



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

Grilled Black Pepper Bacon

Slow cooked Berkshire pork belly, sweet and spicy glaze, watercrest

The Butch's Caesar

Hand torn romaine spears, shaved Parmesan cheese, creamy golden Caviar-Caesar dressing; also available with traditional Caesar dressing

Garlic Shrimp

Olive oil crostini

Golden Fried Crab & Bay Scallop Balls

Chive rémoulade

Beet & Arugula Salad

Arugula, roasted beet purée, shaved red onion, candied pecans, lemon dressing

Crab & Corn Chowder

Chorizo, snow crabmeat, bacon, celery, garlic, potatoes, white wine, cream

Crispy Goat Cheese Salad

Warm goat cheese, Bosc pear, radish, aged balsamic drizzle

Fish, Steak, Chops & More

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, Tellicherry pepper and aglio brushing.

Snapper Veracruz

Tomatoes, olives, jalapeño, cilantro, lime, fried capers

Sesame & Black Pepper Crusted Tuna Medallions

Bok choy, sake soy sauce

Bacon Wrapped & Gently Roasted Monkfish

Apple wood smoked bacon, garlicky spinach, olive oil, lemon

Pan Seared Diver Scallops w/Slow Braised Short Rib

Cauliflower-potato purée

Pork Porterhouse "Oscar"

Center cut, broiled, served on the bone, lump crabmeat crust

Flame-Seared & Gently Roasted Chicken Supreme

Truffled chicken jus

Pink Roasted Aged Prime Rib of Beef

Pan gravy - Signature Dish

Classic Steak Diane

Angus New York strip steak, creamy mushroom-Cognac sauce

Chef's Surf & Turf

Grilled filet mignon, broiled Caribbean lobster tail, garlic-herb butter

Chargrilled Lamb Chops

Cumin & honey marinated New Zealand lamb

Stuffed & Baked Zucchini Steak

Filled with premium plant-based Hungry Planet® beef, tomato & chickpea ragoût, cauliflower rice, sweet potato purée

Sides

Rock Salt Baked Idaho Potato

Homemade Mashed Potatoes

Four Cheese Mac & Cheese

Roasted Brussels Sprouts

Crisp pancetta

Sautéed Mushrooms & Leeks

Sautéed Spinach

Garlic confit

Steamed Asparagus

Parmesan Truffle Fries

Steamed Rice Pilaf

Sauces

Classic Béarnaise

Five Peppercorn Sauce

Chimichurri Sauce

Merlot Reduction

Desserts

White Chocolate Pie

Candied almonds, berry compote

Willy Wonka Brûlée

Chocolate chip Bailey's brûlée, caramel popcorn

Warm Apple Slice

Brandied apples, raisins, ice cream

Lemon-Poppyseed Shortbread

Chantilly cream, citrus crisp



🌟 Signature Dish 🌿 Vegetarian ♡ Balanced Lifestyle Healthier preparations and lower calorie counts
 🌱 Vegan 🚫 Lactose-Free Can be prepared lactose free 🚫 Gluten-Free Can be prepared gluten free

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Sharom Fruits and Vegetable Mart • Thorpe's International Produce • Banana Baron • Armag Farms Ltd • Barbados Agricultural Society