STARTERS

CAESAR SALAD 24
classically prepared tableside

WALDORF SALAD 21
gala apple, red grapes, red onion, candied walnuts, black pepper lemon yogurt, green lettuce

SESAME CRUSTED BLUEFIN TUNA 24
yuzu vinaigrette, cucumber relish, chili

SEARED SCALLOPS 29
white anchovy emulsion, crispy pancetta, chive oil

SEARED FOIE GRAS 32
peach & rosemary compote, focaccia melba toast, toasted hazelnut, balsamic

HOISIN SHRIMP 26
miso kewpie, bonito, toasted sesame seed

CHARRED OCTOPUS 26
grilled octopus, edamame hummus, red onion, fried nduja, lemon olive oil

BEEF TARTARE 26
classically prepared, tenderloin, capers, shallots, cornichon, egg yolk, potato gaufrettes

A5 WAGYU TATAKI 38
soy sake reduction, pickled ginger, chili crisp, cilantro, radish

OYSTER BAR & SHELLFISH

SHRIMP COCKTAIL
brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip
24

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

HALIBUT CEVICHE
lime marinade, miso corn salsa, cumin black bean purée, pickled shallots
22

ATLANTIC SALMON CRUDO
citrus cured salmon, shaved fennel, pickled apple, dill oil, toasted rye crumb
21

FOR THE TABLE

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

CAVIAR
Adriatic Sturgeon caviar, salted gaufrettes, chive, sour cream, red onion
30g 165

ocean wise. A SUSTAINABLE CHOICE

STEAKS

TENDERLOIN

CANADA AAA, ALBANY, PEI 54/72/89
6 oz/8 oz/10 oz

STRIPLOIN

CANADA AAA, ALBANY, PEI 6.5/oz
minimum 8oz, dry agaed 28 days

CANADA AAA PRIME, ALBERTA 7.25/oz
minimum 8oz

LITTLE JOE BEEF, SOUTHERN AUSTRALIA 95
10 oz

WESTHOLME WAGYU, QUEENSLAND, AUSTRALIA 225
Australia graded AA9, 10 oz

RIBEYE

CANADA AAA, ALBANY, PEI 85
boneless, 14 oz, dry aged 28 days

CANADA AAA, ALBANY, PEI 96
bone in, 20 oz, dry aged 28 days

CANADA AAA, ALBANY, PEI 175
tomahawk, 40 oz

ALBERTA CERTIFIED ANGUS 89
boneless, 14 oz, dry aged 30 days

ALBERTA CERTIFIED ANGUS 99
bone in, 20 oz, dry aged 30 days

BIRD HILL WAGYU, WILMOT, NEW BRUNSWICK 270
boneless, 14 oz

ADD TO YOUR STEAK

BUTTER BRONZED SCALLOP	12	**PAN SEARED FOIE GRAS**	19
BROWN BUTTER SHRIMP	16	**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 cippollini, red wine jus

DUCK 42
pan seared duck breast, celeriac purée, cherry gastrique

MISO GLAZED BLACK COD 40
ginger infused parsnip purée, roasted broccolini

PUMPKIN RISOTTO 32
cinnamon pumpkin risotto, maple candied pumpkin seeds, crispy sage, taleggio

AGNOLOTTI 42
egg pasta, truffle wagyu, red wine veal jus, parmigiano

ATLANTIC LOBSTER MP
1.25lbs lobster, drawn butter

Starch

PARMESAN FRITES 13
beef tallow fried, garlic aioli

BAKED POTATO 14
loaded with sour cream, bacon & scallions

YUKON GOLD MASH 14
truffle butter & chives

ROASTED FINGERLING POTATO 13
cherry tomato, rosemary, lemon

MAC & CHEESE 16
aged cheddar, goat cheese, pangrattato
add lobster $32

FOIE GRAS POUTINE 32
house cut frites, tenderloin, black garlic jus, Quebec curds

Enhancements

ONION & GARLIC 13
caramelized onions, confit garlic, white wine & herb butter

MUSHROOMS 15
select mushrooms, white wine, butter

ASPARAGUS 17
grilled with béarnaise

BRUSSELS SPROUTS 14
miso lime sauce, pickled chili, toasted sesame seeds

ROASTED PARSNIPS 14
maple glaze, parsnip apple purée, toasted pinenuts

SAUCES

CREAMY BOURBON PEPPERCORN SAUCE 8

BÉARNAISE SAUCE 8

RED WINE & BLACK GARLIC JUS 8

NAM JIM SAUCE 8

CUT SIGNATURE BBQ SAUCE 6

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