

NEW!!

"TWO DAYS REWARDS"

7am Tuesday - 6:59am Wednesday
ALL Loyalty Members Will Get
TWICE THE POINTS Back On ALL
Food & Beverage Purchases!!!

JOHN CUTTER

SALOON • GRILL • VIDEO POKER

*Vegas' Best
Locals' Tavern!*

www.JohnCutterlv.com

Since 2008



**FOR A GOOD TIME TEXT "JCandAls" TO
(844) 981-1328**

Receive \$20 Off Your Initial Tab & Continue To Enjoy Our Generous Rewards Program



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

CHICKEN WINGS \$20
1lb. wings. Choice of ranch, bleu cheese, honey mustard or BBQ. Hot, med, mild or plain.

HOUSE CHICKEN STRIPS \$19
1 lb. chicken strips. Choice of ranch, bleu cheese, honey mustard, or bbq sauce. hot, med, mild or plain. Made in House.

SHRIMP COCKTAIL \$18
6 Black tiger shrimp with the JC signature cocktail sauce.

DW CRACK SHRIMP \$19
6 Black tiger shrimp, grilled and tossed in butter, garlic and cracked pepper.

2 SOFT PRETZELS \$14
Salt, whole grain mustard and JC signature cheese dip.

DYNAMITE ROLLS \$15
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.

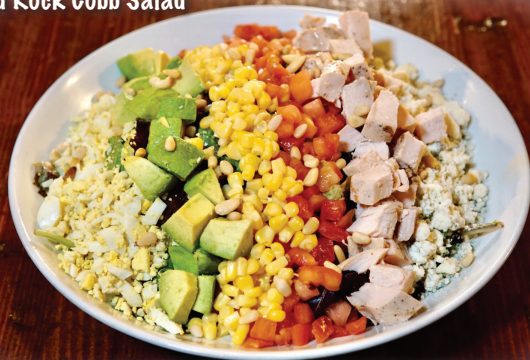
SALMON STACKS \$19
Lightly blackened salmon "stacked" on a sliced cucumber with cabbage, tomato, and fresh jalapeño topped with citrus soy and Cajun Mayo.



Salmon Stacks

SALADS

Red Rock Cobb Salad



BREAKFAST

JC BREAKFAST* \$17
Bacon, 3 eggs any style and home fries. Served with toast.

STEAK OMELETTE \$19
Filet, onions, mushrooms, peppers and cheddar cheese. Served with toast and home fries.

CRISPY FRENCH TOAST \$17
Crusted with cereal flakes. Served with butter, syrup, bacon and home fries.

JC OMELETTE \$17
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.

Happy Hour Starters 50% OFF
Nachos, Dynamite Rolls, Philly Fries, Taquitos, Quesadilla.
Everyday 4-6PM & 12-6AM

TUNA CHIPS* \$17
Cajun seasoned tuna, cabbage, citrus soy, served on a wonton chip with wasabi.

PHILLY FRIES \$21
Shaved rib eye piled with mushrooms, onions, over fries with our signature JC cheese sauce.

JC SIGNATURE QUESO DIP \$16
JC signature cheese sauce mixed with our homemade chili verde sauce, topped with pico de gallo. Served with fresh tortilla chips.

FILET NACHOS* \$21
Tortilla chips with pico de gallo, olives, jalapenos, guacamole, sour cream & our JC signature cheese sauce.

Chicken Lettuce Wraps



JC CHICKEN LETTUCE WRAPS \$19
Chicken, asian mix veggies, served on iceberg lettuce cups.

TAQUITOS \$15
4 tortillas filled with chicken, queso fresco, lettuce, pico de gallo, sour cream, hot sauce on the side.

CHICKEN OR STEAK QUESADILLA \$18
Substitute Shrimp for \$7

JC FILET MIGNON* \$31
Petite filet, romaine lettuce, bacon bits, tomatoes and parmesan dressing

JC SALAD* \$17
Cherry tomatoes, English cucumbers, pine nuts, feta, and champagne vinaigrette with mixed greens.
Add: Chicken or 5 oz. Salmon \$8, Ahi Tuna \$10, Shrimp \$7, 10 oz Salmon \$16.

