



THE BELLMEANS

EST. 1988

## APPETIZERS

**BURRATA & BEET SALAD \$ 15**  
*Aged Balsamic*

**CLASSIC CAESAR \$ 13**  
*Romaine, Croutons, Parmigiano Reggiano*

**HOUSE CHOP SALAD \$ 13**  
*Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar*

**HEARTS OF PALM \$ 13**  
*Avocado, Tomatoes, Raspberry Vinaigrette*

**SHRIMP COCKTAIL\* \$ 19**  
*Cocktail and Louis Sauce*

**BAKED GOAT CHEESE TART \$ 15**  
*Blueberry Compote, Lemon Zest*

**CRAB CAKES \$ 18**  
*Jumbo Lump Crab, Cajun Remoulade, Greens, Lemon*

**OYSTER ROCKEFELLER \$ 22**  
*1/2 Doz. Oysters, Sautéed Spinach, Bacon*

## SOUPS

**SMOKED TOMATO SOUP \$ 8**  
*Grilled Aged Cheddar Cheese*

**LOBSTER CHOWDER \$ 18**  
*Maine Lobster, Bacon, Gold Potatoes*

## FEATURED STARTERS

**CAVIAR\* \$ 54**  
*30g with Garnish*

**SHELLFISH PLATTER\* \$ 46 per person**  
*Shrimp, King Crab, Maine Lobster, Scallops, Oysters, Clams, Mussels*

**BONE MARROW\* \$ 17**  
*Caramelized Onions, Parsley Sauce*

**KOBE SLIDERS\* \$ 17**  
*Aged Cheddar, Brioche, Caramelized Onion*

**FOIE DEVEILED EGGS \$ 14**  
*Crispy Chicken Skin, Herb Aioli*

## 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*

## 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.) \$ 150**

**FLAT IRON (12 OZ.) \$ 39**

**FILET MIGNON (8 OZ.) \$ 45 / (12 OZ.) \$ 60**

**DRY-AGED T-BONE (24 OZ.) \$ 89**

**RIB EYE (20 OZ.) \$ 68**

**NEW YORK SIRLOIN (14 OZ.) \$ 60**

**AMERICAN BISON (16 OZ.) \$ 59**

**DOUBLE LAMB CHOPS (13 OZ.) \$ 49**

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 \$ 4 each

MAC & CHEESE / SMOKED MASHED POTATO / CREAMED SPINACH / JALAPEÑO CREAMED CORN /  
CRISPY FRIES / ROASTED CAULIFLOWER / ONION RINGS /  
ASPARAGUS / BRUSSEL SPROUTS / BAKED POTATO

## DESSERTS

**LAVA CAKE \$ 9**  
*Molten Bitter Sweet Chocolate & Vanilla Ice Cream*

**BANANA DATE CAKE \$ 9**  
*Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest*

**NEW YORK CHEESECAKE \$ 9**  
*Fresh Strawberries, Toasted Graham Crust, Mint*

**PEANUT BUTTER & MILK CHOCOLATE COOKIE \$ 9**  
*Vanilla Ice Cream*

**ICE CREAM & SORBET \$ 7**

*Please ask your waiter for the daily selection*

*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.  
18% speciality restaurant gratuities 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.



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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.

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## BRUNCH

One dish and one drink of your choice at \$ 12, you can order an extra item at \$ 6.  
Open from 10 am to 2 pm on selected days. Please verify with your waiter.

### THE BREAKFAST CLUB\*

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\*

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\*

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

### COUNTRY CHICKEN & BISCUIT\*

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

### WILD BLUEBERRY PANCAKES

With blueberry compote, homemade maple bacon butter and whipped cream

### STRAWBERRY FRENCH TOAST

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

### BAGEL & LOX\*

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

## SMOOTHIES

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

## BLOODY MARY CART

Made-to-order cocktail, served tableside

## FRUIT JUICES

Please ask our Bar staff for available flavors

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.

## DINING EXPERIENCE

\$ 59

### APPETIZERS

#### BURRATA & BEET SALAD

Aged 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

Blueberry Compote, Lemon Zest

### FEATURED STARTERS

#### BONE MARROW\*

Caramelized Onions, Parsley Sauce

#### FOIE DEVEILED 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 Barley Risotto, Salsa Verde, Lemon

### STEAKS\*

We serve only 100% naturally raised certified Angus beef.

