

APPETIZERS

BEET SALAD & 4 oz BURRATA \$ 10
Aged Balsamic

CLASSIC CAESAR \$ 7
Romaine, Croûtons, Parmigiano Reggiano

HOUSE CHOP SALAD \$ 8
Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM \$ 8
Avocado, Campari Tomatoes, Raspberry Vinaigrette

BAKED GOAT CHEESE \$ 10
Goat Cheese, Blueberry Compote, Lemon Zest

SHRIMP COCKTAIL \$ 14
Cocktail Sauce, Louis Sauce

CRAB CAKES \$ 15
Jumbo Lump Crab, Greens, Cajun Remoulade

OYSTER ROCKEFELLER \$ 15
1/2 Doz. Oysters, Sautéed Spinach, Bacon

SOUPS

SMOKED TOMATO SOUP \$ 7
Aged White Cheddar Grilled Cheese, Basil

LOBSTER CHOWDER \$ 12
Maine Lobster, Bacon, Gold Potatoes

FEATURED STARTERS

CAVIAR* \$ 42
30g with Garnish

SHELLFISH PLATTER* \$ 38 per person
Shrimp, King Crab, Half Maine Lobster, Oysters, Clams

BONE MARROW* \$ 13
Caramelized Onions, Parsley

KOBE SLIDERS* \$ 14
Aged Cheddar, Brioche, Caramelized Onion

FOIE DEVEILED EGGS \$ 13
Crispy Chicken Skin, Herb Aioli

ENTRÉES

SLOW ROASTED CHICKEN \$ 23
Corn & Lima Succotash, Pan Drippings

SCALLOPS BENEDICT* \$ 30
Hollandaise, Bacon, Crispy Potato Cakes, Spinach

HALIBUT \$ 29
Wild Rice, Cherry Tomato, Black Walnut Brown Butter

WILD SALMON* \$ 24
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 American Angus Beef.

DRY-AGED TOMAHAWK FOR TWO 38 oz. \$ 90

DRY-AGED PORTERHOUSE 24 oz. \$ 50

FLAT IRON 12 oz. \$ 28

NY SIRLOIN 14 oz. \$ 38

RIB EYE 20 oz. \$ 45

FILET MIGNON 8 oz. / 12 oz. \$ 30 / 38

AMERICAN BISON 16 oz. \$ 46

NZ RACK OF LAMB 13 oz. \$ 33

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

ALL STEAKS CAN SURF* \$ 18

Jumbo Crab Oscar or Jumbo Shrimp Scampi, Maine Lobster Tail 8 oz.

SAUCES

FOREST MUSHROOM / PEPPER / CHIMICHURRI / BÉARNAISE*

SIDES \$ 4 each

FRIED MAC & CHEESE / SMOKED MASHED POTATO / CREAMED SPINACH

JALAPEÑO CREAMED CORN / CRISPY FRIES / ROASTED CAULIFLOWER

ONION RINGS / ASPARAGUS / BRUSSEL SPROUTS / ROASTED SEASONAL SQUASH

DESSERTS

LAVA CAKE \$ 8

Molten Bitter Sweet Chocolate & Vanilla Ice Cream

BANANA DATE PUDDING \$ 6

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

PEANUT BUTTER & MILK CHOCOLATE COOKIE \$ 5

Vanilla Ice Cream

NY CHEESECAKE \$ 7

Topped With Fresh Strawberries, Toasted Graham Crust

SORBET & ICE CREAM \$ 2 per scoop

Vanilla, Chocolate, Caramel, Pistachio,

Strawberry Sorbet, Banana Sorbet,

Lemon Sorbet, Grapefruit Sorbet

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

15% service charge will be added to your bill. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

**BUTCHER'S
CUT**

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.

BRUNCH

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

THE BREAKFAST CLUB* \$ 5

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

MEDITERRANEAN OMELET* \$ 5

Made-to-order omelet filled with mozzarella cheese, with your choice of: roasted red bell peppers, sun-dried tomato, sautéed mushroom, onion, basil & tomatoes, topped with feta cheese; served with toast, hash brown potatoes and seasonal fruit

HOUSEMADE CARNITAS \$ 6 TATER TOT HASH*

Braised pork shoulder, a poached egg, sweet potato tater tots, roasted bell peppers, onions, American cheese, roasted poblano pepper sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT* \$ 6

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

WILD BLUEBERRY PANCAKES \$ 5

Three large buttermilk blueberry pancakes, topped with blueberry compote, housemade maple bacon butter

STRAWBERRY FRENCH TOAST \$ 6

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

BAGEL & LOX* \$ 8

Smoked salmon, cream cheese, red onion, caper

SMOOTHIES \$ 5

Choose from: strawberry banana, dark chocolate, or green

BLOODY MARY CART \$ 9

Made-to-order cocktail, served tableside

FRESH FRUIT JUICES \$ 4.50

Ask your server for the daily selection

If you have purchased the Dining Experience package, you are entitled to 3 dishes of your choice from Dining Experience menu. 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 \$ 39

APPETIZERS

BEET & BURRATA SALAD

Aged Balsamic

CLASSIC CAESAR

Romaine, Crouton, Parmigiano Reggiano

HEARTS OF PALM

Avocado, Campari Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL

Cocktail and Louis Sauce

FEATURED STARTERS & SOUP

BONE MARROW*

Caramelized Onions, Parsley Salad

FOIE DEVEILED EGGS

Crispy Chicken Skin, Herb Aioli

SMOKED TOMATO SOUP

Aged White Cheddar Grilled Cheese, Basil

ENTRÉES

SLOW ROASTED CHICKEN

Corn & Lima Succotash, Pan Drippings

WILD SALMON*

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

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FLAT IRON 12 oz.

FILET MIGNON 8 oz.

RACK OF LAMB 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

NY CHEESECAKE

Topped With Fresh Strawberries, Toasted Graham Crust

SORBET & ICE CREAM

*2 Scoops of Your Choice:
Vanilla, Chocolate, Caramel, Pistachio, Strawberry Sorbet,
Banana Sorbet, Lemon Sorbet, Grapefruit Sorbet*

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