



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

Bombay Sapphire gin, cucumber, sugar 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

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

BRUNO PAILLARD BRUT \$30

LAURENT PERRIER, BRUT \$22

DOMAINE CHANDON, BRUT CLASSIC \$13

CAYMUS, CONUNDRUM \$16

JERMANN, PINOT GRIGIO \$15

ROBERT MONDAVI,

PRIVATE SELECTION CHARDONNAY \$10

J. CHRISTOPHER, PINOT NOIR \$18

ROBERT MONDAVI,

PRIVATE SELECTION CABERNET SAUVIGNON \$10

TERRAZAS DE LOS ANDES, MALBEC \$13

CHAMPAGNE

BRUNO PAILLARD BRUT \$120

Reims-France

DOM PÉRIGNON VINTAGE \$290

Épernay-France

LAURENT PERRIER, BRUT \$89

Reims-France

VEUVE CLICQUOT, YELLOW LABEL BRUT \$99

Reims-France

SPARKLING WINES

CA' DEL BOSCO, FRANCIACORTA CUVÉE PRESTIGE \$72

Lombardy-Italy

MARCHESE ANTINORI, FRANCIACORTA ROSÉ \$60

Lombardy-Italy

WHITE WINES

BARON DE LADOUCETTE, GRANDE CUVÉE SANCERRE BLANC \$84

Loire Valley-France

BRANCOTT ESTATE, SAUVIGNON BLANC \$45

Marlborough-New Zealand

CAYMUS, CONUNDRUM \$64

Napa Valley-California

FLEUR DU CAP, CHENIN BLANC \$45

Stellenbosch-South Africa

FRANCIS COPPOLA, DIRECTOR'S CHARDONNAY \$75

Sonoma County-California

JERMANN, PINOT GRIGIO \$60

Friuli Venezia Giulia-Italy

MARKUS MOLITOR, MOSEL RIESLING \$48

Mosel-Germany

MEERLUST ESTATE, CHARDONNAY \$78

Stellenbosch-South Africa

MER SOLEIL, CHARDONNAY \$74

Napa Valley-California

PASCAL BOUCHARD, MONTMAINS LES VIEILLES VIGNES

1ER CRU CHABLIS \$62

Burgundy-France

ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY \$40

Central Coast-California

SAINT CLAIR, ORIGIN RIESLING \$75

Marlborough-New Zealand

RED WINES

ALVARO PALACIOS, LES TERRASSES VELLES VINYES PRIORAT \$80

Priorat-Spain

BELLE GLOS, PINOT NOIR \$80

Monterey County-California

CAYMUS, CABERNET SAUVIGNON \$140

Napa Valley-California

CHÂTEAU HAUT GROS CAILLOU, SAINT-ÉMILION \$89

Bordeaux-France

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

Rhône Valley-France

DUCKHORN VINEYARDS, MERLOT \$96

Napa Valley-California

FRANCIS FORD COPPOLA, DIRECTOR'S CUT CABERNET SAUVIGNON \$90

Sonoma County-California

J. CHRISTOPHER, PINOT NOIR \$73

Willamette Valley-Oregon

JOSEPH PHELPS, INSIGNIA CABERNET SAUVIGNON \$620

Napa Valley-California

M.A.N. FAMILY WINE, BOSSTOK PINOTAGE \$49

Paarl-South Africa

MONDAVI-ROTHSCHILD, OPUS ONE \$860

Napa Valley-California

PENFOLDS, KALIMNA BIN 28 SHIRAZ \$65

Barossa Valley-Australia

ROBERT MONDAVI, PRIVATE SELECTION CABERNET SAUVIGNON \$40

Central Coast-California California

SEGHECIO, OLD VINES ZINFANDEL \$120

Sonoma County-California

SILVER OAK, CABERNET SAUVIGNON \$160

Napa Valley-California

TERRAZAS DE LOS ANDES, MALBEC \$50

Mendoza-Argentina

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**.

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.



Welcome to Butcher's Cut, where master butchers ensure the best of American steakhouse traditions.
Enjoy premium aged steaks, bold New World wines, and cocktails crafted with confidence.
Savor a full-flavored experience with a multi-course* menu featuring American Black Angus.

Tasting menu \$55

APPETIZERS

BURRATA & BEET

Arugula, pine nuts, aged balsamic

COLOSSAL SHRIMP COCKTAIL**

Classic cocktail sauce

WAGYU TARTARE**

\$20 supplement

Ossetra caviar

BONE MARROW**

Parsley shallot salad, brioche toast, chimichurri

OYSTERS ROCKEFELLER

1/2 doz. oysters, sautéed spinach, bacon

BEEF CARPACCIO**

Parmesan shavings, capers, truffle oil

CRAB CAKE

Jumbo lump crab, cajun remoulade, apple slaw, baby greens

SEAFOOD TOWER** (for two)

\$59 supplement

Lobster, snow crab, blue crab, langoustine, jumbo shrimp, scallops, oysters

SOUPS & SALADS

SMOKED TOMATO SOUP

Cheesy baked twists

LOBSTER BISQUE

Cognac, dry sherry, cultured butter

CLASSIC CAESAR SALAD

Garlic croutons

WEDGE SALAD

Vine-ripened tomatoes, chilled iceberg, ranch or classic blue cheese dressing

ENTRÉES

NEW YORK STRIPLOIN STEAK**

Flavorful 14 oz NY strip

BROILED FILET MIGNON**

8 oz of our most tender cut of lean beef

RIB-EYE STEAK**

Bone-in, our Butcher's Cut signature 18 oz center cut ribeye, blackened or grilled

SURF & TURF**

Lobster tail, tender filet mignon

DRY-AGED TOMAHAWK** (for two)

\$95 supplement

Rich and bold, 36 oz steak to share

DRY-AGED PORTERHOUSE**

\$45 supplement

Classic 24 oz cut, robust flavor

WAGYU STRIPLOIN**

\$30 supplement

Premium Ozaki Wagyu beef, exceptional marbling

GRILLED DOUBLE LAMB CHOPS**

Herb marinated, mint jelly

ROASTED CORN-FED CHICKEN BREAST

Corn & lima bean succotash

BROILED LOBSTER TAIL

Drawn lemon butter

CHILEAN SEA BASS

Citrus, spinach salad, cherry tomato, brown butter

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE**

SIDES

YUKON GOLD MASH / CREAMED SPINACH / LOADED BAKED POTATO / ONION RINGS

SAUTÉED WILD MUSHROOMS / BROCCOLINI / ASPARAGUS

DESSERTS

LAVA CAKE

Molten bittersweet chocolate & vanilla ice cream

PISTACHIO CHOCOLATE CRÈME BRÛLÉE

Fresh berries

BANANA DATE CAKE

Banana ice cream & candied orange zest

FRESH FRUIT

Seasonal tropical fruit

*Multi-course menu is defined as up to one appetizer, one soup or salad, one entrée, two sides and one dessert.
\$20 supplement for any extra dish from the Entrées section, and \$4 supplement for any extra side dish.

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.
Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.
Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

