



Ever since Sandals Resorts’ Chairman opened his first resort, the name Gordon “Butch” Stewart has been synonymous with high-quality, luxury destinations. Butch’s Steak & Seafood serves up only the highest quality grain-fed Midwestern beef together with the finest fish and seafood. Our hand-cut steaks, fish fillets and seafood 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

Shrimp Cocktail
Lemon, traditional cocktail sauce

Dungeness Crab Cake
Island slaw, jalapeño tartar sauce, lemon

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

Market Salad - VV
Selected market fresh greens, lemon vinaigrette

Cream of Mushroom Soup
Velvety cream of mushroom soup, sour cream, parsley 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
Signature Dish
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

Textures of Corn & Broccolini - V
Stirred polenta, grilled corn, buttered corn kernels, roasted broccolini,
popcorn chimichurri, parsley oil

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

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
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.