



YOUR OWN CHEF & SOMMELIER

BUTCHER'S CUT

STEAK HOUSE & COCKTAILS



Welcome to Butcher's Cut, an approachable and comfortably furnished environment laden with chops. This Interpretive American-Style-Steakhouse provides a solid foundation for a memorable experience with a touch of swagger all its own. This steakhouse celebrates the craft heritage of America blended with the skillful mastery of the butcher. Cocktails are born of American influence and wizened with age. The menu is inspired by the Great Plains but offers specialty meats of the world. The wine list is bold and new world. Become immersed in tradition with the occasional window to the present day.

DINING EXPERIENCE

\$ 47

If you have purchased the Dining Experience package, you are entitled to 1 dish from either the Appetizers or the Featured Starters or the Soup section, one from either the Entrées or the Steaks section and one from the Desserts section of the Dining Experience menu, up to a maximum of 3 dishes in total. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

APPETIZERS

BURRATA & BEET SALAD

Agrod Balsamic

CLASSIC CAESAR

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM

Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL

Cocktail and Louis Sauce

BAKED GOAT CHEESE TART

Blueberry Compote, Lemon Zest

FEATURED STARTERS

BONE MARROW*

Caramelized Onions, Parsley Sauce

FOIE DEVILED EGGS

Crispy Chicken Skin, Herb Aioli

SOUP

SMOKED TOMATO SOUP

Grilled Aged Cheddar Cheese

ENTRÉES

ROASTED CORN-FED CHICKEN

Corn & Lima Succotash, Pan Drippings

SOCKEYE SALMON*

Corn Earley Risotto, Salsa Verde, Lemon

STEAKS*

We serve only 100% Naturally Raised Certified Angus Beef.

FILET MIGNON 8 OZ.

NY SIRLOIN 14 OZ.

DOUBLE LAMB CHOPS 13 OZ.

All steaks come with your choice of sauce and one side per person.

DESSERTS

LAVA CAKE

Molten Bitter Sweet Chocolate & Vanilla Ice Cream

BANANA DATE CAKE

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

NY CHEESECAKE

Fresh Strawberries, Toasted Graham Crust, Mint

PEANUT BUTTER & MILK CHOCOLATE COOKIE

Vanilla Ice Cream

ICE CREAM & SORBET

3 Scoops of your choice. Ask your waiter for daily selection



APPETIZERS

- BURRATA & BEET SALAD \$ 13**
Agod Balsamic
- CLASSIC CAESAR \$ 10**
Romaine, Croutones, Parmigiano Reggiano
- HOUSE CHOP SALAD \$ 10**
Double Smoked Bacon, Eggs, Spiced Walnuts, Agod Cheddar
- HEARTS OF PALM \$ 10**
Avocado, Tomatoes, Raspberry Vinaigrette
- SHRIMP COCKTAIL \$ 19**
Cocktail and Louis Sauce
- BAKED GOAT CHEESE TART \$ 13**
Blueberry Compote, Lemon Zest
- CRAB CAKES \$ 18**
Jumbo Lump Crab, Cajun Remoulade, Grovies, Lemon
- OYSTER ROCKEFELLER \$ 22**
1/2 Doz. Oysters, Sautéed Spinach, Bacon

FEATURED STARTERS

- CAVIAR* \$ 54**
30g with Garnish
- SHELLFISH PLATTER* \$ 46**
Shrimp, King Crab, Maine Lobster, Oysters, Clams, Scallops
- BONE MARROW* \$ 17**
Caramelized Onions, Parsley Sauce
- KOBE SLIDERS* \$ 17**
Agod Cheddar, Brieche, Caramelized Onion
- FOIE DEVEILED EGGS \$ 14**
Crispy Chicken Skin, Herb Aioli

THE SOUPS

- SMOKED TOMATO SOUP \$ 8**
Grilled Agod Cheddar Cheese
- LOBSTER CHOWDER \$ 14**
Maine Lobster, Bacon, Gold Potatoes

ENTRÉES

- ROASTED CORN-FED CHICKEN \$ 35**
Corn & Lima Succotash, Pan Drippings
- SCALLOPS BENEDICT* \$ 38**
Hollandaise, Bacon, Crispy Potato Cakes, Spinach
- HALIBUT \$ 35**
Wild Rice, Cherry Tomato, Walnut Brown Butter
- SOCKEYE SALMON* \$ 35**
Corn Barley Risotto, Salsa Verde, Lemon

JELLYBEANS

STEAKS*

A Selection of our Beef Cuts is Dry-Aged for 21 to 28 Days. We serve only 100% Naturally Raised Certified Angus Beef.

