

STARTERS

CAESAR SALAD classically prepared tableside	23
ROASTED BEET SALAD whipped goat cheese, apple, arugula, walnut praline, honey balsamic dressing	19
PORK & SCALLOPS seared pork belly, parsnip & apple purée, maple cinnamon reduction, rosemary oil	27
SEARED FOIE GRAS toasted brioche, apple brandy compote, toasted hazelnut, cider reduction	28
HOISIN SHRIMP  miso kewpie, bottarga, toasted sesame seed	21
BEEF TARTARE classically prepared, tenderloin, capers, shallots, cornichon, egg yolk, potato gaufrettes	24
GRILLED OCTOPUS harissa spiced, roasted squash, pickled fennel, black garlic corn purée, fried basil	22
A5 WAGYU TATAKI soy sake reduction, pickled ginger, chili crisp, cilantro, radish	36

OYSTER BAR & SHELLFISH



TUNA SASHIMI
hook & line caught yellowfin, pickled
vegetable, wasabi, ponzu
20

SHRIMP COCKTAIL
brown buttered shrimp, CUT cocktail
sauce, sumac shrimp chip
22

OYSTERS
fresh with mignonette, or broiled
rockefeller
24/half dozen 30/rockefeller

SALMON CARPACCIO "LOX STYLE"
salt cured salmon, toasted rye crumble,
lemon crema, fried capers,
pickled red onion
18

FOR THE TABLE

SEAFOOD TOWER
local shucked oysters and chef's selection of sustainable raw bar and shellfish items
80 petite/150 grand



STEAKS

CANADA AAA, ALBANY, PEI

hormone and antibiotic free

STRIPLOIN	5.95/oz
minimum 8 oz, dry aged 28 days	
BONELESS RIBEYE	75
14 oz, dry aged 28 days	
BONE IN RIBEYE	90
20 oz, dry aged 28 days	
TOMAHAWK	175
40oz	

ALBERTA CERTIFIED ANGUS

hormone and antibiotic free

TENDERLOIN	48/63/76
6 oz, 8 oz, 10 oz	
BONELESS RIBEYE	79
14 oz, dry aged 30 days	
BONE IN RIBEYE	95
20 oz, dry aged 30 days	

CANADA AAA, PRIME

hormone and antibiotic free

CALIFORNIA STRIPLOIN	42
8 oz, wet aged 30 days	

WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

Australia graded AA9 - hormone free

STRIPLOIN	195
10 oz	

MIYAZAKI WAGYU

Japanese graded A5 - hormone free

BONELESS RIBEYE	259
14 oz	

ADD TO YOUR STEAK

BUTTER BRONZED SCALLOP	10	PAN SEARED FOIE GRAS	19
BROWN BUTTER SHRIMP	14	POACHED LOBSTER TAIL	MP
BONE MARROW BUTTER	8	BLACK GARLIC BUTTER	8

A WORD ABOUT DRY AGED BEEF

All beef needs to be aged, and there are two methods of aging. Most commonly used is wet aging, where the beef is vacuum sealed and aged in its own blood. The preferred method, dry aging, involves hanging the large cuts of beef in very strict temperature and humidity controlled conditions, so don't try that at home! During this process the beef loses one percent of its weight in moisture loss for every day it is aged. Hence the variation in cost, depending on the aging time. The result, however, is worth the wait. Dry aged beef develops a highly concentrated and intense flavor, the mark of a great steak, and is only available at CUT.

RARE - Nicely seared on the outside, red, cool on the inside. Loose to the touch.

MEDIUM RARE - Red, warm center. Has a springy firmness to the touch.

MEDIUM - Hot, pink center. More firm to the touch than medium rare.

MEDIUM WELL - Cooked throughout. Firm to the touch. A slight hint of pink at the center.

WELL DONE - No pink left at center. Very firm to the touch.

All our steaks are prepared with house steak seasoning and finished under a 1500 degree broiler.

18% gratuity is added to all groups of eight or more.

ENTRÉES

LAMB RACK	48
Australian lamb, rosemary mint crust, roasted cippolini, red wine jus	
DUCK DUO	42
pan roasted breast, confit leg, sherry & date compote, broccolini	
BONE IN PORK CHOP	38
salt brined nagano pork chop, caramelized apple succotash, cider reduction	
SALMON	42
crispy skin, sustainable blue salmon, maple dijon broth, caramelized fennel	
SQUASH RISOTTO	32
roasted acorn squash, toasted pumpkin seeds, pickled onion, arugula, grana padano	
ATLANTIC LOBSTER	MP
1.25lbs lobster, drawn butter	

STARCH

FRITES	12
cut steak spice, in-house chipotle ketchup & truffle aioli	
BAKED POTATO	13
loaded with sour cream, bacon & scallions	
YUKON GOLD MASH	14
truffle butter & chives	
FOIE GRAS & BRAISED BEEF POUTINE	28
house cut frites, pulled braised beef, rosemary black garlic jus, Quebec curds	
TRUFFLE MAC & CHEESE	15
macaroni, mornay sauce, parmesan & panko crumb	

ENHANCEMENTS

ONION & GARLIC	12
caramelized onions, confit garlic, white wine & herb butter	
MUSHROOMS	13
select mushrooms, white wine, butter	
ASPARAGUS	15
grilled with béarnaise	
ROASTED ACORN SQUASH	13
rosemary honey glaze, toasted pinenut, pickled chili	
ROASTED CARROTS	13
maple glaze, hazelnut dukkah	
CREAMED CORN	12
black garlic cream, toasted panko	

SAUCES

CREAMY BOURBON PEPPERCORN SAUCE	8
BÉARNAISE SAUCE	8
RED WINE & BLACK GARLIC JUS	8
CUT SIGNATURE BBQ SAUCE	6
PICKLED MUSTARD CHIMICHURRI	6