rim

MULES

- LONDON MULE** \$11
Ford's Gin, lime juice, Q Organic Ginger Beer
- IRISH MULE** \$12
Slane Castle Irish Whiskey, lime juice, Q Organic Ginger Beer
- KENTUCKY MULE** \$11
Maker's Mark Bourbon, lime juice, Q Organic Ginger Beer
- MOSCOW MULE** \$11
Tito's Vodka, lime juice, Q Organic Ginger Beer
- MEXICAN MULE** \$12
Cazadores Blanco Tequila, Lime Juice, Q Organic Ginger Beer

HAPPY HOUR!

\$5 Beers - All 12oz bottles

excluding IPA's, Locals, Belgian Beers, and Seltzers

\$6 Well Drinks

Conciere, Jack Daniels, Ford's, Bacardi, Cuervo Tradicional

\$7 House Wine

Chardonnay & Cabernet

EVERYDAY

4-6 pm

and
12 am-6 am

WINE

	Glass	Bottle
SAUVIGNON BLANC		
Kim Crawford, Marlborough, New Zealand...	\$13	\$46
PINOT GRIGIO		
Santa Margherita, Alto Adige, Italy	\$13	\$46
Caposaldo, Northern Italy	\$10	\$34
RIESLING		
J. Lohr, Paso Robles, CA	\$11	\$38
ROSÉ		
Whispering Angel, La Motte, France	\$13	\$46
CHARDONNAY		
Jackson Estate, Santa Maria Valley, CA	\$15	\$54
Sonoma-Cutrer, Sonoma, CA	\$13	\$46
Decoy, Napa Valley, CA	\$9	\$30
SPARKLING/CHAMPAGNE		
Korbel Brut, California	\$11	\$38
PINOT NOIR		
La Crema, Monterey	\$11	\$38
J. Lohr, Paso Robles, CA	\$10	\$34
MERLOT		
Blackstone Reserve, Sonoma, CA	\$10	\$34
MALBEC		
BenMarco, Mendoza Valley, Argentina	\$13	\$46
CABERNET		
Kendall Jackson Vintners' Res., Sonoma, CA	\$15	\$54
J. Lohr, Paso Robles, CA	\$13	\$46
Tobin James, Paso Robles, CA	\$12	\$40
ZINFANDEL		
7 Deadly Zins, Lodi, CA	\$13	\$46
BLENDS		
Murphy Goode, CA	\$11	\$38
1924 Double Back, CA	\$15	\$54

BEER

LOCAL (ALL 16 oz)

- Big Dog Dirty Dog IPA..... \$9.00
- Able Baker Excited State Pilsner \$9.00
- Tancho Golden Ale \$9.00
- Able Baker Seasonal \$9.00
- Hudl Vanilla Oak \$9.00

DOMESTIC

Budweiser.....	\$6.00	Mango Cart Wheat	\$6.50
Bud Light.....	\$6.00	Sierra Nevada	\$6.50
Michelob Ultra	\$6.00	Ranger IPA	\$7.50
Miller Lite	\$6.00	Samuel Adams Seasonal	\$6.25
Kona Bigwave	\$6.50	Mother Earth Cali Creamin	\$7.25
Firestone 805 IPA	\$7.50	Ballast Point Sculpin IPA	\$7.50
Firestone Union Jack IPA	\$7.50	Coors Light	\$6.00
Firestone Cali Squeeze ..	\$7.50	Blue Moon	\$6.50

IMPORTS

Chimay Red	\$12.25	Dos XX Amber.....	\$6.50
Lefte Blonde	\$6.50	Dos XX Lager	\$6.50
Peroni	\$6.50	Guinness	\$7.50
Stella Artois	\$6.50	Strongbow	\$6.50
Duvel	\$10.25	Hoegaarden Belgian Wheat	\$6.50
Pacifico	\$6.50	New Castle	\$6.50
Modelo Especial.....	\$6.50	Heineken Silver	\$6.50
Modelo Negro	\$6.50	Heineken Zero	\$6.50
Corona	\$6.50	Amstel Light	\$6.50
Corona Premier	\$6.50		

SELTZERS

- White Claw Berry \$7.50
- White Claw Mango \$7.50
- High Noon Flavors..... \$7.50

DRINKABLE DESSERTS

- CHUNKY MONKEY MARTINI**\$14
Howler Head Banana Whiskey, Racho Gloria Chocolate Cream, Stoli Vanilla Vodka and Frangelico Hazelnut Liqueur
- BUILD ME UP, (PEANUT) BUTTER CUP!** \$14
Skrewball Peanut Butter Whiskey, Bailey's Irish Cream, Frangelico, Ciroc French Vanilla Vodka, chocolate drizzle
- ESPRESS- "OH!" MARTINI** \$13
3 Olives Triple Shot and Vanilla vodkas, Fernet Branca Mente, Frangelico, Bailey's Irish Cream