

APPETIZERS

BURRATA & BEET SALAD € 11

Aged Balsamic

CLASSIC CAESAR € 8

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD € 8

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM € 8

Avocado, Campari Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL € 16

Cocktail and Louis Sauce

BAKED GOAT CHEESE TART € 11

Blueberry Compote, Lemon Zest

CRAB CAKES € 14

Jumbo Lumps Crab, Cajun Remoulade, Greens, Lemon

OYSTER ROCKEFELLER € 18

1/2 Doz. Oysters, Sautéed Spinach, Bacon

SOUPS

SMOKED TOMATO SOUP € 7

Grilled Aged Cheddar Cheese

LOBSTER CHOWDER € 12

Maine Lobster, Bacon, Gold Potatoes

FEATURED STARTERS

CAVIAR € 45

30g with Garnish

SHELLFISH PLATTER € 38 per person

Shrimp, King Crab, Maine Lobster, Oysters, Clams, Scallops

BONE MARROW € 14

Caramelized Onions, Parsley Sauce

KOBE SLIDERS € 14

Aged Cheddar, Brioche, Caramelized Onion

FOIE DEVEILED EGGS € 12

Crispy Chicken Skin, Herb Aioli

ENTRÉES

ROASTED CORN-FED CHICKEN € 29

Corn & Lima Succotash, Pan Drippings

SCALLOPS BENEDICT € 32

Hollandaise, Bacon, Crispy Potato Cakes, Spinach

HALIBUT € 29

Wild Rice, Cherry Tomato, Walnut Brown Butter

WILD SALMON € 29

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 38 OZ. (1 Kg) € 98

TENDER STEAK 12 OZ. (340 g) € 31

FILET MIGNON 8 / 12 OZ. (230 g / 340 g) € 33 / € 45

DRY-AGED T-BONE 24 OZ. (680 g) € 55

RIB-EYE 20 OZ. (570 g) € 48

NY SIRLOIN 14 OZ. (400 g) € 38

AMERICAN BISON 16 OZ. (450 g) € 49

RACK OF LAMB 13 OZ. (350 g) € 39

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

ALL STEAKS CAN SURF € 18

King Crab Oscar or Maine Lobster or Jumbo Shrimp Scampi

SAUCES

FOREST MUSHROOM / PEPPER / CHIMICHURRI / BÉARNAISE

SIDES € 3 each

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

NY CHEESECAKE € 7

Fresh Strawberries, Toasted Graham Crust, Mint

PEANUT BUTTER & MILK CHOCOLATE COOKIE € 6

Vanilla Ice Cream

ICE CREAM & SORBET € 5

Please ask your waiter for the daily selection

15% service charge will be added to your bill.

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 € 6

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 € 5

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

HOUSEMADE CARNITAS € 6 SWEET POTATO TATER TOTS

Braised pork shoulder, poached egg, roasted bell peppers, onions, American cheese, roasted poblano pepper sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT € 7

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

WILD BLUEBERRY PANCAKES € 5

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

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

SMOOTHIES € 8

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

BLOODY MARY CART € 8

Made-to-order cocktail, served tableside

FRESH FRUIT JUICES € 6

Ask your server for a daily selection

If you have purchased the Dining Experience package, you are entitled to 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes. 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

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, Campari 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 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

WILD SALMON

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS

We serve only 100% Naturally Raised Certified Angus Beef.

FILET MIGNON 8 OZ. (230 g)

NY SIRLOIN 14 OZ. (400 g)

RACK OF LAMB 13 OZ. (350 g)

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 PUDDING

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

15% service charge will be added to your bill.

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

**BUTCHER'S
CUT**

YOUNG SAILORS

ENG

Choose any 3 courses.

€ 12

CHICKEN TENDERS

BAKED MAC & CHEESE

CHEESEBURGER

CHICKEN TERIYAKI & STEAMED RICE

HOUSEMADE PASTA MARINARA OR ALFREDO

SIDE KICKS

FRENCH FRIES

CREAMY SPINACH

MASHED POTATOES

CARROTS & RANCH

SWEET TOOTH

**BUILD YOUR OWN
ICE CREAM SUNDAE**

CHOCOLATE PEANUT BUTTER MILK SHAKE

STRAWBERRY BANANA MILK SHAKE

ROOT BEER FLOAT

SEASONAL FRUIT

Includes a drink. Ask the waiter.

15% service charge will be added to your bill.