JC CAESAR \$17
with house made croutons. Add Chicken \$8, Shrimp \$7 or 5 oz. Salmon \$8, 10 oz Salmon \$16.

RED ROCK COBB SALAD \$25
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 \$21
Asian greens with grilled chicken, fried noodles, peanuts, mandarin oranges with asian dressing.

7:00 AM - 11:00 AM DAILY

Breakfast Sides: Toast \$2, Tomatoes \$2, Bacon \$4

PANCAKES & FRESH MIXED BERRIES \$13
3 pancakes with fresh mixed berries and powdered sugar.

STEAK & EGGS* \$25
Top Sirloin with 3 eggs. Served with toast and home fries.

BREAKFAST BURRITO \$16
Scrambled eggs, sausage, cheddar cheese, topped with our homemade chili verde sauce. Served with home fries.

BREAKFAST PHILLY \$19
Shaved steak and scrambled eggs with onions, mushrooms and cheddar sauce. Served with home fries.

\$25
BOTTOMLESS MIMOSA'S,
KETEL ONE VODKA BLOODY MARY'S,
APEROL SPRITZ, 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*** \$36
Have it grilled or blackened! Includes asparagus with choice of side JC salad, side JC Caesar, or fries.
- ORGANIC "DOUBLE BREAST" CHICKEN** \$29
Served sliced. With asparagus and choice of side JC salad, side JC Caesar, or fries.
- CHICKEN MARSALA** \$27
Pan seared chicken breast, mushrooms, marsala sauce served with fettuccine pasta and garlic toast.
- TWIN TAILS*** \$40
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** \$20
Alfredo sauce, veggie medley, garlic toast.
Add chicken \$8 or shrimp \$12
- SPICY CAJUN CHICKEN PENNE** \$30
Cajun chicken, tomatoes, creamy cheese sauce, garlic toast. (*substitute shrimp \$12)
- MAPLE MUSTARD GLAZED SALMON*** \$34
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** \$45
Shrimp and Lobster Scampi, fresh tomatoes, homemade pesto spinach sauce, fettuccine pasta.
Served with garlic toast.

ULTIMATE SURF AND TURF*-\$135

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 \$84 - still a sweet deal!!!**
**Sorry no substitutions!



SANDWICHES, BURGERS & WRAPS

(INCLUDES FRIES, JC SALAD OR JC CAESAR)

- 10 OZ. BURGER*** \$18
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 \$21 | **HALF ORDER** \$15
Chicken or steak, mushrooms, grilled onions, JC Signature cheese sauce.
- JC CHICKEN CLUB** \$17
Sliced organic chicken, avocado, tomatoes, bacon, mayo. On toasted sourdough.
- SPICY CHICKEN CAESAR WRAP** \$18
Spicy chicken breast, romaine lettuce, caesar dressing.
- CHICKEN SANDWICH OR WRAP** \$17
Double breast, avocado, mayo, lettuce, tomato, and swiss cheese.
- RANCH CHICKEN SANDWICH OR WRAP** \$17
Crispy breaded chicken, ranch, swiss cheese, lettuce.
- MEDITERRANEAN CHICKEN WRAP** \$18
Grilled chicken, tzatziki sauce, tomatoes, cucumbers, kalamata olives, feta cheese.

SHAREABLE DESSERTS

CHOCOLATE OR CARROT CAKE
\$17



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STEAKS

- 18 OZ. BONE-IN RIBEYE*** \$59
- 16 OZ. NEW YORK*** \$56
- 10 OZ. FILET*** \$59
- 6 OZ. PETITE FILET*** \$45
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!
Served A La Carte

MEXICAN

- CARNE ASADA TACOS*** \$24
3 flour tortillas filled with carne asada meat or chicken, cilantro, onions, mixed cheeses and rice and beans.
- JC WET BURRITO** \$22
Grilled chicken, pico de gallo, cheddar cheese, rice, refried beans, topped with green chili verde.
- CARNE ASADA PLATE*** \$27
7 oz. carne asada meat served with avocado, pico de gallo, and 3 flour tortillas with rice and beans.
- SHRIMP TACOS** \$23
3 flour tortillas filled with marinated shrimp, coleslaw, chipotle ranch, and mixed cheeses with rice and beans.

