

STARTERS

CAESAR SALAD classically prepared tableside	22
SCALLOPS maple braised pork belly, confit apple, squash purée, pickled mustard	25
BROWN BUTTER SHRIMP  almond purée, toasted almond crumble, potato nest	20
WARM RADICCHIO SALAD bacon, blue cheese dressing, honey balsamic glaze, panko crumble	19
BEEF TARTARE & BONE MARROW beef tenderloin, capers, shallots, parsley, egg, potato gaufrettes	25
SEARED FOIE GRAS toasted brioche, cranberry gel, apple, hazelnut crumble	27
OCTOPUS chorizo, saffron aioli, sunchoke, blistered tomatoes	20
WAGYU BEEF CHEEK mole glazed, white bean purée, beef fat roasted carrots	24

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	HALIBUT CRUDO red onion, pickled cucumber, grapefruit, cilantro, mint 18

FOR THE TABLE

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



ocean wise® A SUSTAINABLE CHOICE

STEAKS

ATLANTIC AAA, ALBANY, PEI

dry aged 28 days, hormone and antibiotic free

STRIPLOIN minimum 8 oz	5.35 / oz
BONELESS RIBEYE 14 oz	69
BONE IN RIBEYE 20 oz	85

ATLANTIC BLUE DOT RESERVE, ALBANY, PEI

hormone and antibiotic free

TENDERLOIN 6 oz, 8 oz, 10 oz	42/55/69
TOMAHAWK 40oz	150

ALBERTA CERTIFIED ANGUS

dry aged 30 days, hormone and antibiotic free

STRIPLOIN minimum 8oz	6.25/oz
BONELESS RIBEYE 14oz	74
BONE IN RIBEYE 20 oz	90

USDA PRIME

nebraska, usa

BONELESS RIBEYE 14 oz	95
---------------------------------	----

WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

AA9 - hormone free

STRIPLOIN 10 oz AAA Atlantic	195
BONELESS RIBEYE 14oz	249

ADD TO YOUR STEAK

BUTTER BRONZED SCALLOP	12	PAN SEARED FOIE GRAS	19
BROWN BUTTER SHRIMP	14	POACHED LOBSTER TAIL	MP
BONE MARROW 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

MUSHROOM RISOTTO	29
maritime gourmet mushrooms, pumpkin seed, crispy sage, grana padano	
SALMON 	38
sustainable blue salmon, miso creamed leeks, butter poached zucchini, pistachio crumble	
DUCK BREAST	36
cauliflower purée, swiss chard, black current jus	
PORK BELLY	32
korean bbq glazed, bok choy, parsnip purée	
ATLANTIC LOBSTER	MP
1.25lbs lobster, drawn butter	

STARCH

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

ENHANCEMENTS

ONION & GARLIC	11
caramelized onions, confit garlic, white wine & herb butter	
MUSHROOMS	13
select mushrooms, white wine, butter	
ASPARAGUS	15
grilled with béarnaise	
BRUSSELS SPROUTS	12
fried brussels sprouts, cut bbq sauce, pickled red chillis	
CARROTS	13
charred carrots, cumin & coriander compressed yogurt	
BRAISED CABBAGE	13
bacon, apple cider, thyme, pickled shallot, horseradish	
CHEF'S VEGETABLES	13
daily sourced vegetables from our farmers, ask your server	

SAUCES

CREAMY BOURBON PEPPERCORN SAUCE	8
BALSAMIC & RED WINE JUS	8
BÉARNAISE SAUCE	8
CUT SIGNATURE BBQ SAUCE	6
CHIMICHURRI	6

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