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**BUTCHER'S
CUT**

COCKTAILS € 8**THE RED HOUSE***Tito's Vodka, Bitter Campari, club soda***MY DARLING***Aviation gin, fresh orange and lemon juice, tarragon, simple syrup***THE DERBY***Woodford Reserve bourbon, Bitter Campari, Martiny Dry vermouth***SAZERAC***Absinthe, Bulleit Rye whisky, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters***MOSCOW 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***Hendrick's Gin, simple syrup, freshly squeezed lemon juice, Angostura orange bitters, sparkling rosé wine***THE BEE'S KNEES***Tanqueray N°TEN 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, tonic water***NON-ALCOHOLIC € 5****ELDERFLOWER & GINGER***Elderflower cordial, fresh lemon juice, ginger, mint sprig, ginger beer***CUCUMBER MOJITO***Fresh lime juice, mint leaves, brown sugar, Lurisia gazzosa, cucumber and lime slices***PALOMA FIZZ***Fresh grapefruit and lemon juice, rose syrup, Lurisia tonic water, rosemary***CRAFT BEERS****LAGUNITAS IPA € 5.5***USA***BLUE MOON € 5.5***USA***SIERRA NEVADA PALE ALE € 7***USA***CHIMAY BLEUE € 5.9***Belgium***WEIHENSTEPHAN ORIGINAL € 5.9***Germany***ORIGINAL LANDBIER DUNKEL € 5.9***Germany***STOUT****GUINNESS STOUT € 5.5***Ireland***ALE****JOHN SMITH'S EXTRA SMOOTH € 5.7***England***WINES BY THE GLASS****LAURENT PERRIER BRUT € 11****DOMAINE CHANDON BRUT CLASSIC € 7****PINOT GRIGIO, LIVIO FELLUGA € 9****FOUNDER'S ESTATE SAUVIGNON BLANC,
BERINGER € 7.5****NAPA VALLEY CABERNET SAUVIGNON,
ROBERT MONDAVI € 11****MALBEC, TERRAZAS € 8.5****ZINFANDEL, BERINGER € 8.5****CHIANTI CLASSICO PÈPPOLI,
MARCHESI ANTINORI € 7****BUTCHER'S
CUT**

CHAMPAGNE

LAURENT PERRIER CUVÉE ROSÉ € 95
Reims-France

RUIART BLANC DE BLANCS € 85
Reims-France

**VEUVE CLICQUOT PONSARDIN BRUT
YELLOW LABEL € 63**
Reims-France

LAURENT PERRIER BRUT € 52
Reims-France

SPARKLING WINES

**FRANCIACORTA CUVÉE PRESTIGE
CA' DEL BOSCO € 49**
Lombardy-Italy

DOMAINE CHANDON BRUT CLASSIC € 33
Mendoza-Argentina

WHITE WINES

CHARDONNAY ARTHUR, DOMAINE DROUHIN € 70
Willamette Valley-Oregon (2014/2015)

POUILLY FUMÉ LE TRONCSEC, JOSEPH MELLOTT € 51
Loire Valley-France (2017)

**DIRECTOR'S CHARDONNAY,
FRANCIS COPPOLA € 47**
Sonoma County-California (2015)

PINOT GRIGIO, LIVIO FELLUGA € 40
Friuli Venezia Giulia-Italy (2017)

**CHABLIS PREMIER CRU MONTMAINS,
PASCAL BOUCHARD € 37**
Burgundy-France (2015/2016)

RONCO DELLE ACACIE, LE VIGNE DI ZAMÒ € 37
Friuli Venezia Giulia-Italy (2013/2014)

**ZELTINGER HIMMELREICH KABINETT RIESLING,
MARKUS MOLITOR € 35**
Mosel-Germany (2015/2016)

**FOUNDER'S ESTATE SAUVIGNON BLANC
BERINGER € 34**
Napa Valley-California (2015)

RIBOLLA GIALLA, LE VIGNE DI ZAMÒ € 31
Friuli Venezia Giulia-Italy (2016/2017)

**PINOT GRIGIO,
CANTINA ABBAZIA DI NOVACELLA € 29**
Trentino Alto Adige-Italy (2017)

SAUVIGNON BLANC, BRANCOTT ESTATE € 28
Marlborough-New Zealand (2016/2017)

CHENIN BLANC, CAPE SPRING € 26
Western Cape-South Africa (2017)

RED WINES

**HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE,
DELAS FRÈRES € 66**
Rhône Valley-France (2015)

**SPECIAL BLEND,
BODEGA DEL FIN DEL MUNDO € 60**
Patagonia-Argentina (2013)

**LES TERRASSES VELLES VINYES PRIORAT,
ALVARO PALACIOS € 57**
Priorat (Catalonia)-Spain (2015)

ZINFANDEL, RAVENSWOOD € 57
Sonoma County-California (2016)

PINOT NOIR, J.CHRISTOPHER € 57
Willamette Valley-Oregon (2014)

BAROLO CLASSICO, BRANDINI € 56
Piedmont-Italy (2013)

**DIRECTOR'S CUT CABERNET SAUVIGNON,
FRANCIS FORD COPPOLA € 55**
Sonoma County-California (2014)

**CHÂTEAU HAUT GROS CAILLOU,
SAINT-ÉMILION € 49**
Bordeaux-France (2015)

SHIRAZ KALIMNA BIN 28, PENFOLDS € 49
Barossa Valley-Australia (2015)

**NAPA VALLEY CABERNET SAUVIGNON,
ROBERT MONDAVI € 49**
Napa Valley-California (2014)

PINOT NOIR, DOMAINE DROUHIN € 48
Willamette Valley-Oregon (2016)

ZINFANDEL, BERINGER € 39
Napa Valley-California (2016)

MALBEC, TERRAZAS € 39
Mendoza-Argentina (2016)

FOUNDER'S ESTATE MERLOT, BERINGER € 38
Napa Valley-California (2015)

**CHIANTI CLASSICO PÈPPOLI,
MARCHESI ANTINORI € 33**
Tuscany-Italy (2014/2015)

**PRIVATE SELECTION CABERNET SAUVIGNON,
ROBERT MONDAVI € 32**
Central Coast-California (2016)

PINOTAGE, NEDERBURG € 27
Paarl-South Africa (2016)

*Guests with an All-inclusive package
are entitled to the drinks offered by their package.*

*Guests under 18 years of age are not permitted
to purchase or consume alcohol.*

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

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

BUTCHER'S CUT