

STARTERS

WEDGE SALAD	14
very local greens butterleaf, buttermilk dressing, bacon, quail egg, urban blue cheese, confit cherry tomato	
CAESAR SALAD	17
classically prepared tableside	
SHRIMP ALMONDINE	18
brown butter selva shrimp pan seared, almond purée & burnt lemon	
SCALLOPS	21
seared scallops, celeriac purée, bacon, truffle & lemon olive oil	
BONE MARROW	14
kale, parsley, burnt lemon & honey vinaigrette, house sourdough	
BEEF TARTARE	17
local tenderloin, chive aioli, quail egg, in-house apple mustard, grilled sour dough	
CARPACCIO	18
brant lake angus-wagyu, puffed rice, shitake mushroom, pickled red chili, soy citrus reduction	
FOIE GRAS TART	22
toasted vanilla tart, foie gras ganache, apple, sour cherry	



OYSTER BAR & SHELLFISH

SCALLOP CARPACCIO
scallion ginger vinaigrette, crispy shallot
& garlic, cilantro
16

SHRIMP COCKTAIL
brown buttered selva sustainable shrimp,
CUT cocktail sauce, sumac shrimp chip
18

TUNA SASHIMI
hook & line caught yellowfin,
sesame orange reduction,
marinated vegetable slaw
17

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

FOR THE TABLE

SEAFOOD TOWER
local shucked oysters and chef's selection of sustainable raw bar and shellfish items
70 /140 grand



ocean wise. A SUSTAINABLE CHOICE

STEAKS

USDA PRIME, KANSAS CITY, MISSOURI

dry aged 35 days

STRIPLOIN minimum 8 oz	5 / oz
BONELESS RIBEYE 16 oz	65
BONE IN RIBEYE 22 oz	79

ATLANTIC AAA, ALBANY, PEI

TENDERLOIN 6 oz, 8 oz, 10 oz	35/46/58
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dry aged 30 days

STRIPLOIN minimum 8 oz	4.50 / oz
BONELESS RIBEYE 14 oz	59
BONE IN RIBEYE 20 oz	70

DARLING DOWNS WAGYU - QUEENSLAND, AUSTRALIA

master kobe, AA9 - hormone free

BONELESS RIBEYE 14 oz	220
STRIPLOIN 10 oz	180

ANGUS/WAGYU - BRANT LAKE, ALBERTA

dry aged 28 days - hormone free

BONELESS RIBEYE 14 oz	180
STRIPLOIN 10 oz	160

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.

ADD TO YOUR STEAK

HERB & GARLIC BUTTER	28	BUTTER BRONZED U-10	9
POACHED LOBSTER TAIL		SCALLOP	
PAN SEARED FOIE GRAS	19	BROWN BUTTER SHRIMP	14

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

FREE RANGE CHICKEN	32	SALMON 	34
dry aged martock glen free range 1/2 chicken, burnt lemon, warm thyme, arugula & mushroom salad		sustainable blue salmon, crispy skin, braised fennel, stewed leeks	
LAMB RACK	40	SHORT RIB GNOCCHI	32
black garlic butter basted, red wine and herb infused jus, carrot		fried gnocchi, shallot jus, cippolini onion, charred carrot, maritime gourmet mushroom, grana padano	
ATLANTIC LOBSTER 	MP		
1.5lbs lobster, drawn butter			

STARCH

FRITES	10	BAKED POTATO	11
cut steak spice, in-house chipotle ketchup & garlic aioli		loaded with sour cream, bacon & scallions	
YUKON GOLD MASH	11	FOIE GRAS POUTINE	22
truffle butter & chives		frites, tenderloin, shallot jus & quebec curds	
BACON FAT CONFIT POTATO	11		
apple crème fraiche and house mustard			

ENHANCEMENTS

CHEF'S VEGETABLES	11	BRUSSEL SPROUTS	11
daily sourced & created by the kitchen team		fried brussel sprouts, cut bbq sauce, bacon & vegetable ash	
MUSHROOMS	11	ONION & GARLIC	10
select mushrooms, white wine butter		caramelized onions, confit garlic, white wine & herb butter	
CARROTS	12	CAST IRON TOMATO	12
charred carrots, vegetable ash, maple dust, carrot top gremolata		bocconcini, torn basil, olive oil	
CAULILINI	11	GRILLED ASPARAGUS	13
lemon butter, squash purée		béarnaise	

SAUCES

BOURBON GREEN PEPPERCORN SAUCE	8
BALSAMIC SHALLOT DEMI-GLACE	8
BÉARNAISE SAUCE	8
CUT SIGNATURE BBQ SAUCE	6