



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 & Jumbo shrimp

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.