



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

Island Pumpkin Soup
Allspice, coconut cream, chopped scallions

Shrimp Cocktail
Lemon, traditional cocktail sauce

Dungeness Crab Cake
Island slaw, jalapeño tartar sauce, lemon

Smoked Duck Salad
Orange confit, baby lettuce, asparagus, zesty Cointreau dressing

Spicy Melon & Mixed Leaves
Scotch Bonnet dressing, candied walnuts, balsamic glaze

Chophouse Signature Salad
Mixed field greens, roasted beetroot, bacon bits, tomato cucumber, pita crisps, feta, red wine vinaigrette

Wild Mushroom Soup
Creamed wild mushrooms, cream, truffle oil

Steaks & Chops

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

Veal Chop
Center cut, broiled, served on the bone

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

Plant-Based Filet Mignon & Carrots Three Ways
Premium plant-based Hungry Planet® meat, roasted, grilled & puréed carrots, sautéed mushrooms, blistered cherry tomatoes

Applewood Smoked
Bacon-Wrapped Chicken Breast
Creamed spinach, red wine reduction, fried rosemary

Seafood Mixed Grill
Pan-seared scallops, fish fillet, calamari, shrimp, lemon butter sauce

Baked Eggplant
Filled with premium Hungry Planet® meat & bean ragoût, braised leeks, chimichurri sauce

Sides

Rock Salt Baked Idaho Potato Double
Whipped Mashed Potatoes
Parsley & Garlic Fries
Green Beans with Pancetta
Pepper Flakes & Pine Nuts

Lobster Sensation Mac & Cheese
Creamed Spinach
Sautéed Mushrooms & Leeks
Steamed Asparagus

Sauces

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

Balanced Lifestyle Healthier preparations and lower calorie counts
 Lactose-Free Can be prepared lactose free

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

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.