BUTCH'S

ISLAND CHOP HOUSE

Beginnings

JERK MEATBALLS
Escoveitch relish, herb oil

TUNA TARTARE
Charred pineapple, cucumber, plantain chips

SHRIMP COCKTAIL
Mango-curry cocktail sauce

SPINACH SALAD
Spiced pecans, blue cheese, green apple, rum vinaigrette

TOMATO CARPACCIO
Parmesan crisp, aioli, arugula, capers

ISLAND BLOOM
Crispy spiced blooming onion, cracked island sauce

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

The Wedge



INSPIRED BY THE RUSTIC INN

ONE OF GORDON "BUTCH" STEWART'S FAVORITE RESTAURANTS

Lump crab meat, sundried tomatoes, bacon, fried onions, buttermilk dressing

Mains

1981 SURF & TURF
5oz broiled filet mignon, roasted lobster tail, drawn butter, whipped potato, grilled broccolini

THICK CUT PUMPKIN STEAK
Mushroom farro risotto, date & red wine glaze

SNAPPER FRANCESE
Coconut rice, lemon pan sauce

EGGPLANT CAPONATA
Penne, pepper, aged parmesan

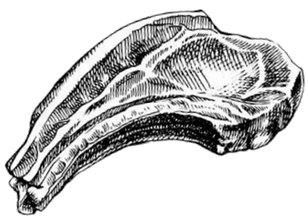
Signature Cuts

NY STRIP STEAK
10OZ
Bold, beefy, juicy and rich in flavor

FILET MIGNON
6 OZ
Tender texture and delicate, refined flavor

RIBEYE
12 OZ
Marbled, delivering deep beef flavor

BAVETTE STEAK
8 OZ
Buttery mouthfeel with rich savory flavor



HERB ROASTED CHICKEN
Delicate, moist, yet rich in flavor

JERK SPICED PORK CHOP
14 OZ
Juicy & tender with island flavors

CEDAR PLANK SALMON
7 OZ
Delicate flavor, mild and sweet with flaky texture

SIDES

GRILLED BROCCOLI
HORSERADISH CABBAGE SLAW
WHIPPED POTATO
CREAMED CALLALOO
CRISPY FRIES
MAC & CHEESE PIE
CORN & BUTTERBEAN SUCCOTASH

SAUCES

CHIMICHURRI
CLASSIC BÉARNAISE
APPLETON RUM & GREEN PEPPERCORN SAUCE
RED WINE DEMI-GLACE

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

PICKLED SCALLION

GREEN OLIVE

BLUE CHEESE STUFFED OLIVES

KALAMATA OLIVES



Wine by the Bottle

CHAMPAGNE VEUVE CLICQUOT REIMS, FR $165

Pairing: Those at the table with you

SAUVIGNON BLANC PASCAL JOLIVET ESTATE SANCERRE, FR $89

Pairing: Tuna Tartare, Tomato Carpaccio

ALBARINO PONTELLOR ESTATE RÍAS BAIXAS, SPAIN $50

Pairing: Seafood Chowder, Snapper

CHARDONNAY BRAMITO DEL CERVO ANTINORI ESTATE UMBRIA, IT $60

Pairing: Spinach Salad, Eggplant Caponata

CHARDONNAY VINTNER'S KENDALL-JACKSON CALIFORNIA $55

Pairing: The Wedge, Island Bloom, Salmon

ROSE WHISPERING ANGEL CHATEAU D'ESCLANS PROVENCE, FR $69

Pairing: Tuna Tartare, Pumpkin Steak, Snapper

PINOT NOIR HILT ESTATE SANTA BARBRA, CA $119

Pairing: Jerk Meatballs, Chicken

SANGIOVESE MONTEPULCIANO NOBILE ANTINORI ESTATE TUSCUNY, IT $60

Pairing: Jerk Spiced Pork Chop, Filet Mignon

CABERNET SAUVIGNON SILVER OAK ESTATE NAPA, CA $135

Pairing: You are on vacation!

MALBEC CATENA ESTATES MENDOZA, ARGENTINA $59

Pairing: Ribeye, Bavette Steak

Sweets

TROPICAL CRÈME BRÛLÉE

Fruit custard, local caramelized sugar crust

BANANAS FOSTER

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

SPICED BAKED CHEESECAKE

Speculoos, charred pineapple

BROWNIE

Vanilla ice cream, coconut crunch