



YOUR OWN CHEF & SOMMELIER

BUTCHER'S CUT

STEAK HOUSE & COCKTAILS

APPETIZERS

BURRATA & BEET SALAD € 10

Aged Balsamic

CLASSIC CAESAR € 10

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD € 10

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM € 10

Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL* € 19

Cocktail and Louis Sauce

BAKED GOAT CHEESE TART € 13

Blueberry Compote, Lemon Zest

CRAB CAKES € 18

Jumbo Lump Crab, Cajun Remoulade, Greens, Lemon

OYSTERS ROCKEFELLER € 22

1/2 Doz. Oysters, Sautéed Spinach, Bacon

SOUPS

SMOKED TOMATO SOUP € 8

Grilled Aged Cheddar Cheese

LOBSTER CHOWDER € 14

Maine Lobster, Gold Potatoes

FEATURED STARTERS

CAVIAR* € 54

30g with Garnish

SHELLFISH PLATTER* € 46 per person

Shrimp, King Crab, Maine Lobster, Scallops, Oysters, Clams, Mussels

BONE MARROW* € 14

Caramelized Onions, Parsley Sauce

KOBE SLIDERS* € 14

Aged Cheddar, Brioche, Caramelized Onion

FOIE DEVILED EGGS € 12

Crispy Chicken Skin, Herb Aioli

ENTRÉES

ROASTED CORN-FED CHICKEN € 35

Corn & Lima Succotash, Pan Drippings

SCALLOPS BENEDICT* € 38

Hollandaise, Bacon, Crispy Potato Cakes, Spinach

BLACK COD € 35

Wild Rice, Cherry Tomato, Walnut Brown Butter

WILD SALMON* € 35

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

A Selection of our Beef Cuts is Dry-Aged for 21 to 28 Days. We serve only 100% Naturally Raised Certified Angus Beef.

DRY-AGED TOMAHAWK FOR TWO (36 OZ.) € 118

TENDER STEAK (12 OZ.) € 37

FILET MIGNON (8 OZ.) € 40 / (12 OZ.) € 54

DRY-AGED T-BONE (24 OZ.) € 66

RIB-EYE (20 OZ.) € 58

NEW YORK SIRLOIN (14 OZ.) € 45

AMERICAN BISON (16 OZ.) € 59

DOUBLE LAMB CHOPS (14 OZ.) € 39

ONE SIDE OF YOUR CHOICE WILL BE INCLUDED WITH EVERY STEAK ORDER

ALL STEAKS CAN SURF* € 22

Jumbo Lump Crab Oscar or Lobster Tail or Jumbo Shrimp Scampi

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE*

SIDES € 4 each

MAC & CHEESE / SMOKED MASHED POTATO / CREAMED SPINACH /
JALAPEÑO CREAMED CORN / CRISPY FRIES / ROASTED CAULIFLOWER /
ONION RINGS / ASPARAGUS / BRUSSEL SPROUTS / BAKED POTATO

DESSERTS

LAVA CAKE € 9

Molten Bittersweet Chocolate & Vanilla Ice Cream

NEW YORK CHEESECAKE € 8

Fresh strawberries, toasted Graham crust, mint

BANANA DATE CAKE € 7

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

PEANUT BUTTER & MILK CHOCOLATE COOKIE € 7

Vanilla Ice Cream

ICE CREAM & SORBET € 6

Please ask your waiter for the daily selection

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

** Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
15% restaurant gratuities automatically added to all purchases.*

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.



Welcome to Butcher's Cut, an approachable and comfortably furnished environment laden with chops. This interpretive American-Style-Steakhouse provides a solid foundation for a memorable experience with a touch of swagger all on its own. This steakhouse celebrates the craft heritage of America blended with the skillful mastery of the butcher. Cocktails are born of American influence and refined with age. The menu is inspired by the Great Plains but offers specialty meats of the world. The wine list is bold and new world. Become immersed in tradition with the occasional window to the present day.

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BRUNCH

One dish and one drink of your choice at € 12, you can order an extra item at € 6.
Open from 10 am to 2 pm on selected days. Please verify with your waiter.

