

STARTERS

CHEF'S FARM SALAD fresh produce from the market, procured weekly and creatively prepared	12
BEEF CARPACCIO pepper mustard crusted tenderloin, fried capers, olive oil, grana padano, horseradish chive cream	18
BONE BROTH roasted bone marrow, caramelized onion croquette, gruyere chip	13
SCALLOPS seared scallops, sesame orange tuile, apricot purée	21
 SHRIMP ALMONDINE sustainable selva shrimp pan seared with almond butter & burnt lemon	18
CAESAR SALAD classically prepared tableside	17
STEAK TARTARE local tenderloin, caper shallot vinaigrette, cured egg, daikon radish shoots, in-house apple mustard, grilled sourdough	18
FOIE GRAS TARTS toasted vanilla tart, foie gras ganache, foie torchon, seasonal fruit	22



OYSTER BAR & SHELLFISH

TUNA SASHIMI hook & line caught yellowfin, pickled shallot, sweet soy sauce 18	SHRIMP COCKTAIL brown buttered sustainable selva shrimp, in-house cocktail sauce 18
SALMON TARTARE sustainable blue salmon, ginger & scallion vinaigrette, shallots, capers, cured egg yolk, wasabi lime pearls 17	OYSTERS fresh with mignonette, or broiled rockefeller 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
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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 DIGBY	10
HERB & GARLIC	market price	SCALLOPS	
BUTTER POACHED		BROWN BUTTER SHRIMP	14
LOBSTER TAIL			

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	LAMB RACK butter & herb basted lamb, carrot purée, carrot top gremolata	40
	FREE RANGE CHICKEN dry aged marshall free range 1/2 chicken, burnt lemon, warm thyme, arugula & mushroom salad	31		DAILY FISH market sourced by our fishmonger and created by our kitchen team
	SALMON sustainable blue, crispy skin, candy cane beet fluid, orange pearl	31		LOBSTER & MUSHROOM PARISIAN GNOCCHI 34 vodka tomato velouté, maritime gourmet mushrooms, herb & garlic butter poached atlantic lobster, grana padano

STARCH

FRITES cut steak spice, in-house chipotle ketchup & garlic aioli	11	BAKED POTATO loaded with sour cream, bacon & scallions	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

CHEF'S VEGETABLES simply prepared fresh vegetables from the market, ask your server	11	BRUSSEL SPROUTS fried brussel sprouts, cut bbq sauce	11
MUSHROOMS select mushrooms, white wine & herb butter	12	GRILLED ASPARAGUS béarnaise	13
ONION & GARLIC caramelized onions, confit garlic, white wine & herb butter	11	CREAMED SPINACH garlic herb cream, grana padano	11
		CARROTS charred carrots, vegetable ash, maple dust	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