St. Louis Style Ribs

ALL DAY FRIDAY!!

HALF RACK \$18 FULL RACK \$28

Add A Side Salad or French Fries for \$5.50



SIDES

- SKILLET MAC 'N' CHEESE** \$9
- JC SIDE SALAD** \$9
- CAESAR SIDE SALAD** \$9
- FRENCH FRIES** \$9
- CHEESY MASHED POTATOES** \$10
- JUMBO ASPARAGUS** \$11
- ROASTED BRUSSEL SPROUTS** \$11
- LOADED BAKED POTATO** \$12

STEAK & LOBSTER SPECIAL



Now Wednesday & Saturday!!
Only \$25 All Day!

Upgrade To Any Cut Of Steak For \$45 Total

COCKTAILS

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

THE MUSTANG TANG..... \$15
Tito's Handmade Vodka, St. Germain, Bacardi Dragonfruit, Fresh Squeezed Lemon Juice, Sparkling Currant Autofocus Energy Drink, Served Over A Single Cube

HAVE ANOTHA' SPRITZ \$16
Coppola Prosecco, Tito's Handmade Vodka, Strawberry Puree', Bitters, Fresh Lemon Juice.

CUTTER'S LEMONADES \$11
Choose your flavor!!! Bacardi Mango, Lime, or Dragonfruit mixed with our fresh lemonade

JC MARGARITA \$12
Jose Cuervo Tradicional Tequila, triple sec, premium margarita mix, salted rim
Add grand marnier floater for \$3

JC OLD FASHIONED \$14
Old Forester, Browned Sugar Syrup, Orange Bitters, Cherry, Orange Peel served over single on single cube

PERFECT MANHATTAN \$14
Makers Mark Bourbon, sweet vermouth, dry vermouth, dash of cherry juice, cherry. Served on single cube or up

CHARLESTON BOULEVARDIER \$15
Bardstown Bourbon, Campari, Sweet Vermouth, Twist of Orange. Served on single cube or up

SKINNY MARGARITA \$14
Loca Loka Blanco Tequila, Cointreau, agave nectar, fresh squeezed limes and oranges, salted rim
Add grand marnier floater for \$3

BERRY DELICIOUS \$16
Angel's Envy Bourbon, Drambuie Liqueur, Fresh Blackberry, fresh squeezed lemon and lime juice; served over single cube

JC GODFATHER \$16
GlenDronach 12 Year Single Malt Scotch, Disaronno Amaretto, Fresh Lemon Squeeze, Orange Twist. Served on the rocks or up

JALAPENO MARGARITA \$16
Ghost Jalapeño Tequila, Triple Sec, Muddled Fresh Jalapenos, Premium Margarita Mix, Salted Rim
Add grand marnier floater for \$3

“THE CORNER” MARGARITA \$17
AKA: The Aphrodisiac El Cristiano Blanco Tequila, 1oz Cointreau, Enosis, 4 fresh squeezed key limes

LOVE ME “GIN”TAL \$15
Another Hendrick's Gin, St. Germaine, Midori, lemon juice, Prosecco splash, served over a single cube

MARTINI'S

CUCUMBER COSMO \$13
Effen Cucumber Vodka, Cointreau, Simple Syrup, and “Last Shot” cranberry, lime wedge, diced cucumbers

HUCKLEBERRY LEMONDROP \$13
Blue Ice organic huckleberry vodka, Cointreau, fresh squeezed lemon, sugar rim

“THE A.B.W.” \$16
Milagro Silver Tequila, Cointreau, Grand Marnier, fresh squeezed lemon, sugar rim

MULES

LONDON MULE \$14
Ford's Gin, lime juice, Fever Tree Ginger Beer

KENTUCKY MULE \$14
Maker's Mark Bourbon, lime juice, Fever Tree Ginger Beer

MOSCOW MULE \$14
Tito's Handmade Vodka, lime juice, Fever Tree Ginger Beer

IRISH MULE \$14
Slane Castle Irish Whiskey, lime juice, Fever Tree Ginger Beer

MEXICAN MULE \$14
Cazadores Blanco Tequila, Lime Juice, Fever Tree Ginger Beer

GRAPEFRUIT GLORY..... \$14
Ketel One Grapefruit Rose Botanical Vodka, lime juice, Fever Tree Sparkling Grapefruit

