BUTCH'S

ISLAND CHOP HOUSE

Beginnings

CLAM & CORN CHOWDER
Chorizo, clams, bacon, celery, garlic, potatoes, white wine, cream

SHRIMP COCKTAIL
Mango-curry cocktail sauce

CRISPY GOAT CHEESE SALAD
Warm goat cheese, Bosc pear, radish, aged balsamic drizzle

DUNGENESS CRAB CAKE
Island slaw, chive tartar sauce, lemon

BEET & ARUGULA SALAD
Arugula, roasted beet purée, shaved red onion, candied pecans, lemon dressing

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

PANKO-CRUSTED DIVER SCALLOPS WITH SLOW BRAISED SHORT RIB
Parsnip purée

SEARED ATLANTIC SALMON
Braised fennel, lemon butter sauce, tomato chutney

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

FLAME-SEARED CHICKEN SUPREME
Truffled jus

Signature Cuts

10 OZ DELMONICO STEAK
30-day-aged rib eye steak

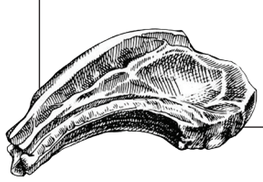
CHARGRILLED LAMB CHOPS
Cumin & honey marinated New Zealand lamb

PINK ROASTED AGED PRIME RIB OF BEEF
Pan gravy

CHARGRILLED T-BONE STEAK
Served on the bone

CHEF'S SURF & TURF
Grilled filet mignon, broiled Caribbean lobster tail, garlic-herb butter

CAULIFLOWER STEAK - V
Vegetable mousseline, fried capers, herb oil



SIDES

ROCK SALT BAKED IDAHO POTATO
HOMEMADE MASHED POTATOES
PARMESAN TRUFFLE FRIES
STEAMED ASPARAGUS
STRING BEANS WITH BACON
SAUTÉED MUSHROOMS & LEEKS
ROASTED BRUSSELS SPROUTS

SAUCES

CLASSIC BÉARNAISE
PEPPERCORN
COCONUT CHIMICHURRI
MERLOT REDUCTION

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.

BUTCH'S

ISLAND CHOP HOUSE

Tiny - Tinis

KNICKERBOCKER

Who invented the Martini? Many have theories 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 $145

Pairings: *Friends or significant others at your table*

CHARDONNAY UNSHACKLED, CALIFORNIA $60

Pairings: Clams, Crab, Mushrooms, Chicken, Lobster

ROSE NOIR WHISPERING ANGEL CÔTES DE PROVENCE AC, FRANCE $45

Pairings: Beets, Mushrooms, Chicken, Lobster, Salmon, Cauliflower

PINOT NOIR MEIOMI, CALIFORNIA $50

Pairings: Beets, Mushrooms, Salmon, Lobster, Lamb, T-Bone

RUFFINO CHIANTI CLASSICO DUCALE DOCG, ITALY $55

Pairings: Bacon, Beets, Mushrooms, Lamb, Prime Rib

MERLOT ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA $38

Pairings: T- Bone, Filet Mignon

MALBEC TRIVENTO GOLDEN RESERVE, ARGENTINA $30

Pairings: Delmonico, Filet Mignon, T- Bone

THE PRISONER, CALIFORNIA $115

Pairings: Lamb, Filet Mignon, T- Bone, Prime Rib

CABERNET SAUVIGNON SIMI, CALIFORNIA $60

Pairings: Delmonico, Rib- Eye, Lamb Chops

CABERNET SAUVIGNON MOUNT VEEDER WINERY, NAPA VALLEY $130

Pairings: NY Strip Steak, T- Bone, Rib- Eye

Sweets

FLOURLESS CHOCOLATE CAKE

Toasted coconut, vanilla ice cream

PASSION FRUIT CRÈME BRÛLÉE

PINEAPPLE UPSIDE DOWN

Rum chantilly