

STARTERS

CAESAR SALAD classically prepared tableside	20
CELERIAC & TRUFFLE celeriac ribbons, black truffle, parmigiano foam	18
SEARED SHRIMP  pan seared selva shrimp, almond purée & burnt lemon	19
SCALLOPS maple braised pork belly, black garlic sunchoke purée, pickled mustard	23
BEEF TARTARE atlantic blue dot tenderloin, capers, shallots, cornichon, egg yolk, crostini	19
FOIE GRAS brioche, grilled figs, burnt strawberry gel, almond crumble	24
GRILLED OCTOPUS chorizo emulsion, chow chow, orange crème fraîche	19

OYSTER BAR & SHELLFISH

TUNA SASHIMI hook & line caught yellowfin, pickled vegetable, wasabi, ponzu 18	SHRIMP COCKTAIL brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip 19
OYSTERS fresh with mignonette, or broiled rockefeller 24/half dozen	SCALLOP CEVICHE citrus marinade, grilled pineapple salsa, red onion, roasted coconut 17

FOR THE TABLE

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



STEAKS

ATLANTIC AAA, ALBANY, PEI

dry aged 28 days, hormone and antibiotic free

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

ATLANTIC BLUE DOT RESERVE, ALBANY, PEI

hormone and antibiotic free

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

ALBERTA CERTIFIED ANGUS

dry aged 30 days, hormone and antibiotic free

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

WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

AA9 - hormone free

STRIPLOIN 10 oz atlantic AAA, 28 day dry aged	195
BONELESS RIBEYE 14oz	249

ADD TO YOUR STEAK

BUTTER BRONZED SCALLOP	10	PAN SEARED FOIE GRAS	19
BROWN BUTTER SHRIMP	14	SMOKED GOUDA CRUST	9
POACHED LOBSTER TAIL	28		

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, red pepper, asparagus, egg yolk, grana padano	
HALF HEN	32
jalapeño garlic sauce, roasted zucchini, gooseberry	
HALIBUT 	38
grilled turnip, X.O. sauce, mango	
DUCK BREAST	34
grilled carrots, swiss chard, blueberry duck jus	
ATLANTIC LOBSTER	MP
1.5lbs lobster, drawn butter	

STARCH

FRITES	11
cut steak spice, in-house chipotle ketchup & garlic aioli	
BAKED POTATO	11
loaded with sour cream, bacon & scallions	
YUKON GOLD MASH	12
truffle butter & chives	
FOIE GRAS POUTINE	24
frites, tenderloin, shallot jus & quebec curds	
MAC & CHEESE	13
goat cheese & cheddar cream, garlic herb panko crumble, grana padano	

ENHANCEMENTS

CHEF'S VEGETABLES	12
daily sourced vegetables from our farmers, ask your server	
ONION & GARLIC	11
caramelized onions, confit garlic, white wine & herb butter	
MUSHROOMS	12
select mushrooms, white wine butter	
ASPARAGUS	13
grilled with béarnaise	
BRAISED RED CABBAGE	12
garlic cream, roasted panko	

SAUCES

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

EXECUTIVE CHEF - DWAYNE MACLEOD
CHEF DE CUISINE - OLIVIER ARCHAMBAULT
GENERAL MANAGER & SOMMELIER - AARON BEAUDOIN