YOUR OWN CHEF & SOMMELIER

BUTCHER'S CUT

STEAK HOUSE & COCKTAILS

Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard

ENG

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 **three-course*** menu featuring American Black Angus.

Menu

APPETIZERS

BURRATA & BEETS
Balsamic, salsa verde

SHRIMP COCKTAIL**
Cocktail and Louis sauce

CRAB CAKES
Cajun remoulade, celery, lemon

OYSTERS ROCKEFELLER**
1/2 dozen oysters, creamy spinach, bacon

WAGYU TARTARE**
Crispy wild rice, sturgeon caviar
€ supplement

SHELLFISH PLATTER**
Shrimp, blue crab, Maine lobster, scallops, clams, mussels
€ supplement (for two)

BONE MARROW**
Caramelised onions, salsa verde, crostini bread

SMOKED TOMATO SOUP
Grilled aged Cheddar cheese

LOBSTER BISQUE
Maine lobster, golden potatoes

CLASSIC CAESAR
Romaine, croutons, Parmigiano Reggiano

HOUSE CHOPPED SALAD
Double-smoked bacon, eggs, caramelised spiced walnuts, aged Cheddar

STEAKS

We serve only 100% naturally raised certified Angus beef

TOMAHAWK**
1 kg
€ supplement (for two)

T-BONE**
680 g
€ supplement

WAGYU STEAK**
180 g
€ supplement

SURF & TURF**
Prawns, tender filet mignon

FILET MIGNON**
200 g

RIBEYE**
350 g

NEW YORK SIRLOIN**
400 g

LAMB CHOPS**
400 g

ENTRÉES

ROASTED CORN-FED CHICKEN
Corn & lima bean succotash, pan drippings

BLACK COD
Wild rice, cherry tomato, walnut brown butter sauce

SALMON
Barley risotto & sweetcorn, salsa verde, lemon

WAGYU SIGNATURE DISH**

TARTARE TOPPED WITH STURGEON CAVIAR, SEARED STEAK
Crispy potato-nori millefeuilles, marinated fresh wasabi, pickled lightly spiced daikon, miso jus

(for two)

SAUCES

FOREST MUSHROOMS
GREEN PEPPERCORN
CHIMICHURRI
BÉARNAISE**

SIDES

SMOKED MASHED POTATOES / CREAMED SPINACH
CRISPY CHIPS / ROASTED CAULIFLOWER
ONION RINGS / ASPARAGUS
BRUSSELS SPROUTS

DESSERTS

LAVA CAKE
Molten bittersweet chocolate & vanilla ice cream

BANANA DATE CAKE
Rum toffee sauce, banana ice cream & candied orange zest

STRAWBERRY NEW YORK CHEESECAKE
Fresh strawberries, toasted Graham crust, mint

WARM PEANUT BUTTER & MILK CHOCOLATE COOKIE
Vanilla ice cream

ICE CREAM AND SORBET
Please ask your waiter for the daily selection

*The **three-course** menu includes one *appetizer*, one dish from *Entrées* or *Steaks* sections, one side, and one dessert.
A supplement of € applies for each additional *appetizer*,
€ for each additional dish from the *Entrées* or *Steaks*, € for each extra side dish, and € for each extra dessert.

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 foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.*

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COCKTAILS

THE RED HOUSE
Tito's vodka, Bitter Campari, club soda

MY DARLING
Malfy gin, fresh orange and lemon juice, tarragon, simple syrup

THE DERBY
Woodford Reserve bourbon, Bitter Campari, Martini Dry vermouth

SAZERAC
Absinthe, Jack Daniel's Rye whiskey, sugar cube,
Fee Brothers Old Fashioned bitters, Angostura bitters

GREY GOOSE MULE
Grey Goose vodka, fresh lime juice, simple syrup, Fever-Tree ginger beer

THE LAST WORD
Hendrick's gin, maraschino liqueur, green Chartreuse, freshly squeezed lime juice

ROSE FRENCH 75
Bombay Sapphire gin, simple syrup, freshly squeezed lemon juice,
Angostura orange bitters, sparkling rosé wine

THE BEE'S KNEES
Gin Mare, fresh lemon juice, honey syrup

GINGER CUCUMBER GIMLET
Bombay Sapphire gin, cucumber, simple syrup, fresh lime juice, ginger syrup

AVIATION FIZZ
Malfy gin, Martini Bianco vermouth, crème de violette, Fever-Tree tonic water

