

STARTERS

CHEF'S FARM SALAD	12
fresh produce from the market, procured weekly and creatively prepared	
BEEF CARPACCIO	18
pepper mustard crusted tenderloin, fried capers, lemon infused oil, grana padano	
TRIO OF BEETS SALAD	11
confit red, candy cane chips, pickled golden, arugula, red onion & orange hazelnut dressing	
SCALLOPS	21
U10 seared scallops, chicharrón, pickled shallots, black pepper & coconut carrot purée	
 SHRIMP ALMONDINE	18
sustainable selva shrimp pan seared with almond butter & burnt lemon	
CAESAR SALAD	17
classically prepared tableside	
BONE MARROW	18
roasted bone marrow, lemon parsley chutney, grilled sourdough	
FOIE GRAS TORCHON	22
pomegranate balsamic reduction, charred apple maple chutney, toasted brioche	
STEAK TARTARE	18
local tenderloin, caper shallot vinaigrette, cured egg, daikon radish shoots, in-house apple mustard, grilled sourdough	

OYSTER BAR & SHELLFISH

TUNA SASHIMI	SHRIMP COCKTAIL
hook & line caught yellowfin, pickled shallot, sweet soy sauce, daikon	brown buttered sustainable selva shrimp, in-house cocktail sauce
18	18
SALMON TARTARE	OYSTERS
sustainable blue salmon, ginger & scallion vinaigrette, shallots, capers, cured egg yolk, salmon roe & lemon tarragon aioli	fresh with mignonette, or broiled rockefeller
17	24/half dozen

FOR THE TABLE

SEAFOOD TOWER
local shucked oysters and chef's selection of sustainable raw bar and shellfish items
65 /135 grand

CHEF DWAYNE MACLEOD



Recommended by the Vancouver Aquarium as ocean-friendly.

STEAKS

USDA PRIME, OMAHA, NEBRASKA

dry aged 35 days

STRIPLOIN minimum 8 oz	4.95 / oz
BONELESS RIBEYE 16 oz	65
BONE IN RIBEYE 22 oz	79

CANADIAN AAA, ANGUS RESERVE

TENDERLOIN 6 oz, 8 oz, 10 oz	34.50/46/57.50
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dry aged 30 days

STRIPLOIN minimum 8 oz	4.50 / oz
BONELESS RIBEYE 14 oz	59
BONE IN RIBEYE 20 oz	70

DARLING DOWNS WAGYU - QUEENSLAND, AUSTRALIA

master kobe, AA9 - hormone free

BONELESS RIBEYE 14 oz, seared & sliced	220
STRIPLOIN 10 oz	180

ADD TO YOUR STEAK

PAN SEARED FOIE GRAS	19	BUTTER BRONZED U10	9/each
HERB & GARLIC	market price	DIGBY SCALLOP	
BUTTER POACHED		ROASTED BONE MARROW	11
LOBSTER TAIL		BROWN BUTTER SHRIMP	14

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

ATLANTIC LOBSTER 1.5lbs hard shell Clearwater lobster, served with warm butter	55	MINTED PEA RISOTTO thyme infused risotto, scallions, confit grape tomato, grana padano	26
FREE RANGE CHICKEN martock glen chicken breast, scallion butter cream	31	BONE IN PORK RIBEYE locally sourced, maple, charred fennel & apple chutney	34
LAMB RACK herb & butter basted lamb rack, lobster bisque, balsamic pomegranate reduction	40	LOBSTER & MUSHROOM RISOTTO thyme infused risotto, maritime gourmet mushrooms, herb & garlic butter poached lobster	34
 SALMON sustainable blue, crispy skin, leek butter, charred orange, chili lobster oil	31		

STARCH

FRITES cut steak spice, in-house umami ketchup & garlic aioli	11	BAKED POTATO loaded with sour cream, bacon & chives	10
YUKON GOLD MASH truffle butter & chives	11	SMOKED FINGERLING POTATO hickory smoke, apple crème fraîche, scallions	11
FOIE GRAS POUTINE frites, tenderloin, port jus & quebec curds	22		

ENHANCEMENTS

VEGETABLES simply prepared fresh vegetables from the market, ask your server	11	BRUSSEL SPROUTS fried brussel sprouts, cut bbq sauce	11
FRIED CAULIFLOWER lemon herb vinaigrette, pickled shallots, grana padano	12	GRILLED ASPARAGUS béarnaise, asparagus crisps	13
ONION & GARLIC caramelized onions, confit garlic, white wine & herb butter	11	CREAMED SPINACH garlic herb cream, grana padano	11
		MUSHROOMS select mushrooms, white wine & herb butter	12

SAUCES

BOURBON GREEN PEPPERCORN SAUCE	8
PORT BEEF JUS	8
BÉARNAISE SAUCE	8
CUT SIGNATURE WORCESTERSHIRE BBQ SAUCE	6

GENERAL MANAGER/SOMMELIER - MELISSA CAREY