



Ever since Sandals Resorts' Chairman opened his first resort, the name Gordon "Butch" Stewart has been synonymous with high-quality, luxury destinations. Butch's Chophouse is Sandals' newest luxury destination, serving only the highest quality grain-fed Midwestern beef, hand-selected from top quality Black Angus and Wagyu steers. All of our carefully aged and artisan hand-cut steaks are prepared your way, seasoned to perfection and accompanied by exquisite sides and flavorful sauces. Once you experience our unparalleled quality and luxury ambience, you'll understand why we had to name it Butch's!

Appetizers

Oysters Rockefeller

Baked oysters with sautéed spinach, garlic, butter and cheese

Shrimp Cocktail

Mixed lettuce, lemon, traditional cocktail sauce

Dungeness Crab Cake

Island slaw, jalapeño tartar sauce

Tomato & Cucumber Salad

Purple onions, hearts of palm, blue cheese crumbles

Smoked Duck Salad

Orange confit, baby lettuce, asparagus, zesty Cointreau dressing

Spicy Melon & Pan-Seared Tuna

Medium-rare tuna, Scotch Bonnet-marinated melon, shaved scallion, lemon oil

Chophouse Signature Salad

Caramelized beetroots, bacon bits, seasonal organic greens, semi-dried tomatoes, pita crisps, feta & red wine vinaigrette

Island Pumpkin Soup

Allspice crème fraîche, cinnamon croutons

Wild Mushroom Soup

Creamed wild mushrooms, micro herbs

Steaks & Chops

Grain-fed mid-western beef from high quality Angus steers, hand-selected, carefully aged and artisan hand-cut.

All steaks and chops are seasoned with sea salt, Tellecherry pepper and aglio brushing.

Herb-Crusted Rack of Lamb

Herb-marinated New Zealand lamb

Veal Chop

Center cut, broiled, served on the bone

Chef's Surf and Turf

Grilled filet mignon, grilled seasonal lobster tail

Classic Angus New York Strip Steak

Signature Dish  Center cut

Filet Mignon

A thick and flavorful center cut from the tenderloin

Wagyu Boston Cut Striploin Steak

Tender, juicy steak with a soft, buttery texture and superior flavor

Rib Eye Steak

30 day aged

Chargrilled T-Bone Steak

Served on the bone

Chicken, Seafood & Alternative Entrées

Chicken Schnitzel

Breaded and fried chicken cutlets, herb butter, roasted lemon

Seafood Mixed Grill

Marinated scallops, fresh Catch of the Day, calamari, jumbo shrimp, seasonal vegetables, shellfish reduction

Local Catch of the Day

Wilted greens, steamed julienne vegetables, creamed passion fruit sauce

Eggplant, Spinach & Goat Cheese Cannelloni

Braised leeks, Portobello mushroom, 3-bean ragout, roasted tomato coulis

Sides

Rock Salt Baked Idaho Potato

Double Whipped Mashed Potatoes

Parsley and Garlic Fries

Green Beans with Pancetta,
Pepper Flakes & Pine Nuts

Lobster Mac & Cheese

Creamed Spinach

Sautéed Mushrooms and Leeks

Steamed Asparagus

Sauces

Classic Béarnaise

Five Peppercorn Sauce

Chimichurri Sauce

Cabernet Reduction

Desserts

Oreo Crusted Marshmallow Cheesecake

Tropical fruit relish and nutmeg ice cream

Carrot Cake

Cream cheese frosting, candied rum raisin walnut relish, vanilla sauce

Passion-Berry Duo


Passion fruit and mango mousse, coconut glaze, berry compote

Jim Beam® Crème Brûlée

Jim Beam® baked custard, caramel nutmeg sugar, crisp sable

Chocolate Sin Pie

Dark island chocolate mousse, pecan brownie center, fudge sauce and ice cream

 **Balanced Lifestyle** Healthier preparations and lower calorie counts

 **Lactose-Free** Can be prepared lactose free

 **Gluten-Free** Can be prepared gluten free

 **Vegetarian**

 **Signature Dish**

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.