



Welcome to Butcher's Cut, where master butchers ensure the best of American steakhouse traditions.
Enjoy premium aged steaks, bold New World wines, and cocktails crafted with confidence.
Savor a full-flavored experience with a three-course menu featuring American Black Angus.

Menu \$55

APPETIZERS

BURRATA & BEET

Arugula, pine nuts, aged balsamic

COLOSSAL SHRIMP COCKTAIL*

Classic cocktail sauce

WAGYU TARTARE*

\$20 supplement

Ossetra caviar

BONE MARROW*

Parsley shallot salad, brioche toast, chimichurri

OYSTERS ROCKEFELLER

1/2 doz. oysters, sautéed spinach, bacon

BEEF CARPACCIO*

Parmesan shavings, capers, truffle oil

CRAB CAKE

Jumbo lump crab, cajun remoulade, apple slaw, baby greens

SEAFOOD TOWER*

\$59 supplement (for two)

Lobster, snow crab, blue crab, langoustine, jumbo shrimp, scallops, oysters

SOUPS & SALADS

SMOKED TOMATO SOUP

Cheesy baked twists

LOBSTER BISQUE

Cognac, dry sherry, cultured butter

CLASSIC CAESAR SALAD

Garlic croutons

WEDGE SALAD

Vine-ripened tomatoes, chilled iceberg, ranch or classic blue cheese dressing

ENTRÉES

NEW YORK STRIPLOIN STEAK*

Flavorful 14 oz NY strip

BROILED FILET MIGNON*

8 oz of our most tender cut of lean beef

RIB-EYE STEAK*

Our Butcher's Cut signature 16 oz center cut ribeye, blackened or grilled

SURF & TURF*

Lobster tail, tender filet mignon

DRY-AGED TOMAHAWK*

\$95 supplement (for two)

Rich and bold, 36 oz steak to share

DRY-AGED PORTERHOUSE*

\$45 supplement (for two)

Classic 24 oz cut, robust flavor

WAGYU STRIPLOIN*

\$30 supplement

Premium Ozaki Wagyu beef, exceptional marbling

GRILLED DOUBLE LAMB CHOPS*

Herb marinated, mint jelly

ROASTED CORN-FED CHICKEN BREAST

Corn & lima bean succotash

BROILED LOBSTER TAIL

Drawn lemon butter

CHILEAN SEA BASS

Citrus, spinach salad, cherry tomato, brown butter

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE*

SIDES

YUKON GOLD MASH / CREAMED SPINACH / LOADED BAKED POTATO / ONION RINGS

SAUTÉED WILD MUSHROOMS / BROCCOLINI / ASPARAGUS

DESSERTS

LAVA CAKE

Molten bittersweet chocolate & vanilla ice cream

PISTACHIO CHOCOLATE CRÈME BRÛLÉE

Fresh berries

BANANA DATE CAKE

Banana ice cream & candied orange zest

FRESH FRUIT

Seasonal tropical fruit

Two sides included. \$20 supplement for any extra dish from Entrées section.

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.*
Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.
Your check may reflect applicable VAT or additional tax for certain ports or itineraries.



COCKTAILS \$18

THE RED HOUSE

Tito’s vodka, Campari Bitter, Fever-Tree soda water

MY DARLING

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

THE DERBY

Woodford Reserve bourbon, Campari Bitter, Martiny Dry vermouth

SAZERAC

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

YULE MULE

Grey Goose vodka, fresh lime juice, simple syrup, Fever-Tree ginger beer

THE LAST WORD

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

ROSE FRENCH 75

Bombay Sapphire gin, simple syrup, fresh lemon juice,
Angostura orange bitters, rosé sparkling wine

THE BEE’S KNEES

Malfy 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, Fever-Tree tonic

NON-ALCOHOLIC \$11

VIRGIN CUCUMBER MOJITO

Fresh lime juice, mint leaves, brown sugar, cucumber syrup,
Fever-Tree soda water, cucumber and lime slices

PALOMA FIZZ

Fresh grapefruit and lemon juice, rose syrup, Fever-Tree tonic, rosemary

ELDERFLOWER & GINGER

Elderflower cordial, fresh lemon juice, ginger, mint sprig, Fever-Tree ginger beer