THE BREAKFAST CLUB*

A fried egg sandwich made with ham, avocado, melted cheddar & Tabasco mayo served between a brioche bun; garnished with hash brown potatoes and seasonal fruit

MEDITERRANEAN OMELET*

With your choice of: roasted bell peppers, sun-dried tomato, sautéed mushrooms, onion, basil, topped with feta cheese; served with hash brown potatoes and seasonal fruit

HOMEMADE CARNITAS SWEET POTATO TATER TOTS*

Braised pork shoulder, poached egg, roasted bell peppers, onions, roasted jalapeño sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT*

Crispy fried chicken, bacon, sunny side up egg & a homemade buttermilk biscuit topped with Cajun-spiced gravy and maple syrup

WILD BLUEBERRY PANCAKES

With blueberry compote, homemade maple bacon butter and whipped cream

STRAWBERRY FRENCH TOAST

Topped with our warm, homemade strawberry compote and fresh whipped cream

BAGEL & LOX*

Topped with smoked salmon, cream cheese, fresh red onion, dill and capers

SMOOTHIES

Just ask for your favourite flavour, and we'll do our best to satisfy your request

BLOODY MARY CART

Made-to-order cocktail, served tableside

FRESH FRUIT JUICES

Please ask our Bar staff for available flavours

DINING EXPERIENCE

€ 47

If you have purchased the Dining Experience package, you are entitled to 1 dish from either the Appetizers or the Featured Starters or the Soup section, one from either the Entrées or the Steaks section and one from the Desserts section of the Dining Experience menu, up to a maximum of 3 dishes in total. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

APPETIZERS

BURRATA & BEET SALAD

Aged Balsamic

CLASSIC CAESAR

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM

Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL*

Cocktail and Louis Sauce

BAKED GOAT CHEESE TART

Blueberry Compote, Lemon Zest

FEATURED STARTERS

BONE MARROW*

Caramelized Onions, Parsley Sauce

FOIE DEVEILED EGGS

Crispy Chicken Skin, Herb Aioli

SOUP

SMOKED TOMATO SOUP

Grilled Aged Cheddar Cheese

ENTRÉES

ROASTED CORN-FED CHICKEN

Corn & Lima Succotash, Pan Drippings

WILD SALMON*

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

We serve only 100% Naturally Raised Certified Angus Beef.

FILET MIGNON 8 OZ.

NEW YORK SIRLOIN 14 OZ.

DOUBLE LAMB CHOPS 14 OZ.

All steaks come with your choice of sauce and one side per person.

DESSERTS

LAVA CAKE

Molten Bitter Sweet Chocolate & Vanilla Ice Cream

BANANA DATE CAKE

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

NEW YORK CHEESECAKE

Fresh Strawberries, Toasted Graham Crust, Mint

PEANUT BUTTER & MILK CHOCOLATE COOKIE

Vanilla Ice Cream

ICE CREAM & SORBET

3 scoops of your choice: ask your waiter for daily selection

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COCKTAILS € 13

ENG

THE RED HOUSE

Tito's vodka, Bitter Campari, club soda

MY DARLING

Aviation gin, fresh orange and lemon juice, tarragon, simple syrup

THE DERBY

Woodford Reserve bourbon, Bitter Campari, Martini Dry vermouth

SAZERAC

Absinthe, Jack Daniel's Rye whiskey, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters

GREY GOOSE MULE

Grey Goose vodka, fresh lime juice, sugar syrup, ginger beer

THE LAST WORD

Hendrick's gin, maraschino liqueur, green Chartreuse, freshly squeezed lime juice

ROSE FRENCH 75

Bombay Sapphire gin, sugar syrup, freshly squeezed lemon juice, Angostura orange bitters, sparkling rosé wine

THE BEE'S KNEES

Tanqueray N°TEN gin, fresh lemon juice, honey syrup

GINGER CUCUMBER GIMLET

Bombay Sapphire gin, cucumber, simple syrup, fresh lime juice, ginger syrup

AVIATION FIZZ

Bombay Sapphire gin, Martini Bianco vermouth, crème de violette, tonic water

NON-ALCOHOLIC COCKTAILS € 7

ELDERFLOWER & GINGER

Elderflower cordial, fresh lemon juice, ginger, mint sprig, ginger beer

CUCUMBER MOJITO

Fresh lime juice, mint leaves, brown sugar, club soda, cucumber and lime slices

PALOMA FIZZ

Fresh grapefruit and lemon juice, rose syrup, tonic water, rosemary

*MSC Cruises strives to protect the oceans by **reducing plastic use**.*

*Join us to preserve the planet for future generations and **request a biodegradable straw**.*

