

STARTERS

CAESAR SALAD classically prepared tableside	22
SCALLOPS crispy pork, apple butter, roasted squash, sage oil	25
SEARED SHRIMP  celeriac purée, chorizo, rye crumble	20
ROASTED SQUASH & RICOTTA squash, sage oil, honey, pumpkin seeds, truffled ricotta	19
BEEF TARTARE classically prepared, tenderloin, capers, shallots, cornichon, egg yolk, potato gaufrettes	22
SEARED FOIE GRAS brioche, pear purée, allspice pickled fennel, toasted hazelnuts & pink peppercorn crumble	27
OCTOPUS saffron braised, Italian salsa verde, chorizo, sunchokes, blistered cherry tomatoes	20
LOBSTER BISQUE croutons, gremolata, tarragon oil	19
WAGYU SASHIMI A5 japanese miyazaki striploin, soyu, puffed rice, daikon & ginger slaw, pickled shiitake	28

OYSTER BAR & SHELLFISH



TUNA SASHIMI hook & line caught yellowfin, pickled vegetable, wasabi, ponzu, furikake 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 charred red pepper, shallot, coconut dressing, shredded coconut 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

CANADA 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

CANADA AAA, BLUE DOT RESERVE, ALBANY, PEI

hormone and antibiotic free

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

CANADA PRIME, 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, CREEKSTONE, KANSAS

hormone and antibiotic free

BONELESS RIBEYE prime 14 oz	95
TOMAHAWK choice 40oz	225

WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

Australia graded 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	BLACK GARLIC 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

CAULIFLOWER STEAK	29
brussels sprouts, carrot & ginger purée, citrus crema	
SEARED HALIBUT	42
lobster bisque sauce, puffed wild rice, wilted spinach	
LAMB RACK	half 45 full 65
roasted carrots, creamy polenta, rosemary jus	
PORK CHOP	38
tomato, parsnip, rosemary & lemon oil, fried capers	
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, rosemary 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	
FRIED BRUSSELS SPROUTS	12
cut bbq sauce	
BRAISED CABBAGE	13
red cabbage, cream, panko	
ROASTED PARSNIPS	13
honey & thyme	
CREAMED SPINACH	13
garlic herb cream, grana padano	
CHEF'S VEGETABLES	13
daily sourced vegetables from our farmers, ask your server	

SAUCES

CREAMY BOURBON PEPPERCORN SAUCE	8
BALSAMIC & ROSEMARY JUS	8
BÉARNAISE SAUCE	8
CUT SIGNATURE BBQ SAUCE	6

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