



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 & BEET
Aged balsamic

SHRIMP COCKTAIL**
Cocktail and Louis sauce

CRAB CAKES
Jumbo lump crab, Cajun remoulade, greens, lemon

OYSTERS ROCKEFELLER
1/2 Doz. oysters, sautéed spinach, bacon

WAGYU TARTARE**
Crispy wild rice, topped with Ossetra caviar

SHELLFISH PLATTER**
Shrimp, blue crab, Maine lobster, scallops, clams, mussels
(for two)

BONE MARROW**
Caramelized onions, parsley sauce

SOUPS & SALADS

SMOKED TOMATO SOUP
Grilled aged cheddar cheese

LOBSTER BISQUE
Maine lobster, gold potatoes

CLASSIC CAESAR
Romaine, croutons, Parmigiano Reggiano

HOUSE CHOP SALAD
Double-smoked bacon, eggs, spiced walnuts, aged cheddar

ENTRÉES

We serve only 100% naturally raised certified Angus beef.

ROASTED CORN-FED CHICKEN
Corn & lima bean succotash, pan drippings

BLACK COD
Wild rice, cherry tomato, walnut brown butter

SALMON**
Corn barley risotto, salsa verde, lemon

TOMAHAWK**
1 kg
(for two)

SURF & TURF**
Lobster tail, tender filet mignon

FILET MIGNON**
230 g

T-BONE**
680 g

RIB-EYE**
400 g

NEW YORK SIRLOIN**
400 g

WAGYU STEAK**

LAMB CHOPS
400 g

WAGYU SIGNATURE DISH** (for two)

TARTARE TOPPED WITH STURGEON CAVIAR, SEARED STEAK
Crispy potato & nori millefeuilles, marinated fresh wasabi, pickled lightly spicy daikon, miso jus

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE**

SIDES

SMOKED MASHED POTATO / CREAMED SPINACH / CRISPY FRIES
ROASTED CAULIFLOWER / ONION RINGS / ASPARAGUS / BRUSSEL SPROUTS /

DESSERTS

LAVA CAKE
Molten bittersweet 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
Please ask your waiter for the daily selection

*The **three-course** menu includes one dish from Appetizers or Soups&Salads, one from Entrées, two sides and one dessert.

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 foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

