

# STARTERS

<b>CAESAR SALAD</b> classically prepared tableside	22
<b>SCALLOPS</b> miso creamed leeks, tarragon oil, crispy pork	25
<b>SEARED SHRIMP</b>  romesco, grilled green onion, almond crumble	20
<b>BIBB SALAD</b> blue cheese dressing, crispy shallots, radish, bacon	19
<b>BEEF TARTARE</b> classically prepared, tenderloin, capers, shallots, cornichon, egg yolk, potato gaufrettes	22
<b>SEARED FOIE GRAS</b> Quebec foie gras, charred strawberry, hazelnut, basil, toasted brioche	27
<b>OCTOPUS</b> dashi braised, pickled daikon, furikake, turnip, bonito aioli	20
<b>WAGYU SASHIMI</b> A5 japanese miyazaki striploin, soyu, puffed rice, daikon & ginger slaw, pickled shiitake	28

## OYSTER BAR & SHELLFISH



<b>TUNA SASHIMI</b> hook & line caught yellowfin, pickled vegetable, wasabi, ponzu, furikake 20	<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 28/rockefeller	<b>SALMON</b> brown sugar five spice cure, miso shoyu, puffed wild rice, pickled onions, red chili 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

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

## ATLANTIC BLUE DOT RESERVE, ALBANY, PEI

hormone and antibiotic free

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

## ALBERTA CERTIFIED ANGUS

dry aged 30 days, hormone and antibiotic free

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

## USDA PRIME

nebraska, usa

<b>TENDERLOIN</b> 6 oz, 8 oz	72/96
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## WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

AA9 - hormone free

<b>STRIPLOIN</b> 10 oz	195
<b>BONELESS RIBEYE</b> 14oz	249

## ADD TO YOUR STEAK

<b>BUTTER BRONZED SCALLOP</b>	12	<b>PAN SEARED FOIE GRAS</b>	19
<b>BROWN BUTTER SHRIMP</b>	14	<b>POACHED LOBSTER TAIL</b>	MP
<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>FRESH FISH</b> 	MP
delivered daily to our market, ask your server for today's preparation	
<b>LAMB RACK</b>	half 45 full 65
mint herb crust, white bean purée, rosemary jus, green beans	
<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>	12
loaded with sour cream, bacon & scallions	
<b>YUKON GOLD MASH</b>	13
truffle butter & chives	
<b>FOIE GRAS POUTINE</b>	26
frites, tenderloin, rosemary jus & quebec curds	
<b>BACON MAC &amp; CHEESE</b>	14
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>	13
select mushrooms, white wine, butter	
<b>ASPARAGUS</b>	15
grilled with béarnaise	
<b>GREEN BEANS</b>	12
almond crumble	
<b>GRILLED CARROTS</b>	13
chimichurri, pickled chili	
<b>CREAMED SPINACH</b>	13
garlic herb cream, grana padano	
<b>CHEF'S VEGETABLES</b>	13
daily sourced vegetables from our farmers, ask your server	

## SAUCES

<b>CREAMY BOURBON PEPPERCORN SAUCE</b>	8
<b>BALSAMIC &amp; ROSEMARY 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**