

BUTCH'S

ISLAND CHOP HOUSE

APPETIZERS

CLAM & CORN CHOWDER

Chorizo, bacon, clams, bacon, celery, garlic, potatoes, white wine, cream

WALDORF CAESAR

Apples, celery, romaine lettuce, sour cream Caesar dressing, roasted Cajun-dusted pecans

GARLIC SHRIMP

Olive oil crostini

CRISPY GOAT CHEESE SALAD

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

DUNGENESS CRAB CAKE

Island slaw, chive remoulade sauce, lemon

BEET & ARUGULA SALAD

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

GRILLED BLACK PEPPER BACON

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

STEAK, CHOPS, FISH & MORE

SIGNATURE DISH

PINK ROASTED AGED PRIME RIB OF BEEF

Pan gravy

SKIN-ON SEARED ATLANTIC SALMON

Braised fennel, lemon butter sauce, tomato chutney

SNAPPER VERACRUZ

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

APPLEWOOD SMOKED BACON-WRAPPED CHICKEN SUPREME

Truffle jus

PANKO-CRUSTED DIVER SCALLOPS WITH SLOW BRAISED BRISKET

Vegetable mousseline

ROASTED CAULIFLOWER STEAK

Vegetable mousseline, cherry tomato confit, crisp capers, herb oil

CHARGRILLED LAMB CHOPS

Cumin & honey marinated New Zealand lamb

CHEF'S SURF & TURF

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

CHARGRILLED T-BONE STEAK

Served on the bone

CLASSIC STEAK DIANE

Angus New York strip steak, creamy mushroom-Cognac sauce

All steaks, chops & fish & seafood are seasoned with our signature spice blends.

SIDES

Rock Salt Baked Idaho Potato
Homemade Mashed Potatoes
Parmesan Truffle Fries
Roasted Brussels Sprouts, Crisp Pancetta
Steamed Asparagus
Sautéed Mushrooms & Leeks

SAUCES

Classic Béarnaise
Peppercorn Sauce
Chimichurri Sauce
Merlot Reduction

DESSERTS

CHOCOLATE SIN PIE


Dark Island chocolate mousse, pecan brownie center, fudge sauce, ice cream

WILLY WONKA BRÛLÉE

Chocolate chip Bailey's brûlée, caramel popcorn

WARM APPLE SLICE

Brandied apples, raisins, ice cream

 **BALANCED LIFESTYLE** Healthier preparations and lower calorie counts

 **GLUTEN-FREE** Can be prepared gluten free

 **LACTOSE-FREE** Can be prepared lactose free

 **VEGETARIAN**

 **VEGAN**



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:
Exuma Farmer's Association • Green Leaf Farms