NON-ALCOHOLIC COCKTAILS

ELDERFLOWER & GINGER
Elderflower syrup, fresh lemon juice, ginger, mint sprig,
Fever-Tree ginger beer

CUCUMBER MOJITO
Fresh lime juice, mint leaves, mojito mix, Fever-Tree soda water, cucumber and lime slices

PALOMA FIZZ
Fresh pink grapefruit and lemon juice, rose syrup, Fever-Tree Mediterranean tonic, rosemary

CRAFT BEERS

CHIMAY BLEUE
Belgium

LAGUNITAS IPA
USA

WEIHENSTEPHAN ORIGINAL
Germany

STOUT

GUINNESS
Ireland

ALE

BLUE MOON
USA

JOHN SMITH'S EXTRA SMOOTH
England

SIERRA NEVADA PALE ALE
USA

WINES BY THE GLASS

LAURENT PERRIER BRUT

CHANDON BRUT

CHARDONNAY, JACOB'S CREEK

PINOT GRIGIO FRIULI DOC, JERMANN

PRIVATE SELECTION SAUVIGNON BLANC, ROBERT MONDAVI

BORDEAUX ROUGE, CHÂTEAU BEL AIR

MALBEC, TERRAZAS DE LOS ANDES

PRIVATE SELECTION CABERNET SAUVIGNON, ROBERT MONDAVI

ZINFANDEL, THE FEDERALIST

CHAMPAGNE

BRUNO PAILLARD, BRUT
Reims-France

LAURENT PERRIER BRUT
Reims-France

LAURENT PERRIER CUVÉE ROSÉ
Reims-France

VEUVE CLICQUOT YELLOW LABEL BRUT
Reims-France

SPARKLING WINES

CHANDON BRUT
Mendoza-Argentina

FRANCIACORTA CUVÉE PRESTIGE, CA' DEL BOSCO
Lombardy-Italy

WHITE WINES

CHABLIS PREMIER CRU MONTMAINS LES VIEILLES VIGNES, PASCAL BOUCHARD
Burgundy-France

CHARDONNAY, JACOB'S CREEK
Barossa Valley-Australia

CHÂTEAUNEUF-DU-PAPE BLANC TRADITION, DOMAINE GUY MOUSSET
Rhône Valley-France

CHENIN BLANC, FLEUR DU CAP
Stellenbosch-South Africa

DIRECTOR'S CHARDONNAY, FRANCIS COPPOLA
Sonoma County-California

PINOT GRIGIO FRIULI DOC, JERMANN
Friuli Venezia Giulia-Italy

POUILLY-FUMÉ LE TRONCSEC, JOSEPH MELLOT
Loire Valley-France

PRIVATE SELECTION SAUVIGNON BLANC, ROBERT MONDAVI
Napa Valley-California

RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOC, LE VIGNE DI ZAMÒ
Friuli Venezia Giulia-Italy

RIESLING ORIGIN, SAINT CLAIR
Marlborough-New Zealand

RIVERBANK RIESLING, WENTE
Napa Valley-California

ZELTINGER HIMMELREICH RIESLING KABINETT, MARKUS MOLITOR
Mosel-Germany

RED WINES

BAROLO CLASSICO DOCG, BRANDINI
Piedmont-Italy

BORDEAUX ROUGE, CHÂTEAU BEL AIR
Bordeaux-France

CARMÉNÈRE RESERVA, ERRAZURIZ MAX
Aconcagua Valley-Chile

CHÂTEAU HAUT GROS CAILLOU AOC, SAINT-ÉMILION
Bordeaux-France

DIRECTOR'S CUT CABERNET SAUVIGNON, FRANCIS FORD COPPOLA
Sonoma County-California

DIRECTOR'S CUT ZINFANDEL, FRANCIS FORD COPPOLA
Dry Creek-California

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

MALBEC, TERRAZAS DE LOS ANDES
Mendoza-Argentina

OPUS ONE, ROBERT MONDAVI
Napa Valley-California

PINOT NOIR, J.CHRISTOPHER
Willamette Valley-Oregon

PINOTAGE BOSSTOK, FAMILY WINE M.A.N.
Paarl-South Africa

PRIVATE SELECTION CABERNET SAUVIGNON, ROBERT MONDAVI
Central Coast-California

PRIVATE SELECTION MERLOT, ROBERT MONDAVI
Napa Valley-California

SHIRAZ KALIMNA BIN 28, PENFOLDS
Barossa Valley-Australia

ZINFANDEL, THE FEDERALIST
Lodi-California

*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.

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