

Welcome to Butcher's Cut, an approachable and comfortably furnished environment laden with chops. This interpretive American-style Steakhouse provides a solid foundation for a memorable experience with a touch of swagger all its own. This steakhouse celebrates the craft heritage of America blended with the skillful mastery of the butcher.

Cocktails are born of American influence and wizened with age.

The menu is inspired by the Great Plains but offers specialty meats of the world.

The wine list is bold and new world. Become immersed in tradition with the occasional window to the present day.

BRUNCH

One dish and one drink of your choice at \$ 12, you can order an extra item at \$ 6.
Open from 10 am to 2 pm on selected days. Please verify with your waiter.

THE BREAKFAST CLUB*

A fried egg sandwich made with ham, avocado, melted cheddar & Tabasco mayo served between a brioche bun; garnished with hash brown potatoes and seasonal fruit

MEDITERRANEAN OMELET*

With your choice of: roasted bell peppers, sun-dried tomato, sautéed mushrooms, onion, basil, topped with feta cheese; served with hash brown potatoes and seasonal fruit

HOMEMADE CARNITAS, SWEET POTATO TATER TOTS*

Braised pork shoulder, poached egg, roasted bell peppers, onions, roasted jalapeño sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT*

Crispy fried chicken, bacon, sunny side up egg & a homemade buttermilk biscuit topped with Cajun gravy spiced and maple syrup

WILD BLUEBERRY PANCAKES

With blueberry compote, homemade maple bacon butter and whipped cream

STRAWBERRY FRENCH TOAST

Topped with our warm, homemade strawberry compote and fresh whipped cream

BAGEL & LOX*

Topped with smoked salmon, cream cheese, fresh red onion, dill and capers

SMOOTHIES

Just ask for your favorite flavor, and we'll do our best to satisfy your request

BLOODY MARY CART

Made-to-order cocktail, served tableside

FRUIT JUICES

Please ask our Bar staff for available flavors

If you have purchased the Dining Experience package, you are entitled to 1 dish from either the Appetizers or the Featured Starters or the Soup section, one from either the Entrées or the Steaks section and one from the Desserts section of the Dining Experience menu, up to a maximum of 3 dishes in total. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

DINING EXPERIENCE

\$ 59

APPETIZERS

BURRATA & BEET SALAD

Aged Balsamic

CLASSIC CAESAR

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM

Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL*

Cocktail and Louis Sauce

BAKED GOAT CHEESE

Blueberry Compote, Lemon Zest

FEATURED STARTERS

BONE MARROW*

Caramelized Onions, Parsley Sauce

FOIE DEVEILED EGGS

Crispy Chicken Skin, Herb Aioli

SOUP

SMOKED TOMATO SOUP

Grilled Aged Cheddar Cheese

ENTRÉES

ROASTED CORN-FED CHICKEN

Corn & Lima Succotash, Pan Drippings

SOCKEYE SALMON*

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

We serve only 100% naturally raised certified Angus beef.

FILET MIGNON 8 OZ.

NEW YORK SIRLOIN 14 OZ.

DOUBLE LAMB CHOPS 13 OZ.

All steaks come with your choice of sauce and one side per person.

DESSERTS

LAVA CAKE

Molten Bitter Sweet Chocolate & Vanilla Ice Cream

BANANA DATE CAKE

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

NEW YORK CHEESECAKE

Fresh Strawberries, Toasted Graham Crust, Mint

PEANUT BUTTER & MILK CHOCOLATE COOKIE

Vanilla Ice Cream

ICE CREAM & SORBET

3 scoops of your choice: ask your waiter for daily selection

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% restaurant gratuities automatically added to all purchases. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.



COCKTAILS \$ 14**THE RED HOUSE***Ocean Organic vodka, Campari Bitter, club soda***MY DARLING***Aviation gin, fresh orange and lemon juice, tarragon, simple syrup***THE DERBY***Woodford Reserve bourbon, Campari Bitter, Martiny Dry vermouth***SAZERAC***Absinthe, Elijah Craig whiskey, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters***GREY GOOSE MULE***Grey Goose vodka, fresh lime juice, simple syrup, ginger beer***THE LAST WORD***Plymouth gin, maraschino liqueur, green Chartreuse, freshly squeezed lime juice***ROSE FRENCH 75***Bombay Sapphire gin, simple syrup, fresh lemon juice, Angostura orange bitters, rosé sparkling wine***THE BEE'S KNEES***Tanqueray N°TEN gin, fresh lemon juice, honey syrup***GINGER CUCUMBER GIMLET***Plymouth gin, cucumber, simple syrup, fresh lime juice, ginger syrup***AVIATION FIZZ***Bombay Sapphire gin, Martini Bianco vermouth, crème de violette, tonic water***NON-ALCOHOLIC \$ 8****WILD HIBISCUS SPARKLER***Wild hibiscus and rose syrup, non-alcoholic sparkling wine, hibiscus bloom***VIRGIN CUCUMBER MOJITO***Fresh lime juice, mint leaves, brown sugar, cucumber syrup, club soda, cucumber and lime slices***LAVENDER LEMONADE***Fresh lemon juice, lavender simple syrup, coconut water, butterfly pea flower extract**MSC Cruises strives to protect the oceans by **reducing plastic use**.**Join us to preserve the planet for future generations and **request a biodegradable straw**.***CRAFT BEER****YUENGLING LAGER \$ 8.5***USA***LAGER****BUDWEISER \$ 8.5***USA***MILLER LITE \$ 8.5***USA***ALE****BLUE MOON \$ 8.5***USA***STOUT****GUINNESS PUB DRAUGHT \$ 9***Ireland***CIDER****ANGRY ORCHARD APPLE CIDER \$ 9***USA***WINES BY THE GLASS****LAURENT PERRIER, BRUT \$ 22****DOMAINE CHANDON, BRUT CLASSIC \$ 13****JERMANN, PINOT GRIGIO \$ 15****KIM CRAWFORD, SAUVIGNON BLANC \$ 13****ROBERT MONDAVI,
PRIVATE SELECTION CHARDONNAY \$ 10****ERRAZURIS, CARMÉNÈRE \$ 10****J. CHRISTOPHER, PINOT NOIR \$ 18****OBERON, CABERNET SAUVIGNON \$ 16****TERRAZAS DE LOS ANDES, MALBEC \$ 13**

