

COCKTAILS \$18**THE RED HOUSE***Tito's vodka, Campari Bitter, Fever-Tree soda water***MY DARLING***Tanqueray N°TEN gin, fresh orange and lemon juice, tarragon, simple syrup***THE DERBY***Woodford Reserve bourbon, Campari Bitter, Martiny Dry vermouth***SAZERAC***Absinthe, Hennessy VS cognac, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters***YULE MULE***Grey Goose vodka, fresh lime juice, simple syrup, 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***Bloom gin, fresh lemon juice, honey syrup***GINGER CUCUMBER GIMLET***Belvedere vodka, cucumber, simple syrup, fresh lime juice, ginger syrup***AVIATION FIZZ***Tanqueray N°TEN 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, club soda, cucumber and lime slices***PALOMA FIZZ***Fresh grapefruit and lemon juice, Fever-Tree tonic, rosemary***ELDERFLOWER & GINGER***Elderflower cordial, fresh lemon juice, ginger, mint sprig, 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***TANQUERAY N°TEN \$16****WINES BY THE GLASS****LAURENT PERRIER, BRUT \$25****DOMAINE CHANDON, BRUT CLASSIC \$15****CAYMUS, CONUNDRUM WHITE BLEND \$19****SANTA MARGHERITA, PINOT GRIGIO \$19****ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY \$14****BELLE GLOS, PINOT NOIR \$23****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 WHITE BLEND \$74***Napa Valley-California California***CHATEAU STE. MICHELLE & DR. LOOSEN, EROICA RIESLING \$68***Columbia Valley-Washington***FRANCIS COPPOLA, DIRECTOR'S CUT CHARDONNAY \$85***Sonoma County-California***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 \$56***Central Coast-California California***SANTA MARGHERITA, PINOT GRIGIO \$74***South Tyrol-Italy***SCHLUMBERGER, RIESLING D'ALSACE \$78***Alsace-France (2016)***KIM CRAWFORD, SAUVIGNON BLANC \$58***Marlborough-New Zealand***MEERLUST ESTATE, CHARDONNAY \$90***Stellenbosch-South Africa***RED WINES****ALLEGRINI, AMARONE DELLA VALPOLICELLA CLASSICO \$135***Veneto-Italy***BELLE GLOS, PINOT NOIR \$92***Monterey County-California***CAYMUS, CALIFORNIA CABERNET SAUVIGNON \$80***Napa Valley-California***CHÂTEAU LAGUNE, GRAND CRU CLASSÉ HAUT MEDOC \$175***Bordeaux-France***COL D'ORCIA, BRUNELLO DI MONTALCINO \$80***Tuscany-Italy***DECOY BY DUCKHORN, CABERNET SAUVIGNON \$60***Sonoma County-California***DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE \$110***Rhône Valley-France***DUCKHORN VINEYARDS, MERLOT \$110***Napa Valley-California***FONTANAFREDDA, BARBARESCO \$65***Piedmont-Italy***FRANCISCAN ESTATE, CABERNET SAUVIGNON \$58***Napa Valley-California***MARQUÉS DE RISCAL RESERVA \$65***Rioja-Spain***ROBERT MONDAVI, PRIVATE SELECTION CABERNET SAUVIGNON \$56***Central Coast-California California***TENUTA DELL'ORNELLAIA,****LE SERRE NUOVE DELL'ORNELLAIA BOLGHERI ROSSO \$180***Tuscany-Italy***TERRAZAS DE LOS ANDES, MALBEC \$68***Mendoza-Argentina***TORRES, ALTOS IBÉRICOS RIOJA RESERVA \$55***Rioja-Spain*

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 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.



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 \$60

APPETIZERS

BURRATA & BEETS

Arugula, pine nuts, aged balsamic

SHRIMP COCKTAIL*

Classic cocktail sauce

WAGYU TARTARE*

Sturgeon caviar

\$20 supplement

BONE MARROW*

Caramelized onions, salsa verde, ciabatta crostini

WAGYU SLIDERS*

Aged cheddar, brioche, caramelized onion

OYSTERS ROCKEFELLER*

1/2 dozen oysters, creamy spinach, bacon

BEEF CARPACCIO*

Parmesan shavings, capers, truffle oil, arugula

CRAB CAKE

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

SEAFOOD TOWER*

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

\$49 supplement (for two)

SMOKED TOMATO SOUP

Cheesy baked twists

LOBSTER BISQUE

Cognac, dry sherry, cream

CLASSIC CAESAR SALAD

Garlic croutons

WEDGE SALAD

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

ENTRÉES

BROILED LOBSTER TAIL

Drawn lemon butter

NEW YORK STRIP STEAK*

Flavorful 14-oz NY strip

CHILEAN SEA BASS

Fresh spinach, cherry tomato, brown butter

GRILLED DOUBLE LAMB CHOPS*

Herb-marinated, mint jelly

ROASTED CORN-FED CHICKEN BREAST

Corn & lima bean succotash, pan drippings

BROILED FILET MIGNON*

8-oz of our most tender cut of lean beef

RIB-EYE STEAK - CLASSIC CUT*

A 16-oz rib-eye, richly marbled and flame-grilled for bold flavor and natural juiciness

DRY-AGED PORTERHOUSE

Classic 24-oz cut, robust flavor

\$40 supplement (for two)

DRY-AGED TOMAHAWK*

Rich and bold, 36-oz steak to share

\$65 supplement (for two)

WAGYU SIRLOIN*

6-oz of premium Ozaki Wagyu beef, exceptional marbling

\$30 supplement

RIB-EYE STEAK - LARGE CUT*

Our Butcher's Cut signature 22-oz, well marbled for peak flavor, deliciously juicy

\$30 supplement

ALL STEAKS CAN SURF*

Butter lobster or Garlic jumbo shrimps

\$16 supplement

SAUCES

FOREST MUSHROOM

PEPPERCORN

CHIMICHURRI

BÉARNAISE*

SIDES

CRISPY FRIES / YUKON GOLD MASH

CREAMED SPINACH / LOADED BAKED POTATO

ONION RINGS / SAUTÉED WILD MUSHROOMS

BROCCOLINI / ASPARAGUS

DESSERTS

LAVA CAKE

Molten bittersweet chocolate & vanilla ice cream

CHEESECAKE

Fresh strawberries, toasted Graham crust, mint

BANANA DATE CAKE

Toffee sauce, banana ice cream & candied orange zest

FRESH FRUIT

Seasonal tropical fruit

ICE CREAM & SORBET

Please ask your waiter for the daily selection

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

18% restaurant gratuities automatically added to all purchases.

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.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

