

STARTERS

CAESAR SALAD classically prepared tableside	20
SCALLOPS maple braised pork belly, confit apple, squash purée, pickled mustard	23
BROWN BUTTER SHRIMP  almond purée, toasted almond crumble, potato nest	19
WARM RADICCHIO SALAD bacon, blue cheese dressing, honey balsamic glaze, panko crumble	19
BEEF TARTARE beef tenderloin, capers, shallots, parsley, egg, horseradish aioli, potato gaufrettes	21
SEARED FOIE GRAS toasted brioche, cranberry gel, apple, hazelnut crumble	24
OCTOPUS chorizo, saffron aioli, sunchoke, blistered tomatoes	19
WAGYU BEEF CHEEK mole glazed, white bean purée, beef fat roasted carrots	22

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	HALIBUT CRUDO red onion, pickled cucumber, grapefruit, cilantro, mint 17

FOR THE TABLE

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



ocean wise® A SUSTAINABLE CHOICE

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 AAA Atlantic	195
BONELESS RIBEYE 14oz	249

ADD TO YOUR STEAK

BUTTER BRONZED SCALLOP	10	PAN SEARED FOIE GRAS	19
BROWN BUTTER SHRIMP	14	POACHED LOBSTER TAIL	28
BONE MARROW 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

MUSHROOM RISOTTO	29
maritime gourmet mushrooms, pumpkin seed, crispy sage, grana padano	
HALIBUT 🌱	38
bay oil poached, grilled scallions, soubise, gremolata	
DUCK BREAST	34
cauliflower purée, swiss chard, black current jus	
PORK BELLY	32
korean bbq glazed, bok choy, parsnip purée	
ATLANTIC LOBSTER	MP
1.25lbs lobster, drawn butter	

STARCH

FRITES	11
cut steak spice, in-house chipotle ketchup & truffle 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	
BACON MAC & CHEESE	13
goat cheese & cheddar cream, garlic herb panko crumble, grana padano	

ENHANCEMENTS

ONION & GARLIC	11
caramelized onions, confit garlic, white wine & herb butter	
MUSHROOMS	12
select mushrooms, white wine, butter	
ASPARAGUS	13
grilled with béarnaise	
BRUSSELS SPROUTS	11
fried brussels sprouts, cut bbq sauce, pickled red chillis	
CARROTS	12
charred carrots, cumin & coriander compressed yogurt	
BRAISED CABBAGE	12
bacon, apple cider, thyme, pickled shallot, horseradish	
CHEF'S VEGETABLES	12
daily sourced vegetables from our farmers, ask your server	

SAUCES

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

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