

# STARTERS

<b>CAESAR SALAD</b> classically prepared tableside	22
<b>SCALLOPS</b> saffron cream, beet chips, almond dust, Acadian maple	25
<b>WEDGE SALAD</b> iceberg lettuce, tomato, pickled red onion, pancetta, egg, blue cheese dressing	19
<b>SEARED FOIE GRAS</b> brioche, pear purée, allspice pickled fennel, toasted hazelnuts & pink peppercorn crumble	27
<b>SEARED SHRIMP</b>  celeriac purée, chorizo, rye crumble	20
<b>BEEF TARTARE</b> classically prepared, tenderloin, capers, shallots, cornichon, egg yolk, potato gaufrettes	22
<b>OCTOPUS</b> saffron braised, Italian salsa verde, chorizo, sunchoke, blistered cherry tomatoes	20
<b>FRENCH ONION SOUP</b> caramelized onion, red wine beef broth, focaccia croutons, gruyere	19

## 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  
19

**OYSTERS**  
fresh with mignonette, or broiled  
rockefeller  
24/half dozen 28/rockefeller

**BASS CRUDO**  
fennel, orange segments, red curry  
vinaigrette, green onion, toasted sesame  
seed  
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

<b>TENDERLOIN</b> 6 oz, 8 oz, 10 oz	48/63/76
<b>STRIPLOIN</b> minimum 8 oz, dry aged 28 days	5.95/oz
<b>BONELESS RIBEYE</b> 14 oz, dry aged 28 days	75
<b>BONE IN RIBEYE</b> 20 oz, dry aged 28 days	90
<b>TOMAHAWK</b> 40oz	175

## ALBERTA CERTIFIED ANGUS

hormone and antibiotic free

<b>STRIPLOIN</b> minimum 8 oz	6.25/oz
<b>BONELESS RIBEYE</b> 14 oz, dry aged 30 days	79
<b>BONE IN RIBEYE</b> 20 oz, dry aged 30 days	95

## WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

Australia graded AA9 - hormone free

<b>STRIPLOIN</b> 10 oz	195
---------------------------	-----

## MIYAZAKI WAGYU

Japanese graded A5 - hormone free

<b>BONELESS RIBEYE</b> 14 oz	259
---------------------------------	-----

## ADD TO YOUR STEAK

<b>BUTTER BRONZED SCALLOP</b>	12	<b>PAN SEARED FOIE GRAS</b>	19
<b>BROWN BUTTER SHRIMP</b>	14	<b>POACHED LOBSTER TAIL</b>	MP
<b>BONE MARROW BUTTER</b>	8	<b>BLACK GARLIC BUTTER</b>	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

<b>LAMB RACK</b>	45
Australian lamb, rosemary mint crust, black garlic jus, pea purée, honey glazed carrots	
<b>DUCK DUO</b>	42
pan roasted breast, confit leg, cauliflower purée, blackberry gastrique, pancetta	
<b>BEEF SHORT RIBS</b>	39
12 hour braised, sauce chasseur, confit tomato, green bean	
<b>SALMON</b>	39
wilted greens, puffed wild rice, cranberry chutney, pistachio dust	
<b>MUSHROOM RISOTTO</b>	32
maritime gourmet mushrooms, grana padano, truffle	
<b>ATLANTIC LOBSTER</b>	MP
1.25lbs lobster, drawn butter	

STARCH

<b>FRITES</b>	11
cut steak spice, in-house chipotle ketchup & truffle aioli	
<b>BAKED POTATO</b>	12
loaded with sour cream, bacon & scallions	
<b>YUKON GOLD MASH</b>	13
truffle butter & chives	
<b>FOIE GRAS POUTINE</b>	26
house cut frites, tenderloin, black garlic jus, Quebec curds	
<b>BACON MAC &amp; CHEESE</b>	14
goat cheese & cheddar cream, garlic herb panko crumble, grana padano	

ENHANCEMENTS

<b>ONION &amp; GARLIC</b>	11
caramelized onions, confit garlic, white wine & herb butter	
<b>MUSHROOMS</b>	13
select mushrooms, white wine, butter	
<b>ASPARAGUS</b>	15
grilled with béarnaise	
<b>FRIED BRUSSELS SPROUTS</b>	12
cut bbq sauce	
<b>ROASTED BEETS</b>	12
arugula pesto, goat cheese, balsamic reduction, almond dust	
<b>HONEY GLAZED CARROTS</b>	12
confit garlic, lemon brown butter	
<b>CREAMED SPINACH</b>	13
garlic herb cream, grana padano	

SAUCES

<b>CREAMY BOURBON PEPPERCORN SAUCE</b>	8
<b>BÉARNAISE SAUCE</b>	8
<b>RED WINE &amp; BLACK GARLIC JUS</b>	8
<b>CUT SIGNATURE BBQ SAUCE</b>	6
<b>PICKLED MUSTARD CHIMICHURRI</b>	6

EXECUTIVE CHEF - DWAYNE MACLEOD  
CHEF DE CUISINE - JASON TOWNES  
GENERAL MANAGER & SOMMELIER - AARON BEAUDOIN