

# STARTERS

<b>CAESAR SALAD</b> classically prepared tableside	18
<b>GAZPACHO</b> pickled tomato, grilled red pepper, sourdough	10
<b>BROWN BUTTER SHRIMP</b> pan seared selva shrimp, almond purée & burnt lemon	18
<b>CACIO E PEPE</b> housemade pasta, black pepper, grana padano	13
<b>SCALLOPS</b> bone broth, summer peas, black truffle	21
<b>BEEF TARTARE</b> local tenderloin, horseradish aioli, egg, in-house apple mustard, crostini	18
<b>SEARED FOIE GRAS</b> Quebec foie gras, caramelized strawberry, red wine balsamic reduction, brioche	22



## OYSTER BAR & SHELLFISH

**HALIBUT CARPACCIO**  
olive oil, parsley, shallot, lemon  
13

**TUNA SASHIMI**  
hook & line caught yellowfin, pickled  
fennel, wasabi, soya reduction  
17

**OYSTERS**  
fresh with mignonette, or broiled rockefeller  
24/half dozen

**SHRIMP COCKTAIL**  
brown buttered shrimp, CUT cocktail sauce,  
sumac shrimp chip  
18

## FOR THE TABLE

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



# STEAKS

## ATLANTIC AAA, ALBANY, PEI

dry aged 28 days

<b>STRIPLOIN</b> minimum 8 oz	4.75 / oz
<b>BONELESS RIBEYE</b> 14 oz	62
<b>BONE IN RIBEYE</b> 20 oz	74

## ATLANTIC BLUE DOT RESERVE, ALBANY, PEI

hormone and antibiotic free

<b>TENDERLOIN</b> 6 oz, 8 oz, 10 oz	38/49/62
<b>TOMAHAWK</b> 40oz	140

## ALBERTA CERTIFIED ANGUS

dry aged 30 days, hormone and antibiotic free

<b>STRIPLOIN</b> minimum 8oz	5.25/oz
<b>BONELESS RIBEYE</b> 14oz	65
<b>BONE IN RIBEYE</b> 20 oz	79

## WICK DRY AGED ANGUS/WAGYU, BRANT LAKE, ALBERTA

dry aged 28 days - hormone free

<b>STRIPLOIN</b> 12 oz	170
<b>BONELESS RIBEYE</b> 14 oz	210

## DARLING DOWNS WAGYU - QUEENSLAND, AUSTRALIA

kobe, AA9 - hormone free

<b>STRIPLOIN</b> 10 oz	190
<b>BONELESS RIBEYE</b> 14 oz	240

## ADD TO YOUR STEAK

<b>POACHED LOBSTER TAIL</b>	28	<b>BRONZED U-10 SCALLOP</b>	10
<b>PAN SEARED FOIE GRAS</b>	19	<b>BROWN BUTTER SHRIMP</b>	14
<b>COW'S SMOKED CHEDDAR CRUST</b>	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

<b>MUSHROOM RISOTTO</b>	28	<b>DUCK BREAST</b>	34
maritime gourmet mushrooms, grilled asparagus, grana padano		brome lake, wilted greens, jus, red wine reduction	
<b>LAMB RACK</b>	half 39 full 55	<b>ATLANTIC LOBSTER</b>	MP
moroccan spiced, tzatziki		1.5lbs lobster, drawn butter	
<b>SALMON</b> 	36		
sustainable blue salmon, candied fennel, saffron yogurt			

## STARCH

<b>FRITES</b>	10	<b>BAKED POTATO</b>	11
cut steak spice, in-house chipotle ketchup & garlic aioli		loaded with sour cream, bacon & scallions	
<b>YUKON GOLD MASH</b>	11	<b>FOIE GRAS POUTINE</b>	22
truffle butter & chives		frites, tenderloin, shallot jus & quebec curds	
<b>ROASTED POTATOES</b>	11		
greek style, lemon, brown butter, garlic, herbs			

## ENHANCEMENTS

<b>CHEF'S VEGETABLES</b>	11	<b>ONION &amp; GARLIC</b>	10
daily sourced vegetables from our farmers, ask your server		caramelized onions, confit garlic, white wine & herb butter	
<b>MUSHROOMS</b>	11	<b>ASPARAGUS</b>	13
select mushrooms, white wine butter		butter poached, béarnaise	
<b>BROCCOLINI</b>	12		
lemon, garlic, grana padano			

## SAUCES

<b>BOURBON GREEN PEPPERCORN SAUCE</b>	8
<b>BALSAMIC SHALLOT DEMI-GLACE</b>	8
<b>BÉARNAISE SAUCE</b>	8
<b>CUT SIGNATURE BBQ SAUCE</b>	6

EXECUTIVE CHEF - DWAYNE MACLEOD  
CHEF DE CUISINE - CODY WALLACE  
GENERAL MANAGER & SOMMELIER - AARON BEAUDOIN