



Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard

Welcome to Butcher's Cut, where master butchers ensure the best of American steakhouse traditions.

Enjoy premium aged steaks, bold New World wines, and cocktails crafted with confidence.

Savor a full-flavored experience with a three-course menu featuring American Black Angus.

Menu

APPETIZERS

BURRATA & BEETS

Arugula, pine nuts, aged balsamic

SHRIMP COCKTAIL*

Classic cocktail sauce

WAGYU TARTARE*

Sturgeon caviar

\$ supplement

BONE MARROW*

Caramelized onions, salsa verde, ciabatta crostini

OYSTERS ROCKEFELLER*

1/2 dozen oysters, creamy spinach, bacon

BEEF CARPACCIO*

Parmesan shavings, capers, truffle oil

CRAB CAKE

Jumbo lump crab, cajun remoulade, apple slaw, baby greens

SEAFOOD TOWER*

Lobster, snow crab, blue crab, langoustine, jumbo shrimp, scallops, oysters

\$ supplement (for two)

SMOKED TOMATO SOUP

Cheesy baked twists

LOBSTER BISQUE

Cognac, dry sherry, cream

CLASSIC CAESAR SALAD

Garlic croutons

WEDGE SALAD

Vine-ripened tomatoes, chilled iceberg, ranch or classic blue cheese dressing

ENTRÉES

NEW YORK STRIP STEAK*

Flavorful 14-oz NY strip

BROILED FILET MIGNON*

8 oz of our most tender cut of lean beef

RIB-EYE STEAK*

Our Butcher's Cut signature 16-oz, well marbled for peak flavor, deliciously juicy

SURF & TURF*

Spiny lobster tail, tender filet mignon

GRILLED DOUBLE LAMB CHOPS*

Herb-marinated, mint jelly

ROASTED CORN-FED CHICKEN BREAST

Corn & lima bean succotash, pan drippings

BROILED LOBSTER TAIL

Drawn lemon butter

CHILEAN SEA BASS

Fresh spinach, cherry tomato, brown butter

DRY-AGED PORTERHOUSE

Classic 24-oz cut, robust flavor

\$ supplement (for two)

DRY-AGED TOMAHAWK*

Rich and bold, 36-oz steak to share

\$ supplement (for two)

WAGYU SIRLOIN*

Premium Ozaki Wagyu beef, exceptional marbling

\$ supplement

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE*

SIDES

CRISPY FRIES / YUKON GOLD MASH / CREAMED SPINACH / LOADED BAKED POTATO
ONION RINGS / SAUTÉED WILD MUSHROOMS / BROCCOLINI / ASPARAGUS

DESSERTS

LAVA CAKE

Molten bittersweet chocolate & vanilla ice cream

BANANA DATE CAKE

Toffee sauce, banana ice cream & candied orange zest

CHEESECAKE

Fresh strawberries, toasted Graham crust, mint

FRESH FRUIT

Seasonal tropical fruit

ICE CREAM & SORBET

Please ask your waiter for the daily selection

Two sides included. A charge will be applied for any extra dish from Entrées section.

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

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



COCKTAILS

THE RED HOUSE

Tito’s vodka, Campari Bitter, Fever-Tree soda water

MY DARLING

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

THE DERBY

Woodford Reserve bourbon, Campari Bitter, Martiny Dry vermouth

SAZERAC

Absinthe, Jack Daniel’s Rye whiskey, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters

YULE MULE

Grey Goose vodka, fresh lime juice, simple syrup, Fever-Tree ginger beer

THE LAST WORD

Hendrick’s 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

Malfy gin, fresh lemon juice, honey syrup

GINGER CUCUMBER GIMLET

Bombay Sapphire gin, cucumber, simple syrup, fresh lime juice, ginger syrup

AVIATION FIZZ

Bombay Sapphire gin, Martini Bianco vermouth, crème de violette, Fever-Tree tonic

NON-ALCOHOLIC

VIRGIN CUCUMBER MOJITO

Fresh lime juice, mint leaves, brown sugar, cucumber syrup, Fever-Tree soda water, cucumber and lime slices

