

# STARTERS

<b>CAESAR SALAD</b> classically prepared tableside	20
<b>SCALLOPS</b> maple braised pork belly, confit apple, squash purée, pickled mustard	23
<b>BROWN BUTTER SHRIMP</b>  almond purée, toasted almond crumble, potato nest	19
<b>WARM RADICCHIO SALAD</b> bacon, blue cheese dressing, honey balsamic glaze, panko crumble	19
<b>BEEF TARTARE &amp; BONE MARROW</b> beef tenderloin, capers, shallots, parsley, egg, potato gaufrettes	23
<b>SEARED FOIE GRAS</b> toasted brioche, cranberry gel, apple, hazelnut crumble	24
<b>OCTOPUS</b> chorizo, saffron aioli, sunchokes, blistered tomatoes	19
<b>WAGYU BEEF CHEEK</b> mole glazed, white bean purée, beef fat roasted carrots	22

## OYSTER BAR & SHELLFISH

<b>TUNA SASHIMI</b> hook & line caught yellowfin, pickled vegetable, wasabi, ponzu 18	<b>SHRIMP COCKTAIL</b> brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip 19
<b>OYSTERS</b> fresh with mignonette, or broiled rockefeller 24/half dozen	<b>HALIBUT CRUDO</b> red onion, pickled cucumber, grapefruit, cilantro, mint 17

## FOR THE TABLE

<b>SEAFOOD TOWER</b> local shucked oysters and chef's selection of sustainable raw bar and shellfish items 80 petite/140 grand
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# STEAKS

## ATLANTIC AAA, ALBANY, PEI

dry aged 28 days, hormone and antibiotic free

<b>STRIPLOIN</b> minimum 8 oz	4.95 / oz
<b>BONELESS RIBEYE</b> 14 oz	64
<b>BONE IN RIBEYE</b> 20 oz	79

## ATLANTIC BLUE DOT RESERVE, ALBANY, PEI

hormone and antibiotic free

<b>TENDERLOIN</b> 6 oz, 8 oz, 10 oz	39/51/64
<b>TOMAHAWK</b> 40oz	150

## ALBERTA CERTIFIED ANGUS

dry aged 30 days, hormone and antibiotic free

<b>STRIPLOIN</b> minimum 8oz	5.75/oz
<b>BONELESS RIBEYE</b> 14oz	69
<b>BONE IN RIBEYE</b> 20 oz	79

## WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

AA9 - hormone free

<b>STRIPLOIN</b> 10 oz atlantic AAA, 28 day dry aged	195
<b>BONELESS RIBEYE</b> 14oz	249

## ADD TO YOUR STEAK

<b>BUTTER BRONZED SCALLOP</b>	10	<b>PAN SEARED FOIE GRAS</b>	19
<b>BROWN BUTTER SHRIMP</b>	14	<b>POACHED LOBSTER TAIL</b>	28
<b>BONE MARROW 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>MUSHROOM RISOTTO</b>	29
maritime gourmet mushrooms, pumpkin seed, crispy sage, grana padano	
<b>HALIBUT</b> 🌱	38
bay oil poached, grilled scallions, soubise, gremolata	
<b>DUCK BREAST</b>	34
cauliflower purée, swiss chard, black current jus	
<b>PORK BELLY</b>	32
korean bbq glazed, bok choy, parsnip purée	
<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>	11
loaded with sour cream, bacon & scallions	
<b>YUKON GOLD MASH</b>	12
truffle butter & chives	
<b>FOIE GRAS POUTINE</b>	24
frites, tenderloin, shallot jus & quebec curds	
<b>BACON MAC &amp; CHEESE</b>	13
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>	12
select mushrooms, white wine, butter	
<b>ASPARAGUS</b>	13
grilled with béarnaise	
<b>BRUSSELS SPROUTS</b>	11
fried brussels sprouts, cut bbq sauce, pickled red chillis	
<b>CARROTS</b>	12
charred carrots, cumin & coriander compressed yogurt	
<b>BRAISED CABBAGE</b>	12
bacon, apple cider, thyme, pickled shallot, horseradish	
<b>CHEF'S VEGETABLES</b>	12
daily sourced vegetables from our farmers, ask your server	

## SAUCES

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

**EXECUTIVE CHEF - DWAYNE MACLEOD**  
**CHEF DE CUISINE - JACOB LUBACZEWSKI**  
**GENERAL MANAGER & SOMMELIER - AARON BEAUDOIN**