CRAFT BEER

YUENGLING LAGER \$9

USA

LAGER

BUDWEISER \$9

USA

MILLER LITE \$9

USA

ALE

BLUE MOON \$9

USA

STOUT

GUINNESS PUB DRAUGHT \$ 9

Ireland

CIDER

ANGRY ORCHARD APPLE CIDER \$9

USA

WINES BY THE GLASS

LAURENT PERRIER, BRUT \$25

DOMAINE CHANDON, BRUT CLASSIC \$15

CAYMUS, CONUNDRUM \$19

JERMANN, PINOT GRIGIO \$18

ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY \$14

J. CHRISTOPHER, PINOT NOIR \$21

ROBERT MONDAVI,
PRIVATE SELECTION CABERNET SAUVIGNON \$14

TERRAZAS DE LOS ANDES, MALBEC \$17

CHAMPAGNE

DOM PÉRIGNON VINTAGE \$330

Épernay-France

LAURENT PERRIER, BRUT \$100

Reims-France

LAURENT PERRIER, CUVÉE ROSÉ \$125

Reims-France

VEUVE CLICQUOT, YELLOW LABEL BRUT \$110

Reims-France

SPARKLING WINES

DOMAINE CHANDON, BRUT CLASSIC \$60

Napa Valley-California California

CA’ DEL BOSCO, FRANCIACORTA CUVÉE PRESTIGE \$83

Lombardy-Italy

WHITE WINES

BARON DE LADOUCETTE, GRANDE CUVÉE SANCERRE BLANC \$98

Loire Valley-France

CAYMUS, CONUNDRUM \$74

Napa Valley-California

CHATEAU STE. MICHELLE & DR. LOOSEN, EROICA RIESLING \$68

Columbia Valley-Washington

JERMANN, PINOT GRIGIO \$72

Friuli Venezia Giulia-Italy

JOSEPH MELLOT, LE TRONCSEC POUILLY FUMÉ \$98

Loire Valley-France

KIM CRAWFORD, SAUVIGNON BLANC \$58

Marlborough-New Zealand

MARKUS MOLITOR, MOSEL RIESLING \$60

Mosel-Germany

MER SOLEIL, CHARDONNAY \$86

Napa Valley-California

PASCAL BOUCHARD,

MONTMAINS LES VIEILLES VIGNES 1ER CRU CHABLIS \$75

Burgundy-France

ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY \$49

Central Coast-California

SANTA MARGHERITA, PINOT GRIGIO \$74

South Tyrol-Italy

SCHLUMBERGER, RIESLING D’ALSACE \$78

Alsace-France

RED WINES

ALLEGRIINI, AMARONE DELLA VALPOLICELLA CLASSICO \$135

Veneto-Italy

ALVARO PALACIOS, LES TERASSES VELLES VINYES PRIORAT \$95

Priorat-Spain

CAYMUS, CABERNET SAUVIGNON \$160

Napa Valley-California

CHÂTEAU HAUT GROS CAILLOU, SAINT-ÉMILION \$105

Bordeaux-France

COL D’ORCIA, BRUNELLO DI MONTALCINO \$80

Tuscany-Italy

DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE \$110

Rhône Valley-France

DUCKHORN VINEYARDS, MERLOT \$110

Napa Valley-California

FRANCIS FORD COPPOLA,

DIRECTOR’S CUT CABERNET SAUVIGNON \$105

Sonoma County-California

J. CHRISTOPHER, PINOT NOIR \$85

Willamette Valley-Oregon

MONDAVI-ROTHSCHILD, OPUS ONE \$890

Napa Valley-California

ROBERT MONDAVI, PRIVATE SELECTION CABERNET SAUVIGNON \$49

Central Coast-California California

PENFOLDS, KALIMNA BIN 28 SHIRAZ \$75

Barossa Valley-Australia

SILVER OAK, CABERNET SAUVIGNON \$180

Napa Valley-California

TENUTA DELL’ORNELLAIA,

LE SERRE NUOVE DELL’ORNELLAIA BOLGHERI ROSSO \$180

Tuscany-Italy

TERRAZAS DE LOS ANDES, MALBEC \$68

Mendoza-Argentina

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**.

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.
18% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package. Prices are subject to change.

Your check may reflect applicable VAT for certain ports or itineraries.