HAPPY HOUR! EVERYDAY
\$5 Beers - All 12oz bottles

excluding IPA's, Locals, Belgian Beers, and Seltzers
4-6 pm
and
12 am-6 am

\$6 Well Drinks
Conciere, Jack Daniels, Surface, Bacardi, Cuervo Tradicional

\$7 House Wine
Chardonnay & Cabernet

WINE

Glass Bottle

SPARKLING/CHAMPAGNE

Korbel Brut, California \$15 \$51
Coppola Prosecco, California \$15 \$51

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand..... \$16 \$54

PINOT GRIGIO

Caposaldo, Northern Italy \$14 \$47
Santa Margherita, Alto Adige, Italy \$17 \$59

CHARDONNAY

Decoy, Napa Valley, CA \$13 \$43
Kendall Jackson Vintner's Res., Sonoma, CA \$17 \$59
Sonoma-Cutrer, Sonoma, CA \$17 \$59

ROSÉ

Whispering Angel, La Motte, France \$17 \$59

PINOT NOIR

J. Lohr, Paso Robles, CA \$13 \$43
La Crema, Monterey \$16 \$54

MERLOT

Noble Vines, Lodi, CA \$12 \$39

RED BLENDS

Coppola, Sonoma, CA \$13 \$43
1924 Double Back, CA \$15 \$51

CABERNET

J. Lohr, Paso Robles, CA \$16 \$54
Tobin James, Paso Robles, CA \$16 \$54
DAOU, Paso Robles, CA \$17 \$59

LEAH'S ITALIAN CELLAR

Ruffino 1877 Chianti, Chianti, Italy \$18 \$60
Tommasi Rafael, Valpolicella, Italy \$19 \$63
Indigenous, Veneto, Italy..... \$21 \$74

BEER

DOMESTIC

Budweiser.....	\$6.75	Sierra Nevada	\$7.25
Bud Light.....	\$6.75	Blue Moon	\$7.25
Michelob Ultra	\$6.75	Mother Earth Cali Creamin	\$8.00
Coors Light	\$6.75	Cosmic Crusher Juicy IPA	\$8.25
Miller Lite	\$6.75	Firestone 805	\$8.25
Samuel Adams Seasonal	\$7.00	Firestone Union Jack IPA	\$8.25
Kona Bigwave	\$7.25	Firestone Cali Squeeze ..	\$8.25
Shocktop	\$7.25	Ranger IPA	\$8.25
Mango Cart Wheat	\$7.25	Ballast Point Sculpin IPA	\$8.25
		Able Baker Atomic Duck	\$10.25
		(16 oz. can)	

IMPORTS

Leffe Blonde	\$6.75	Strongbow	\$6.75
Peroni	\$6.75	Hoegaarden Belgian Wheat	\$6.75
Stella Artois	\$6.75	New Castle	\$6.75
Pacifico	\$6.75	Heineken Silver	\$6.75
Modelo Especial.....	\$6.75	Heineken Zero	\$6.75
Modelo Negro	\$6.75	Amstel Light	\$7.75
Corona	\$6.75	Guinness	\$7.75
Corona Premier	\$6.75	Duvel	\$10.50
Dos XX Amber.....	\$6.75	Chimay Red	\$12.50
Dos XX Lager	\$6.75		

SELTZERS

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

DRINKABLE DESSERTS

JOHNNY'S JOE \$13
Slane Castle Irish Whiskey, Bailey's Irish Cream, Frangelico, Fresh Coffee, topped with Whipped Cream

ESPRESS-“OH!” MARTINI \$15
Blue Ice Triple Shot and Vanilla vodkas, Fernet Branca Mente, Frangelico, Bailey's Irish Cream

CHUNKY MONKEY MARTINI\$15
Dirty Monkey Banana/Chocolate Whiskey, Baileys, Stoli Vanilla Vodka and Frangelico Hazelnut Liqueur

BUILD ME UP, (PEANUT) BUTTER CUP! \$15
Skrewball Peanut Butter Whiskey, Bailey's Irish Cream, Frangelico, Stoli Vanilla Vodka, chocolate drizzle