

# BUTCH'S

ISLAND CHOP HOUSE

## APPETIZERS

### 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

### GRILLED BLACK PEPPER BACON

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

### • THE WEDGE •

INSPIRED BY THE RUSTIC INN,  
ONE OF GORDON "BUTCH" STEWART'S  
FAVORITE RESTAURANTS

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

## STEAK, CHOPS, FISH & MORE

### 10 OZ DELMONICO STEAK

30-day-aged rib eye steak

### PINK ROASTED AGED PRIME RIB OF BEEF

Pan gravy

### 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

### PANKO-CRUSTED DIVER SCALLOPS WITH SLOW BRAISED SHORT RIB

Parsnip purée

### CHARGRILLED LAMB CHOPS

Cumin & honey marinated New Zealand lamb

### CHEF'S SURF & TURF

Grilled filet mignon, pan seared jumbo shrimp,  
garlic-herb butter

### CHARGRILLED T-BONE STEAK

Served on the bone

### CAULIFLOWER STEAK

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

## DESSERTS

### FLOURLESS CHOCOLATE CAKE

Toasted coconut, vanilla ice cream

### PASSION FRUIT CRÈME BRÛLÉE

### PINEAPPLE UPSIDE DOWN

Rum chantilly

V - Vegan. Some dishes may be prepared vegan, gluten or lactose free upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## MANAGER'S WINE LIST

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### CHAMPAGNE & SPARKLING WINE

Champagne	Dom Pérignon, Épernay	France	425
Champagne	Veuve Clicquot Yellow Label Brut NV	France	145
Champagne	Moët & Chandon Impérial Brut NV	France	125
Champagne	Santa Margherita Valdobbiadene Brut DOCG	Italy	50
Prosecco	Ruffino DOC	Italy	40
Prosecco	Ruffino Sparkling Rosé DOC	Italy	40
White Blend	Woodbridge Sparkling Infusion Black Raspberry	USA	25

### ROSÉ

Rosé	Whispering Angel Côtes de Provence AC	France	55
Rosé	Kim Crawford	New Zealand	45

### BLUSH

Blend	Woodbridge Fruitful Blend Peach Raspberry	USA	25
Zinfandel	Woodbridge White Zinfandel	USA	30

### WHITE

Sauvignon Blanc	Kim Crawford Marlborough	New Zealand	45
Sauvignon Blanc	Robert Mondavi Napa Valley	USA	70
Chardonnay	Robert Mondavi Private Selection ♥	USA	38
Chardonnay	Hob Nob	France	35
Chardonnay	Meiomi	USA	50
Chardonnay	Unshackled	USA	60
Chardonnay	Robert Mondavi Napa Valley	USA	75
Moscato	Ruffino Moscato d'Asti	Italy	35
Riesling	Dr Loosen Qualitätswein	Germany	30
Pinot Grigio	Ruffino Lumina Delle Venezia IGT	Italy	35
Pinot Grigio	Santa Margherita Valdadige DOC	Italy	45

### RED

Pinot Noir	Robert Mondavi Private Selection	USA	38
Pinot Noir	Kim Crawford South Island	New Zealand	45
Pinot Noir	Meiomi	USA	50
Red Blend	Robert Mondavi Private Selection ♥	USA	38
Red Blend	Meomi	USA	50
Red Blend	The Prisoner	USA	115
Merlot	Robert Mondavi Private Selection ♥	USA	38
Sangiovese	Ruffino Chianti DOCG	Italy	30
Malbec	Trivento Golden Reserve	Argentina	30
Sangiovese	Ruffino Chianti Classico Ducale DOCG	Italy	55
Zinfandel	Saldo by The Prisoner Wine Company	USA	90
Cabernet Sauvignon	Robert Mondavi Private Selection ♥	USA	38
Cabernet Sauvignon	Unshackled	USA	65
Cabernet Sauvignon	Simi California	USA	60
Cabernet Sauvignon	Mount Veeder	USA	130

♥ A portion of the proceeds will be donated to the Sandals Foundation with every purchase of this wine.