#### FILET MIGNON 8 OZ.

#### NEW YORK 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

#### NEW YORK 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

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

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**COCKTAILS \$ 14****THE RED HOUSE***Ocean Organic vodka, Campari Bitter, club soda***MY DARLING***Aviation gin, fresh orange and lemon juice, tarragon, simple syrup***THE DERBY***Woodford Reserve bourbon, Campari Bitter, Martiny Dry vermouth***SAZERAC***Absinthe, Elijah Craig whiskey, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters***GREY GOOSE MULE***Grey Goose 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, rosé sparkling wine***THE BEE'S KNEES***Tanqueray N°TEN gin, fresh lemon juice, honey syrup***GINGER CUCUMBER GIMLET***Plymouth gin, cucumber, simple syrup, fresh lime juice, ginger syrup***AVIATION FIZZ***Bombay Sapphire gin, Martini Bianco vermouth, crème de violette, tonic water***NON-ALCOHOLIC \$ 8****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**MSC Cruises strives to protect the oceans by **reducing plastic use.****Join us to preserve the planet for future generations and **request a biodegradable straw.*****CRAFT BEERS****BALADIN WAYAN \$ 8.5***Italy***LAGUNITAS IPA \$ 8***USA***SAMUEL ADAMS \$ 7.5***USA***YUENGLING LAGER \$ 7.5***USA***STOUT****GUINNESS PUB DRAUGHT \$ 8***Ireland***CIDER****ANGRY ORCHARD APPLE CIDER \$ 8***USA***WINES BY THE GLASS****LAURENT PERRIER, BRUT \$ 22****DOMAINE CHANDON, BRUT CLASSIC \$ 13****JERMANN, PINOT GRIGIO \$ 15****KIM CRAWFORD, SAUVIGNON BLANC \$ 13****ROBERT MONDAVI,  
PRIVATE SELECTION CHARDONNAY \$ 10****J. CHRISTOPHER, PINOT NOIR \$ 18****OBERON, CABERNET SAUVIGNON \$ 16****RAVENSWOOD, ZINFANDEL \$ 10****TERRAZAS DE LOS ANDES, MALBEC \$ 13**

**CHAMPAGNE**

**LAURENT PERRIER, BRUT \$ 89**  
*Reims-France*

**LAURENT PERRIER, CUVÉE ROSÉ \$ 110**  
*Reims-France*

**LOUIS ROEDERER, PREMIER BRUT \$ 96**  
*Reims-France*

**VEUVE CLICQUOT, YELLOW LABEL BRUT \$ 99**  
*Reims-France*

**SPARKLING WINES**

**BISOL,  
PROSECCO VALDOBBIADENE CRU SUPERIORE \$ 49**  
*Veneto-Italy*

**DOMAINE CHANDON, BRUT CLASSIC \$ 52**  
*Napa Valley-California California*

**RED WINES**

**ALLEGRINI,  
AMARONE DELLA VALPOLICELLA CLASSICO \$ 99**  
*Veneto-Italy*

**CAYMUS, CABERNET SAUVIGNON \$ 140**  
*Napa Valley-California*

**CHÂTEAU HAUT GROS CAILLOU,  
SAINT-ÉMILION \$ 89**  
*Bordeaux-France*

**DELAS FRÈRES,  
HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE \$ 95**  
*Rhône Valley-France*

**DOMAINE DROUHIN, PINOT NOIR \$ 99**  
*Willamette Valley-Oregon*

**J. CHRISTOPHER, PINOT NOIR \$ 73**  
*Willamette Valley-Oregon*

**TENUTA DELL'ORNELLAIA,  
LE SERRE NUOVE DELL'ORNELLAIA  
BOLGHERI ROSSO \$ 105**  
*Tuscany-Italy*

**MARCHESI DE FRESCOBALDI - CASTIGLIONI,  
CHIANTI CLASSICO \$ 42**  
*Tuscany-Italy*

**MIRAFIORE, BAROLO PAIAGALLO \$ 90**  
*Piedmont-Italy*

**MONDAVI-ROTHSCHILD, OPUS ONE \$ 750**  
*Napa Valley-California*

**OBERON, CABERNET SAUVIGNON \$ 65**  
*Napa Valley-California*

**PENFOLDS, KALIMNA BIN 28 SHIRAZ \$ 65**  
*Barossa Valley-Australia*

**RAVENSWOOD, ZINFANDEL \$ 40**  
*Sonoma County-California California*

**ROBERT MONDAVI WINERY,  
CABERNET SAUVIGNON \$ 79**  
*Napa Valley-California*

**TERRAZAS DE LOS ANDES, MALBEC \$ 50**  
*Mendoza-Argentina*

**WILD HORSE, MERLOT \$ 46**  
*Central Coast-California*

**WHITE WINES**

**CAYMUS, CONUNDRUM \$ 64**  
*Napa Valley-California*

**CHALK HILL, CHARDONNAY \$ 84**  
*Napa Valley-California*

**CLIFF LEDE, SAUVIGNON BLANC \$ 77**  
*Napa Valley-California*

**FERRARI-CARANO, FUMÉ BLANC \$ 47**  
*Sonoma County-California*

**FLEUR DU CAP, CHENIN BLANC \$ 45**  
*Stellenbosch-South Africa*

**HESS SU'SKOL, CHARDONNAY \$ 60**  
*Napa Valley-California*

**JERMANN, PINOT GRIGIO \$ 60**  
*Friuli Venezia Giulia-Italy*

**JOSEPH MELLOTT,  
LE TRONCSEC POUILLY FUMÉ \$ 85**  
*Loire Valley-France*

**KIM CRAWFORD, SAUVIGNON BLANC \$ 50**  
*Marlborough-New Zealand*

**MARKUS MOLITOR, MOSEL RIESLING \$ 48**  
*Mosel-Germany*

**ROBERT MONDAVI,  
PRIVATE SELECTION CHARDONNAY \$ 40**  
*Central Coast-California*

**SANTA MARGHERITA, PINOT GRIGIO \$ 64**  
*Trentino Alto Adige-Italy*

**SILVERADO VINEYARDS, CHARDONNAY \$ 67**  
*Napa Valley-California*

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

*Guests under legal drinking age respective of the country are not permitted  
to purchase or consume alcohol. 18% Beverage gratuities automatically added  
to all Guests without a beverage package and to items excluded from respective package.  
Prices are subject to change.*

*Your check may reflect applicable VAT for certain ports or itineraries.*

