

# STARTERS

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



## OYSTER BAR & SHELLFISH

<b>SCALLOP CARPACCIO</b>
smoked tomato vinaigrette, crispy shallot, cilantro, pickled tomato
16

<b>SHRIMP COCKTAIL</b>
brown buttered selva sustainable shrimp, CUT cocktail sauce, sumac shrimp chip
18

<b>TUNA SASHIMI</b>
hook & line caught yellowfin, sesame orange reduction, marinated vegetable slaw
17

<b>OYSTERS</b>
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

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

## ATLANTIC AAA, ALBANY, PEI

<b>TENDERLOIN</b>	37/48/60
6 oz, 8 oz, 10 oz	
	dry aged 30 days
<b>STRIPLOIN</b>	4.75 / oz
minimum 8 oz	
<b>BONELESS RIBEYE</b>	62
14 oz	
<b>BONE IN RIBEYE</b>	74
20 oz	

## DARLING DOWNS WAGYU - QUEENSLAND, AUSTRALIA

master kobe, AA9 - hormone free

<b>BONELESS RIBEYE</b>	230
14 oz	
<b>STRIPLOIN</b>	190
10 oz	

## ANGUS/WAGYU - BRANT LAKE, ALBERTA

dry aged 28 days - hormone free

<b>BONELESS RIBEYE</b>	190
14 oz	
<b>STRIPLOIN</b>	170
10 oz	

## 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

<b>HERB &amp; GARLIC BUTTER</b>	28	<b>BUTTER BRONZED U-10</b>	9
<b>POACHED LOBSTER TAIL</b>		<b>SCALLOP</b>	
<b>PAN SEARED FOIE GRAS</b>	19	<b>BROWN BUTTER SHRIMP</b>	14
<b>BONE MARROW &amp;</b>	10		
<b>MUSHROOM CRUST</b>			

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>LAMB RACK</b> local lamb, pickled blackberries, blackberry demi-glace	half 39 full 55		<b>SALMON</b> sustainable blue salmon, crispy skin, malagash clam broth, peas	36
<b>GUINEA FOWL</b> dry aged, black garlic butter basted, apple bacon chutney, juniper gastrique urban blue cheese	32		<b>VEGETARIAN FALAFEL</b> pea pureé, charred carrots, asparagus, mushrooms, crème fraîche	28
<b>ATLANTIC LOBSTER</b> 1.5lbs lobster, drawn butter	MP			

## STARCH

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

## ENHANCEMENTS

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

## SAUCES

<b>BOURBON GREEN PEPPERCORN SAUCE</b>	8
<b>BALSAMIC SHALLOT DEMI-GLACE</b>	8
<b>BÉARNAISE SAUCE</b>	8
<b>CUT SIGNATURE BBQ SAUCE</b>	6

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