PALOMA FIZZ

Fresh grapefruit and lemon juice, rose syrup, Fever-Tree tonic, rosemary

ELDERFLOWER & GINGER

Elderflower cordial, fresh lemon juice, ginger, mint sprig, Fever-Tree ginger beer

CRAFT BEER

YUENGLING LAGER

USA

LAGER

BUDWEISER

USA

MILLER LITE

USA

ALE

BLUE MOON

USA

STOUT

GUINNESS PUB DRAUGHT

Ireland

CIDER

ANGRY ORCHARD APPLE CIDER

USA

WINES BY THE GLASS

LAURENT PERRIER, BRUT

DOMAINE CHANDON, BRUT CLASSIC

CAYMUS, CONUNDRUM

JERMANN, PINOT GRIGIO

ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY

J. CHRISTOPHER, PINOT NOIR

ROBERT MONDAVI,
PRIVATE SELECTION CABERNET SAUVIGNON

TERRAZAS DE LOS ANDES, MALBEC

CHAMPAGNE

DOM PÉRIGNON VINTAGE

Épernay-France

LAURENT PERRIER, BRUT

Reims-France

LAURENT PERRIER, CUVÉE ROSÉ

Reims-France

VEUVE CLICQUOT, YELLOW LABEL BRUT

Reims-France

SPARKLING WINES

DOMAINE CHANDON, BRUT CLASSIC

Napa Valley-California California

CA’ DEL BOSCO, FRANCIACORTA CUVÉE PRESTIGE

Lombardy-Italy

WHITE WINES

BARON DE LADOUCETTE, GRANDE CUVÉE SANCERRE BLANC

Loire Valley-France

CAYMUS, CONUNDRUM

Napa Valley-California

CHATEAU STE. MICHELLE & DR. LOOSEN, EROICA RIESLING

Columbia Valley-Washington

JERMANN, PINOT GRIGIO

Friuli Venezia Giulia-Italy

JOSEPH MELLOT, LE TRONCSEC POUILLY FUMÉ

Loire Valley-France

KIM CRAWFORD, SAUVIGNON BLANC

Marlborough-New Zealand

MARKUS MOLITOR, MOSEL RIESLING

Mosel-Germany

MER SOLEIL, CHARDONNAY

Napa Valley-California

PASCAL BOUCHARD,

MONTMAINS LES VIEILLES VIGNES 1ER CRU CHABLIS

Burgundy-France

ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY

Central Coast-California

SANTA MARGHERITA, PINOT GRIGIO

South Tyrol-Italy

SCHLUMBERGER, RIESLING D’ALSACE

Alsace-France

RED WINES

ALLEGRIINI, AMARONE DELLA VALPOLICELLA CLASSICO

Veneto-Italy

ALVARO PALACIOS, LES TERRASSES VELLES VINYES PRIORAT

Priorat-Spain

CAYMUS, CABERNET SAUVIGNON

Napa Valley-California

CHÂTEAU HAUT GROS CAILLOU, SAINT-ÉMILION

Bordeaux-France

COL D’ORCIA, BRUNELLO DI MONTALCINO

Tuscany-Italy

DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE

Rhône Valley-France

DUCKHORN VINEYARDS, MERLOT

Napa Valley-California

FRANCIS FORD COPPOLA,
DIRECTOR’S CUT CABERNET SAUVIGNON

Sonoma County-California

J. CHRISTOPHER, PINOT NOIR

Willamette Valley-Oregon

MONDAVI-ROTHSCHILD, OPUS ONE

Napa Valley-California

ROBERT MONDAVI, PRIVATE SELECTION CABERNET SAUVIGNON

Central Coast-California California

PENFOLDS, KALIMNA BIN 28 SHIRAZ

Barossa Valley-Australia

SILVER OAK, CABERNET SAUVIGNON

Napa Valley-California

TENUTA DELL’ORNELLAIA,
LE SERRE NUOVE DELL’ORNELLAIA BOLGHERI ROSSO

Tuscany-Italy

TERRAZAS DE LOS ANDES, MALBEC

Mendoza-Argentina

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**.

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