- DRY-AGED TOMAHAWK FOR TWO (36 OZ.) \$ 118**
- FLAT IRON (12 OZ.) \$ 37**
- FILET MIGNON (8 OZ.) / (12 OZ.) \$ 40 / \$ 54**
- DRY-AGED T-BONE (24 OZ.) \$ 66**
- RIB EYE (20 OZ.) \$ 58**
- NY SIRLOIN (14 OZ.) \$ 46**
- AMERICAN BISON (16 OZ.) \$ 59**
- DOUBLE LAMB CHOPS (13 OZ.) \$ 47**

ONE SIDE OF YOUR CHOICE WILL BE INCLUDED WITH EVERY STEAK ORDER

ALL STEAKS CAN SURF* \$ 22
Jumbo Lump Crab Oscar or Lobster Tail or Jumbo Shrimp Scampi

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE*

SIDES \$ 3 each

MAC & CHEESE / SMOKED MASHED POTATO / CREAMED SPINACH
JALAPEÑO CREAMED CORN / CRISPY FRIES / ROASTED CAULIFLOWER
ONION RINGS / ASPARAGUS / BRUSSEL SPROUTS / BAKED POTATO with a supplement of \$ 4

DESSERTS

- LAVA CAKE \$ 9**
Molten Butter Sweet Chocolate & Vanilla Ice Cream
- BANANA DATE CAKE \$ 7**
Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest
- NY CHEESECAKE \$ 8**
Fresh Strawberries, Toasted Graham Crust, Mint
- PEANUT BUTTER & MILK CHOCOLATE COOKIE \$ 7**
Vanilla Ice Cream

ICE CREAM & SORBET \$ 6
Please ask your waiter for the daily selection

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COCKTAILS \$ 14

MY DARLING

Aviation gin, fresh orange and lemon juice, tarragon, simple syrup

THE DERBY

Woodford Reserve bourbon, Campari Bitter, Martiny Dry vermouth

SAZERAC

Absinthe, Bulleit Rye whisky, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters

ELIT MOSCOW MULE

Stolichnaya Elit vodka, fresh lime juice, simple syrup, ginger beer

THE LAST WORD

Plymouth gin, maraschino liqueur, green Chartreuse, freshly squeezed lime juice

ROSE FRENCH 75

Bombay Sapphire gin, simple syrup, fresh lemon juice, Angostura orange bitters, Domaine Chandon Rosé

THE BEE'S KNEES

Tanqueray N°TEN gin, fresh lemon juice, honey syrup

ST-GERMAIN

Elderflower liqueur, fresh lemon juice, simple syrup, Absolut Elyx vodka, Domaine Chandon Brut

SIDECAR

Hennessy VS cognac, Grand Marnier, fresh lemon juice, cane sugar syrup

NON-ALCOHOLIC \$ 6

WILD HIBISCUS SPARKLER

Wild hibiscus and rose syrup, non-alcoholic sparkling wine, hibiscus bloom

VIRGIN CUCUMBER MOJITO

Fresh lime juice, mint leaves, brown sugar, cucumber syrup, club soda, cucumber and lime slices

LAVENDER LEMONADE

Fresh lemon juice, lavender simple syrup, coconut water, butterfly pea flower extract