CRAFT BEERS

CHIMAY BLEUE € 8.5

Belgium

LAGUNITAS IPA € 7.5

USA

WEIHENSTEPHAN ORIGINAL € 8

Germany

STOUT

GUINNESS € 8

Ireland

ALE

BLUE MOON € 8

USA

JOHN SMITH'S EXTRA SMOOTH € 7.5

England

SIERRA NEVADA PALE ALE € 8.5

USA

WINES BY THE GLASS

LAURENT PERRIER BRUT € 16

CHANDON BRUT € 11

CHARDONNAY, JACOB'S CREEK € 8

PINOT GRIGIO FRIULI DOC, JERMANN € 13

PRIVATE SELECTION SAUVIGNON BLANC,
ROBERT MONDAVI € 10

BORDEAUX ROUGE, CHÂTEAU BEL AIR € 9

MALBEC, TERRAZAS DE LOS ANDES € 12

PRIVATE SELECTION CABERNET SAUVIGNON,
ROBERT MONDAVI € 10

ZINFANDEL, BERINGER € 11



CHAMPAGNE

DOM PÉRIGNON VINTAGE € 250

Épernay-France

LAURENT PERRIER BRUT € 63

Reims-France

LAURENT PERRIER CUVÉE ROSÉ € 99

Reims-France

VEUVE CLICQUOT YELLOW LABEL BRUT € 80

Reims-France

SPARKLING WINES

CHANDON BRUT € 42

Mendoza-Argentina

FRANCIACORTA CUVÉE PRESTIGE,
CA' DEL BOSCO € 66

Lombardy-Italy

WHITE WINES

CHABLIS PREMIER CRU
MONTMAINS LES VIEILLES VIGNES,
PASCAL BOUCHARD € 59

Burgundy-France

CHARDONNAY, JACOB'S CREEK € 30

Barossa Valley-Australia

CHÂTEAUNEUF-DU-PAPE BLANC TRADITION,
DOMAINE GUY MOUSSET € 65

Rhône Valley-France

CHENIN BLANC, FLEUR DU CAP € 42

Stellenbosch-South Africa

DIRECTOR'S CHARDONNAY,
FRANCIS COPPOLA € 65

Sonoma County-California

PINOT GRIGIO DOC,
CANTINA ABBAZIA DI NOVACELLA € 48

South Tyrol-Italy

PINOT GRIGIO FRIULI DOC, JERMANN € 52

Friuli Venezia Giulia-Italy

POUILLY-FUMÉ LE TRONCSEC,
JOSEPH MELLOTT € 80

Loire Valley-France

ROSAZZO RONCO DELLE ACACIE,
LE VIGNE DI ZAMÒ € 48

Friuli Venezia Giulia-Italy

PRIVATE SELECTION SAUVIGNON BLANC,
ROBERT MONDAVI € 40

Napa Valley-California

RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOC,
LE VIGNE DI ZAMÒ € 40

Friuli Venezia Giulia-Italy

ZELTINGER HIMMELREICH RIESLING KABINETT,
MARKUS MOLITOR € 44

Mosel-Germany

RED WINES

BAROLO CLASSICO DOCG, BRANDINI € 65

Piedmont-Italy

BORDEAUX ROUGE, CHÂTEAU BEL AIR € 36

Bordeaux-France

CHÂTEAU HAUT GROS CAILLOU AOC,
SAINT-ÉMILION € 80

Bordeaux-France

CHIANTI CLASSICO PÈPPOLI DOCG,
MARCHESI ANTINORI € 39

Tuscany-Italy

DIRECTOR'S CUT CABERNET SAUVIGNON,
FRANCIS FORD COPPOLA € 76

Sonoma County-California

HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE,
DELAS FRÈRES € 83

Rhône Valley-France

MALBEC, TERRAZAS DE LOS ANDES € 48

Mendoza-Argentina

OPUS ONE, ROBERT MONDAVI € 860

Napa Valley-California

PINOT NOIR, J.CHRISTOPHER € 64

Willamette Valley-Oregon

PINOTAGE BOSSTOK, FAMILY WINE M.A.N. € 40

Paarl-South Africa

PRIVATE SELECTION CABERNET SAUVIGNON,
ROBERT MONDAVI € 40

Central Coast-California

PRIVATE SELECTION MERLOT,
ROBERT MONDAVI € 40

Napa Valley-California

SHIRAZ KALIMNA BIN 28, PENFOLDS € 66

Barossa Valley-Australia

ZINFANDEL, BERINGER € 42

Napa Valley-California

ZINFANDEL HERITAGE,
DELOACH BY RAVENSWOOD € 50

Napa Valley-California

*If you have any allergy or sensitivity to specific foods,
please notify our staff before ordering.*

*Guests under legal drinking age respective of the country
are not permitted to purchase or consume alcohol.*

*15% Beverage gratuities automatically added to all Guests
without a beverage package and to items excluded from respective package.*