CHAMPAGNE

LAURENT PERRIER, BRUT \$ 89
Reims-France

LAURENT PERRIER, CUVÉE ROSÉ \$ 110
Reims-France

LOUIS ROEDERER, PREMIER BRUT \$ 96
Reims-France

VEUVE CLICQUOT, YELLOW LABEL BRUT \$ 99
Reims-France

SPARKLING WINES

BISOL,
PROSECCO VALDOBBIADENE CRU SUPERIORE \$ 49
Veneto-Italy

DOMAINE CHANDON, BRUT CLASSIC \$ 52
Napa Valley-California California

WHITE WINES

CAYMUS, CONUNDRUM \$ 64
Napa Valley-California

CHALK HILL, CHARDONNAY \$ 84
Napa Valley-California

CLIFF LEDE, SAUVIGNON BLANC \$ 77
Napa Valley-California

FLEUR DU CAP, CHENIN BLANC \$ 45
Stellenbosch-South Africa

JERMANN, PINOT GRIGIO \$ 60
Friuli Venezia Giulia-Italy

JOSEPH MELLOTT,
LE TRONCSEC POUILLY FUMÉ \$ 85
Loire Valley-France

KIM CRAWFORD, SAUVIGNON BLANC \$ 50
Marlborough-New Zealand

LA CREMA, CHARDONNAY \$ 55
Sonoma Coast-California

MARKUS MOLITOR, MOSEL RIESLING \$ 48
Mosel-Germany

ROBERT MONDAVI,
PRIVATE SELECTION CHARDONNAY \$ 40
Central Coast-California

SANTA MARGHERITA, PINOT GRIGIO \$ 64
Trentino Alto Adige-Italy

SILVERADO VINEYARDS, CHARDONNAY \$ 67
Napa Valley-California

RED WINES

ALLEGRINI,
AMARONE DELLA VALPOLICELLA CLASSICO \$ 99
Veneto-Italy

CAYMUS, CABERNET SAUVIGNON \$ 140
Napa Valley-California

CHÂTEAU HAUT GROS CAILLOU, SAINT-ÉMILION \$ 89
Bordeaux-France

COL D'ORCIA, BRUNELLO DI MONTALCINO \$ 69
Tuscany-Italy

DELAS FRÈRES,
HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE \$ 95
Rhône Valley-France

DOMAINE DROUHIN, PINOT NOIR \$ 99
Willamette Valley-Oregon

J. CHRISTOPHER, PINOT NOIR \$ 73
Willamette Valley-Oregon

TENUTA DELL'ORNELLAIA,
LE SERRE NUOVE DELL'ORNELLAIA
BOLGHERI ROSSO \$ 105
Tuscany-Italy

MONDAVI-ROTHSCHILD, OPUS ONE \$ 860
Napa Valley-California

OBERON, CABERNET SAUVIGNON \$ 65
Napa Valley-California

PENFOLDS, KALIMNA BIN 28 SHIRAZ \$ 65
Barossa Valley-Australia

ROBERT MONDAVI WINERY,
CABERNET SAUVIGNON \$ 79
Napa Valley-California

TERRAZAS DE LOS ANDES, MALBEC \$ 50
Mendoza-Argentina

WILD HORSE, MERLOT \$ 46
Central Coast-California

ERRAZURIS, CARMÉNÈRE \$ 40
Aconcagua-Chile

*If you have any allergy or sensitivity to specific foods,
please notify our staff before ordering.*

*Guests under legal drinking age respective of the country are not permitted
to purchase or consume alcohol. 18% Beverage gratuities automatically added
to all Guests without a beverage package and to items excluded from respective package.
Prices are subject to change.*

Your check may reflect applicable VAT for certain ports or itineraries.

