

STARTERS

WEDGE SALAD	15
very local greens butterleaf, buttermilk dressing, bacon, egg, urban blue cheese, confit cherry tomato	
CAESAR SALAD	18
classically prepared tableside	
SHRIMP ALMONDINE 	18
brown butter selva shrimp pan seared, almond purée & burnt lemon	
SCALLOPS	21
seared scallops, sea chip, pea pureé, crispy chorizo	
BONE MARROW	15
mushroom stuffed, burnt honey & lemon vinaigrette, pickled quail egg, house sourdough	
BEEF TARTARE	18
local tenderloin, chive aioli, quail egg, in-house apple mustard, grilled sour dough	
CARPACCIO	18
Brant Lake angus-wagyu, puffed rice, shiitake mushroom, pickled red chili, soy citrus reduction	
SEARED FOIE GRAS	22
Quebec foie gras, toasted brioche, seasonal fruit	



OYSTER BAR & SHELLFISH

SCALLOP CARPACCIO	SHRIMP COCKTAIL
smoked tomato vinaigrette, crispy shallot, cilantro, pickled tomato	brown buttered selva sustainable shrimp, CUT cocktail sauce, sumac shrimp chip
16	18
TUNA SASHIMI	OYSTERS
hook & line caught yellowfin, sesame orange reduction, marinated vegetable slaw	fresh with mignonette, or broiled rockefeller
17	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



STEAKS

USDA PRIME, KANSAS CITY, MISSOURI

dry aged 35 days

STRIPLOIN minimum 8 oz	5.25 / oz
BONELESS RIBEYE 16 oz	68
BONE IN RIBEYE 22 oz	83

ATLANTIC AAA, ALBANY, PEI

TENDERLOIN 6 oz, 8 oz, 10 oz	37/48/60
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dry aged 30 days

STRIPLOIN minimum 8 oz	4.75 / oz
BONELESS RIBEYE 14 oz	62
BONE IN RIBEYE 20 oz	74

DARLING DOWNS WAGYU - QUEENSLAND, AUSTRALIA

master kobe, AA9 - hormone free

BONELESS RIBEYE 14 oz	230
STRIPLOIN 10 oz	190

ANGUS/WAGYU - BRANT LAKE, ALBERTA

dry aged 28 days - hormone free

BONELESS RIBEYE 14 oz	190
STRIPLOIN 10 oz	170

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
BONE MARROW & MUSHROOM CRUST	10		

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	half 39 full 55	SALMON 	36
local lamb, pickled blackberries, blackberry demi-glace		sustainable blue salmon, crispy skin, malagash clam broth, peas	
GUINEA FOWL	32	VEGETARIAN FALAFEL	28
dry aged, black garlic butter basted, apple bacon chutney, juniper gastrique urban blue cheese		pea pureé, charred carrots, asparagus, mushrooms, crème fraiche	
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	
CONFIT BABY POTATO	11		
bacon fat, apple crème fraiche and house mustard			

ENHANCEMENTS

CHEF'S VEGETABLES	11	CAULIFLOWER	11
daily sourced vegetables from the market, ask your server		fried cauliflower, lemon olive oil, herbs	
MUSHROOMS	11	ONION & GARLIC	10
select mushrooms, white wine butter		caramelized onions, confit garlic, white wine & herb butter	
CARROTS	12	GRILLED ASPARAGUS	13
charred carrots, maple sugar, carrot top gremolata		béarnaise	
		CAST IRON TOMATO	12
		marinated bocconcini, basil, olive oil	

SAUCES

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

EXECUTIVE CHEF - DWAYNE MACLEOD
CHEF DE CUISINE - CODY WALLACE
GENERAL MANAGER & SOMMELIER - AARON BEAUDOIN