



Ever since Sandals Resorts' Chairman opened his first resort, the name Gordon "Butch" Stewart has been synonymous with high-quality, luxury destinations. Butch's Steak & Seafood serves up only the highest quality grain-fed Midwestern beef together with the finest fish and seafood. Our hand-cut steaks, fish fillets and seafood are prepared your way, seasoned to perfection and accompanied by exquisite sides and flavorful sauces. Once you experience our unparalleled quality and luxury ambience you'll understand why we had to name it Butch's!

## Appetizers

### Grilled Black Pepper Bacon

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

### The Butch's Caesar

Hand torn romaine spears, shaved Parmesan cheese, creamy golden Caviar-Caesar dressing; also available with traditional Caesar dressing

### Garlic Shrimp

Olive oil crostini

### Golden Fried Crab & Bay Scallop Balls

Chive rémoulade

### Beet & Arugula Salad

Arugula, Feta, roasted beet purée, shaved red onion, candied pecans, lemon dressing

### Corn Chowder

Chorizo, bacon, celery, garlic, potatoes, white wine, cream

### Crispy Goat Cheese Salad

Warm goat cheese, poached pear, radish, aged balsamic drizzle

## Fish, Steak, Chops & More

Grain-fed mid-western beef from high quality Angus steers, hand-selected, carefully aged and artisan hand-cut. All steaks and chops are seasoned with sea salt, Tellicherry pepper and aglio brushing.

### Snapper Veracruz

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

### Sesame & Black Pepper Crusted Tuna Medallions

Bok choy, sake soy sauce

### Grilled Monkfish

Garlicky spinach, olive oil, lemon

### Pan Seared Diver Scallops w/Slow Braised Short Rib

Cauliflower-potato purée

### Pork Porterhouse "Oscar"

Center cut, broiled, served on the bone, lump crabmeat crust

### Flame-Seared & Gently Roasted Chicken Supreme

### Pink Roasted Aged Prime Rib of Beef

Pan gravy - Signature Dish

### Classic Steak Diane

Angus New York strip steak, creamy mushroom-Cognac sauce

### Chef's Surf & Turf

Grilled filet mignon, shrimp scampi, garlic herb butter

### Chargrilled Lamb Chops

Cumin & honey marinated New Zealand lamb

### Roasted Cauliflower Steak

Sweet potato purée, goat cheese, arugula, herbed panko

## Sides

Rock Salt Baked Idaho Potato

Homemade Mashed Potatoes

Four Cheese Mac & Cheese

Parmesan Truffle Fries

Steamed Rice Pilaf

Roasted Brussels Sprouts

Crisp pancetta

Sautéed Mushrooms & Leeks

Steamed Asparagus

Sautéed Spinach

Garlic confit

## Sauces

Classic Béarnaise

Five Peppercorn Sauce

Chimichurri Sauce

Merlot Reduction

## Desserts

White Chocolate Pie

Candied almonds, berry compote

Willy Wonka Brûlée

Chocolate chip Bailey's brûlée, caramel popcorn

Warm Apple Slice

Brandied apples, raisins, ice cream

Lemon-Poppyseed Shortbread

Chantilly cream, citrus crisp

✓ **Balanced Lifestyle** Healthier preparations and lower calorie counts

✓ **Lactose-Free** Can be prepared lactose free

✂ **Gluten-Free** Can be prepared gluten free

🌿 **Vegetarian**

🌟 **Signature Dish**

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.