

BUTCH'S

ISLAND CHOP HOUSE

LIGHT FARE

FRUIT JUICES

Orange, pineapple, grapefruit, apple

BREAKFAST PASTRIES

Croissants, Assorted Danish, Muffins

COCONUT & BERRY PARFAIT BOWL

Plain yogurt, granola, fresh fruits, berries, toasted coconut

SEASONAL FRUIT PLATE

YOGURT

Sweetened or plain

CEREAL

Corn Flakes, Frosted Flakes, Raisin Bran or All Bran cereal. Regular, low fat or soy milk

SIGNATURES

PRIME RIB & POTATO HASH

Onion, pepper, scallions, poached or fried egg, Hollandaise sauce

TEXAS FRENCH TOAST BLE

Bacon, lettuce, fried egg

PROSCIUTTO & AVOCADO TOAST

Toasted whole grain bread, shaved onion, tomato, lemon-herb oil

PANCAKE STACK

Apple-cinnamon compote, warm maple syrup

CLASSICS

STEAK & EGG

Chargrilled striploin steak, beef jus, fried egg, grilled tomato, hash browns

OMELET

Made-to-order with your choice of shrimp, ham, onions, tomatoes, mushrooms, sweet peppers, spinach, cheddar or pepper jack cheese

EGG BENEDICT

Toasted English muffin, Canadian bacon, poached egg, Hollandaise sauce

SIDES

PORK BREAKFAST SAUSAGE

GRILLED HAM

BACON

BAKED BEANS

HASH BROWNS

TOAST



BALANCED LIFESTYLE Healthier preparations and lower calorie counts



GLUTEN-FREE Can be prepared gluten free



LACTOSE-FREE Can be prepared lactose free



VEGETARIAN



VEGAN

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: • Marketing National And Importing Board • Alexander Radgeman Farms • Gordon Ragbersingh Farms • Kenron Campbell Farms • Meat And Meet Market

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.