



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 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 & cheese, bed of seaweed

Shrimp Cocktail  
Lemon, traditional cocktail sauce

Dungeness Crab Cake  
Sour cream Island slaw, jalapeño tartar sauce, parsley oil, shaved fennel, lemon

Market Salad - VV  
Selected market fresh greens, lemon vinaigrette

Red Beet Carpaccio  
Thinly-sliced cooked red beets, goat cheese, seasonal greens & Italian parsley, caramelized pecan nuts, truffle vinaigrette

Wild Mushroom Soup  
Creamed wild mushrooms, cream, truffle oil

## Steaks & Chops

Chargrilled Lamb Chops  
Herb-marinated New Zealand lamb, rosemary reduction

Surf & Turf  
Grilled filet mignon & Caribbean lobster tail

Classic Angus New York Strip Steak  
Center cut

Filet Mignon  
A thick and flavorful center cut from the tenderloin

Rib Eye Steak  
30 day aged

Chargrilled T-Bone Steak  
Served on the bone

## Chicken, Seafood & Alternative Entrées

Flame-Grilled Supreme of Chicken  
Open flame-grilled supreme of chicken, natural jus, roasted asparagus, finger carrots & leek ribbons, sautéed mushrooms

Seafood Mixed Grill  
Pan-seared skin-on snapper, sautéed shrimp & mini octopus, pan roasted zucchini batons & young carrot ribbons, lemon-butter sauce & parsley-oil

Oven-Baked Portobello Mushrooms - VV  
Portobello mushrooms, vegetable-tomato & potato ragout, tomato sugo, pan-fried Portobello mushrooms & potato, soft potato mousseline

## Sides

Rock Salt Baked Idaho Potato

Whipped Mashed Potatoes

Truffle & Parmesan Steak Fries

Green Beans with Pancetta

Pepper Flakes & Pine Nuts

Lobster Sensation Mac & Cheese

Creamed Spinach

Sautéed Mushrooms & Leeks

Steamed Asparagus

## Sides

Classic Béarnaise

Five Peppercorn Sauce

Chimichurri Sauce

Cabernet Reduction

## Desserts

Crème Brûlée  
Jim Beam, local ground nutmeg

Oreo Cheesecake  
Oreo devil cookies, marshmallow, nutmeg ice cream

Chocolate Sin Pie  
Sinful dark chocolate mousse layered with pecan brownie

Carrot Cake  
Sweet & salty toasted walnuts, honey candied carrot

Vegetarian - V    Vegan - VV

\*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.