

THE CUTS NIGHT

STARTERS

Oysters, Lemon, Charred Pineapple-Scotch Bonnet Mignonette 6 pcs. (GF, DF)	54
Cherry Stone Clams, Lime and Tabasco 6 pcs. (GF, DF)	34
Jumbo Shrimp Cocktail (GF, DF)	32
Breaded Camembert Bites, Tomato & Coconut Relish	32
Sausage Medley, Lamb, Beef & Pork on the Grill, Garden Pesto	32
Soup of the Day	22

SALADS

Farm Greens, Baby Heirlooms, Onion, Peppers, Cucumber, Pineapple-Passion Fruit Vinaigrette (V)	22
Chopped Caesar Salad, Focaccia Croûtons, Parmesan Chunks	
Caribbean Tabouleh, Orange, Parsley, Chives, Celery, Tamarind-Sundried Tomato Dressing (GF)	
Charred Watermelon, Fennel, Feta Cheese, Lime, Boston Lettuce and Spicy Greens (GF)	
Lobster Salad, Avocado, Tomato, Corn, Snow Peas, Spinach, Lettuce, Lime-Mustard Dressing (GF, DF)	

MAIN COURSE (GF) (DF available)

Ribeye Roll, Grass-Fed 16oz.	85
New York Strip Loin, Grass-Fed 16oz.	66
Tomahawk Bone-In, Grass-Fed 45oz.	160
Whole Butternut Squash Roasted. Quinoa Stuffing & Green Hummus (VG, DF)	58
Tenderloin, Grass-Fed 8oz.	58
Double Lamb Chops, Grass-Fed 12oz.	68
BBQ Pork Ribs 16oz.	34
Local Catch of The Day 10oz.	58
Grilled Anegada Lobster, Half or Whole	40/lb.

Sauce Choices:

Mushroom (GF), Red Wine (GF), Café de Paris Butter, Chimichurri (GF, DF, VG), Bearnaise	5
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SIDES

Green Salad (GF, DF, VG)	Roasted & Herb Crusted Fingerling Potatoes (GF, DF, VG)	13
Sautéed or Creamy Spinach (GF)	Baby Potato Salad, Red Onion, Pickles, Dill (DF)	
Mashed Potato	Grilled Asparagus (GF, DF, VG)	
French Fries	Sautéed Mushrooms (GF, DF)	
Mac & Cheese		

DESSERT

Crusted Vanilla Cream Profiteroles, Warm Rum Chocolate Ganache	23
Lemon & Lime Meringue Pie, Raspberry Sorbet	
Mango & Apricot Almond Tart, Homemade Praline, Vanilla Ice Cream (GF, DF, VG)	

GF- Gluten Free, DF- Dairy Free, V- Vegetarian, VG- Vegan
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
To serve you well, please communicate with the staff if you have any food intolerance or allergy. Prices are in USD and subject to 18% service charge.

COCKTAILS

BOURBON TROLLEY EXPERIENCE

Bulleit	22
Knob Creek	22
Woodford Select Reserve	22
Bulleit 10 Years	24
Basil Hayden	24
Eagle Rare	24

CHOICE OF CLASSIC COCKTAIL

Old Fashioned

Bourbon Whiskey, Sugar, Angostura Bitters

Manhattan

Bourbon Whiskey, Sweet Vermouth, Angostura Bitters

Boulevardier

Bourbon Whiskey, Sweet Vermouth, Campari

Kentucky Mule

Bourbon Whiskey, Sugar, Fresh Lime Juice, Ginger Beer