CRAFT BEERS

LAGUNITAS IPA \$ 7.5

USA

YUENGLING LAGER \$ 6.5

USA

FULLER'S LONDON PRIDE \$ 8

England

SAMUEL ADAMS \$ 6.5

USA

STOUT

GUINNESS PUB DRAFT \$ 7

Ireland

CIDER

ANGRY ORCHARD APPLE CIDER \$ 7

USA

WINES BY THE GLASS

LAURENT PERRIER BRUT \$ 10

DOMAINE CHANDON, BRUT CLASSIC \$ 13

LIVIO FELLUGA, PINOT GRIGIO \$ 13

KIM CRAWFORD, SAUVIGNON BLANC \$ 12

J. CHRISTOPHER, PINOT NOIR \$ 18

OBERON, CABERNET SAUVIGNON \$ 15

TERRAZAS DE LOS ANDES, MALBEC \$ 11



CHAMPAGNE

LAURENT PERRIER, CUVÉE ROSÉ \$ 110

Reims-France

VEUVE CLICQUOT, PONSARDIN BRUT \$ 95

Reims-France

LOUIS ROEDERER, BRUT PREMIER \$ 94

Reims-France

LAURENT PERRIER BRUT \$ 75

Reims-France

SPARKLING WINES

DOMAINE CHANDON, BRUT CLASSIC \$ 52

Napa Valley-California California

BISOL, PROSECCO VALDOBBIADENE

CRU SUPERIORE \$ 49

Veneto-Italy

THE

WHITE WINES

CHALK HILL, CHARDONNAY \$ 79

Napa Valley-California

JOSEPH MELLOTT,

LE TRONCSEC POUILLY FUMÉ \$ 65

Loire Valley-France

CLIFF LEDE, SAUVIGNON BLANC \$ 59

Napa Valley-California

SILVERADO VINEYARDS, CHARDONNAY \$ 57

Napa Valley-California

CAYMUS, CONUNDRUM \$ 55

Napa Valley-California

LIVIO FELLUGA, PINOT GRIGIO \$ 52

Fruit Venezia Giulia-Italy

KIM CRAWFORD, SAUVIGNON BLANC \$ 47

Marlborough-New Zealand

MARKUS MOLITOR, MOSEL RIESLING \$ 47

Mosel-Germany

FERRARI-CARANO, FUMÉ BLANC \$ 45

Sonoma County-California

SANTA MARGHERITA, PINOT GRIGIO \$ 44

Trentino Alto Adige-Italy

FRANCISCAN ESTATE,
EQUILIBRIUM WHITE BLEND \$ 43

Napa Valley-California California

CAPE SPRING, CHENIN BLANC \$ 32

Western Cape-South Africa

RED WINES

MONDAVI-ROTHSCHILD, OPUS ONE \$ 350

Napa Valley-California

LE SERRE NUOVE DELL'ORNELLAIA,
BOLGHERI ROSSO \$ 99

Tuscany-Italy

DOMAINE DROUHIN, PINOT NOIR \$ 99

Willamette Valley-Oregon

ALLEGRINI, AMARONE
DELLA VALPOLICELLA CLASSICO \$ 96

Veneto-Italy

MIRAFIORE, PAIAGALLO BAROLO \$ 84

Piedmont-Italy

DELAS FRÈRES,
HAUTE PIERRE CHATEAUNEUF-DU-PAPE \$ 84

Rhône Valley-France

J. CHRISTOPHER, PINOT NOIR \$ 73

Willamette Valley-Oregon

BODEGA DEL FIN DEL MUNDO
SPECIAL BLEND \$ 70

Patagonia-Argentina

PENFOLDS, KALIMNA BIN 28 SHIRAZ \$ 65

Barossa Valley-Australia

CHATEAU HAUT GROS
CAILLOU SAINT-ÉMILION \$ 63

Bordeaux-France

OBERON, CABERNET SAUVIGNON \$ 59

Napa Valley-California

ROBERT MONDAVI WINERY,
CABERNET SAUVIGNON \$ 58

Napa Valley-California

TERRAZAS DE LOS ANDES, MALBEC \$ 44

Mendoza-Argentina

MARCHESI DE FRESCO BALDI - CASTIGLIONI,
CHIANTI CLASSICO \$ 40

Tuscany-Italy

WILD HORSE, MERLOT \$ 37

Central Coast-California

RAVENSWOOD, ZINFANDEL \$ 36

Sonoma County-California California

NEDERBURG, PINOTAGE \$ 32

Paarl-South Africa



BRUNCH

Open from 10 am to 2 pm on selected days. Please verify with your waiter.

THE BREAKFAST CLUB* \$ 7

A fried egg sandwich made with ham, avocado, melted cheddar & Tabasco mayo served between a brioche bun; garnished with hash brown potatoes and seasonal fruit

MEDITERRANEAN OMELET* \$ 6

With your choice of: roasted bell peppers, sun-dried tomato, sautéed mushrooms, onion, basil, topped with feta cheese; served with hash brown potatoes and seasonal fruit

HOMEMADE CARNITAS SWEET POTATO TATER TOTS* \$ 7

Braised pork shoulder, poached egg, roasted bell peppers, onions, roasted jalapeño sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT* \$ 8

Crispy fried chicken, bacon, sunny side up egg & a homemade buttermilk biscuit topped with Cajun gravy spiced and maple syrup

WILD BLUEBERRY PANCAKES \$ 6

With blueberry compote, homemade maple bacon butter and whipped cream

STRAWBERRY FRENCH TOAST \$ 7

Topped with our warm, homemade strawberry compote and fresh whipped cream

BAGEL & LOX* \$ 8

Topped with smoked salmon, cream cheese, fresh red onion, dill and capers

SMOOTHIES \$ 9

Just ask for your favorite flavor, and we'll do our best to satisfy your request

BLOODY MARY CART \$ 9

Made-to-order cocktail, served tableside

FRUIT JUICES \$ 7

Please ask our Bar staff for available flavors

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

** Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 15% service charge is automatically added to all purchases.

Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.