

BUTCH'S

ISLAND CHOP HOUSE

Beginnings

MORANT BAY CRAB & CORN CHOWDER

Silky sweet corn velouté, lump crab salad, green apple, corn & plantain "seaweed" crisp

BEEF TARTARE

Hand-cut, Appleton rum-cured egg yolk, Pickapeppa mustard, smoked herring crème, buttered "hardo" bread

COCONUT SNAPPER CRUDO

Caribbean red snapper, ginger juice & coconut emulsion, charred avocado, Irish moss

ROASTED BONE MARROW

Coffee molasses, sweet and sour onion, local grilled coco bread

ST. ELIZABETH'S ISLAND BLOOM

Crispy spiced blooming onion, Jamaican pepper jam relish, tangy sorrel-infused ranch

The Wedge



INSPIRED BY THE RUSTIC INN

ONE OF GORDON "BUTCH" STEWART'S
FAVORITE RESTAURANTS

Iceberg lettuce, sun dried tomatoes, bacon, lobster, crispy onions, honey-mustard vinaigrette

Mains

CLASSIC SURF & TURF

5oz Filet Mignon, brown butter poached lobster tail, breadfruit fondant, Smoked Chili Chimichurri

CHEF'S CARIBBEAN CATCH

Island spiced & grilled, golden cornmeal dumpling, pumpkin relish, preserved citrus beurre blanc

THICK CUT CABBAGE STEAK - VV

Dragon Stout braised, fermented orange, coconut feta, plantain crumb, sweet chili yogurt, vibrant salsa verde

RUM BARREL CHICKEN

Cane & pimento brined breast, smoked yam, hominy corn & gungo pea succotash, pineapple relish, dark rum supreme jus

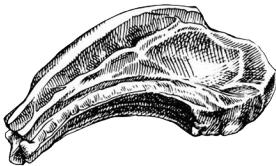


Signature Cuts

NY STRIP STEAK

10OZ

Dense, bold beef flavor with a firm bite and well-defined marbling



FILET MIGNON

7OZ

Tender with a buttery texture and delicate, refined flavor

BRAISED SHORT RIB

7OZ

Burnt honey & scotch bonnet glazes

RIBEYE

12OZ

Marbled, delivering deep beef flavor enhanced by the bone

ROASTED LAMB CHOPS

8OZ

Two double-cut chops

SAUCES

SMOKED CHILI CHIMICHURRI

CLASSIC BÉARNAISE

AGED BLUE CHEESE

CARIBBEAN GREEN PEPPERCORN

SPICED RUM JUS

SIDES

CANE-ROASTED CARROTS

SWEET POTATO GRATIN

MISO-GLAZED BRUSSELS SPROUTS

HORSERADISH-WHIPPED POTATO

CREAMED SPINACH & LOCAL CALLALOO

PARMESAN FRIES & ROASTED GARLIC AIOLI

LOADED SALT-BAKED POTATO

BUTCH'S

ISLAND CHOP HOUSE

Tiny - Tinis

KNICKERBOCKER

Who invented the Martini? Many have theories, but we like to think it originated around 1911 at the Knickerbocker Hotel in New York, credited to a bartender named Martini di Arma di Taggia, mixing equal parts Dry London Gin, Dry and Sweet Vermouth, along with a hint of bitters.

CROWN IN HAND

Gin, Dry Vermouth, Cointreau, Rum Cordial

GET BUSY

Coconut Oil-Washed Rum, Campari, Sweet Vermouth

ERNEST'S WAY

Rum, Maraschino, Lime, Grapefruit

VEGA

Vodka & Mandarin Vodka, Passion Fruit, Lime Juice

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BUILD YOUR OWN MARTINI

Choose 1 Item in each step:

STEP 1

GIN VODKA

STEP 2

WET DRY DIRTY 50/50

STEP 3

SHAKEN STIRRED

STEP 4

MARTINI ROCKS

GARNISH

CITRUS PEEL

PICKELED SCALLION

GREEN OLIVE

BLUE CHEESE STUFFED OLIVES

KALAMATA OLIVES



Wine by the Bottle

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL, FRANCE \$165

Pairings: Friends or significant others at your table

CHARDONNAY UNSHACKLED, CALIFORNIA, USA \$75

Pairings: Corn Chowder, Rum Barrel Chicken, Caribbean Catch

PINOT NOIR BOUCHARD BEAUNE DU CHÂTEAU PREMIER, FRANCE \$105

Pairings: Beef Tartare, Surf & Turf, Caribbean Catch

CHIANTI RUFFINO DUCALE RISERVA, ITALY \$85

Pairings: NY Strip, Lamb Picanha

GSM CÔTES DU RHÔNE E. GUIGAL, FRANCE \$40

Pairings: Cabbage, Surf & Turf

MERLOT BLEND THOMAS BARTON RÉSERVE ST. EMILION, FRANCE \$50

Pairings: Bone-in Ribeye

MALBEC CATENA HIGH MOUNTAIN ESTATE VINEYARDS, ARGENTINA \$45

Pairings: Flat Iron

TEMPRANILLO MARQUÉS DE CÁCERES GRAN RESERVA, SPAIN \$95

Pairings: Lamb Picanha, Cabbage

CABERNET SAUVIGNON SIMI, CALIFORNIA \$85

Pairings: Bone-in Ribeye

CABERNET SAUVIGNON MOUNT VEEDER WINERY, NAPA VALLEY \$125

Pairings: NY Strip Steak

Sweets

MANGO CRÈME BRÛLÉE

Mango custard, local caramelized sugar crust, chocolate sable

BANANA FOSTER

Caramelized banana, vanilla ice cream, cinnamon donut, honeycomb, sugarcane tuille

SPICED BAKED CHEESECAKE

Chocolate biscuit crust, marinated pineapple gel

COUPE RUM & ROOTS

Ginger sponge, rum-raisin & cinnamon ice creams, rum & raisin caramel