



Ever since Sandals Resorts' Chairman opened his first resort, the name Gordon "Butch" Stewart has been synonymous with high-quality, luxury destinations. Butch's Chophouse is Sandals' newest luxury destination, serving only the highest quality grain-fed Midwestern beef, hand-selected from top quality Black Angus and Wagyu steers. All of our carefully aged and artisan hand-cut steaks 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

**Oysters Rockefeller**  
Baked oysters with sautéed spinach, garlic, butter & cheese, bed of seaweed

**Island Pumpkin Soup**    
Allspice, coconut cream, chopped scallions

**Shrimp Cocktail**   
Lemon, traditional cocktail sauce

**Dungeness Crab Cake**  
Island slaw, jalapeño tartar sauce, lemon

**Smoked Duck Salad**   
Orange confit, baby lettuce, asparagus, zesty Cointreau dressing

**Spicy Melon & Mixed Leaves**     
Scotch Bonnet dressing, candied walnuts, balsamic glaze

**Chophouse Signature Salad**    
Mixed field greens, roasted beetroot, bacon bits, tomato cucumber, pita crisps, feta, red wine vinaigrette

**Wild Mushroom Soup**   
Creamed wild mushrooms, cream, truffle oil

## Steaks & Chops

**Chargrilled Lamb Chops**  
Herb-marinated New Zealand lamb, rosemary reduction

**Veal Chop**  
Center cut, broiled, served on the bone

**Surf & Turf**  
Grilled filet mignon & Caribbean lobster tail

**Classic Angus New York Strip Steak**   
Center cut

**Filet Mignon**  
A thick and flavorful center cut from the tenderloin

**Wagyu Boston Cut Strip loin**  
Steak Tender, juicy steak with a soft, buttery texture & superior flavor

**Rib Eye Steak**  
30 day aged



**Chargrilled T-Bone Steak**  
Served on the bone

## Chicken, Seafood & Alternative Entrées

**Plant-Based Filet Mignon & Carrots Three Ways**     
Premium plant-based Hungry Planet® meat, roasted, grilled & puréed carrots, sautéed mushrooms, blistered cherry tomatoes

**Applewood Smoked**   
**Bacon-Wrapped Chicken Breast**  
Creamed spinach, red wine reduction, fried rosemary

**Seafood Mixed Grill**  
Pan-seared scallops, fish fillet, calamari, shrimp, lemon butter sauce

**Baked Eggplant**     
Filled with premium Hungry Planet® meat & bean ragoût, braised leeks, chimichurri sauce

## Sides

Rock Salt Baked Idaho Potato Double  
Whipped Mashed Potatoes  
Parsley & Garlic Fries  
Green Beans with Pancetta  
Pepper Flakes & Pine Nuts

Lobster Sensation Mac & Cheese  
Creamed Spinach  
Sautéed Mushrooms & Leeks  
Steamed Asparagus

## Sauces

Classic Béarnaise  
Five Peppercorn Sauce  
Chimichurri Sauce  
Cabernet Reduction

## Desserts

**Crème Brûlée**  
Jim Beam, local ground nutmeg

**Oreo Cheesecake**  
Oreo devil cookies, marshmallow, nutmeg ice cream

**Chocolate Sin Pie**  
Sinful dark chocolate mousse layered with pecan brownie

**Carrot Cake**  
Sweet & salty toasted walnuts, honey candied carrot

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

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

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

 **Vegetarian**  **Vegan**

 **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.