

STARTERS

CAESAR SALAD classically prepared tableside	19
CELERIAC "RISOTTO" mascarpone, truffle, grana padano	17
BROWN BUTTER SHRIMP  pan seared selva shrimp, almond purée & burnt lemon	19
SCALLOPS parsnip purée, butter orange jus, crispy sage	22
BEEF CARPACCIO tenderloin, tonnato, arugula, fried caper, cured egg, pickled mushroom, grana padano	19
FOIE GRAS pan seared foie gras, brioche, sherry poached pear, honey, hazelnut crumble	21
GRILLED OCTOPUS potato, lemon cream, maple pork belly butter sauce	18

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	CEVICHE striped bass, coconut milk, citrus marinade, red onion, cilantro, toasted coconut 17

FOR THE TABLE

SEAFOOD TOWER local shucked oysters and chef's selection of sustainable raw bar and shellfish items 70 petite/140 grand
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STEAKS

ATLANTIC AAA, ALBANY, PEI

dry aged 28 days, hormone and antibiotic free

STRIPLOIN minimum 8 oz	4.95 / oz
PRIME STRIPLOIN minimum 8 oz	5.75 / oz
T BONE 24 oz	75
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

BONELESS RIBEYE 14oz	69
BONE IN RIBEYE 20 oz	79

WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

AA9 - hormone free

STRIPLOIN 10 oz	195
BONELESS RIBEYE 14oz	249

ADD TO YOUR STEAK

BRONZED U-10 SCALLOP	10	PAN SEARED FOIE GRAS	19
BROWN BUTTER SHRIMP	14	SMOKED GOUDA CRUST	9
POACHED LOBSTER TAIL	28		

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

SWEET POTATO GNOCCHI white bean purée, swiss chard, toasted pine nut lemon crumb	28
DUCK BREAST celeriac purée, black currant duck jus	34
HALIBUT  spinach truffle brandade, citrus cream	38
VEAL CHOP shallot jus, brown butter carrot	48
ATLANTIC LOBSTER 1.5lbs lobster, drawn butter	MP

STARCH

FRITES cut steak spice, in-house chipotle ketchup & garlic aioli	11
BAKED POTATO loaded with sour cream, bacon & scallions	11
YUKON GOLD MASH truffle butter & chives	12
FOIE GRAS POUTINE frites, tenderloin, shallot jus & quebec curds	22
MAC & CHEESE goat cheese & cheddar cream, garlic herb panko crumble, grana padano	13

ENHANCEMENTS

CHEF'S VEGETABLES daily sourced vegetables from our farmers, ask your server	12
ONION & GARLIC caramelized onions, confit garlic, white wine & herb butter	11
MUSHROOMS select mushrooms, white wine butter	12
ASPARAGUS grilled with béarnaise	13
FRIED BRUSSELS SPROUTS cut bbq sauce, guanciale	12

SAUCES

CREAMY BOURBON PEPPERCORN SAUCE	8
BALSAMIC SHALLOT DEMI-GLACE	8
BÉARNAISE SAUCE	8
CUT SIGNATURE BBQ SAUCE	6

EXECUTIVE CHEF - DWAYNE MACLEOD
CHEF DE CUISINE - OLIVIER ARCHAMBAULT
GENERAL MANAGER & SOMMELIER - AARON BEAUDOIN