

BUTCH'S

ISLAND CHOP HOUSE

Beginnings

JERK MEATBALLS

Escovitch relish, herb oil

TUNA TARTARE

Yellowfin, plantain chips

SHRIMP COCKTAIL

Curry-mango marie rose sauce

SIMPLE GREENS

Shaved watermelon radish, blistered tomatoes, guava vinaigrette

ROASTED LAMB RIBS

Orange-rosemary glaze

ISLAND BLOOM

Crispy spiced blooming onion, cracked island sauce

CONCH CHOWDER

Root vegetables, potatoes, herbs, scotch bonnet, hot sauce

The Wedge



INSPIRED BY THE
RUSTIC INN

ONE OF GORDON "BUTCH"
STEWART'S FAVORITE RESTAURANTS

Lobster, sundried tomatoes,
crispy pancetta, fried onions,
buttermilk dressing

Mains

1981 SURF & TURF

5oz broiled filet mignon, poached
lobster tail, drawn butter, whipped
potato, grilled broccolini

SNAPPER FILLET

Cannellini beans & peppers, sauce vierge

SPINNERS

Crispy sage, pumpkin, brown butter

THICK CUT PUMPKIN STEAK - VV

Mushroom farro risotto,
date & red wine glaze

Kids Menu

STEAK & FRITES

Petit tenderloin, crispy fries, buttered
broccolini, red wine demi-glaze

ROASTED CHICKEN BREAST

Whipped potato, rainbow carrots, pan jus

SEARED ATLANTIC SALMON

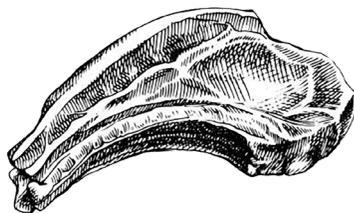
Whipped potato, creamed
spinach, lemon butter sauce

Signature Cuts

DRY AGED KANSAS STRIP

14OZ (FOR 2)

Bone-in NY strip with intense,
concentrated beef flavor
with earthy tones



NY STRIP STEAK

10OZ

Bold, beefy, juicy and rich in flavor

SPATCHCOCK CORNISH HEN

Delicate, moist yet rich in flavor

FILET MIGNON

6OZ

Tender texture and delicate,
refined flavor

TOMAHAWK JERK SPICED PORK CHOP

14OZ

Juicy & tender with island flavors

RIBEYE

12OZ

Marbled, delivering deep beef flavor

BRANZINO FILLET

7OZ

Delicate flavor, mild and
sweet with flaky texture

SIDES

CANE-ROASTED RAINBOW CARROTS

GRILLED BROCCOLINI

CHARRED BRUSSELS SPROUTS

WHIPPED POTATO

CREAMED SPINACH

CRISPY FRIES

MAC & CHEESE

SAUTÉED MUSHROOMS

SAUCES

CHIMICHURRI

CLASSIC BÉARNAISE

APPLETON RUM & GREEN
PEPPERCORN SAUCE

RED WINE DEMI-GLACE

BUTCH'S

ISLAND CHOP HOUSE

Tiny - Finis

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

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
PICKLED SCALLION
GREEN OLIVE
BLUE CHEESE STUFFED OLIVES
KALAMATA OLIVES



Wine by the Bottle

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL, FRANCE \$125

Pairings: Friends or significant others at your table

CHARDONNAY UNSHACKLED, CALIFORNIA, USA \$65/\$17

Pairings: Cornish Hen, Snapper, Surf & Turf

PINOT NOIR LOUIS JADOT NUITS-SAINT- GEORGES BURGUNDY, FRANCE \$95

Pairings: Branzino, Surf & Turf, Pumpkin Steak

CHIANTI RUFFINO DUCALE RISERVA, ITALY \$75/\$19

Pairings: NY Strip, Lamb Ribs

RED BLEND MEIOMI CALIFORNIA, USA \$60

Pairings: Cornish Hen, Pumpkin Steak

ROBERT MONDAVI PRIVATE SELECTION CALIFORNIA, USA \$60

Pairings: Ribeye, Filet

MALBEC CATENA HIGH MOUNTAIN ESTATE VINEYARDS, ARGENTINA \$45/\$15

Pairings: Kansas Strip, NY Strip

ZINFANDEL SALDO BY THE PRISONER WINE COMPANY, USA \$90

Pairings: Lamb Ribs, Filet

CABERNET SAUVIGNON SIMI, CALIFORNIA \$85

Pairings: Ribeye

CABERNET SAUVIGNON DOUBLE DIAMOND, NAPA VALLEY \$195

Pairings: *Because you are on vacation!*

Sweets

TROPICAL CRÈME BRÛLÉE

Fruit custard, local caramelized sugar crust

BANANA FOSTER

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

SPICED BAKED CHEESECAKE

Speculoos, charred pineapple

BROWNIE

Vanilla ice cream, coconut crunch