

BUTCHER'S

CHOP HOUSE & BAR

STARTERS

Ahi Tuna Poke* (gf, df)	18	Lobster Nachos	24
spicy sriracha marinated ahi tuna scallions sesame seeds teriyaki aioli three lettuce wraps		house-made pepper jack cheese sauce lump lobster meat jalapeño cotija cheese house-made corn tortilla chips	
Green Beans Tempura (v)	15	Steak Tartare*	16
lightly battered & fried house-made spicy aioli		chopped raw beef tenderloin traditional seasonings served with crostinis	
Classic Shrimp Cocktail (df)	19	Beef Short Ribs	18
blonde ale steamed jumbo shrimp horseradish cocktail sauce		guinness braised sweet onion compote mashed potatoes natural au jus	
Polenta Crusted Fried Calamari	17	Roasted Butternut Squash Ravioli (v)	15
fried jalapeño peppers & lemon wheels scallions honey-citrus glaze & chipotle aioli dipping sauces		hand-stuffed ravioli truffle oil lemon beurre blanc cream sauce	
Spinach & Artichoke Dip (v)	16	Bleu Cheese Stuffed Dates (gf)	13
oven baked mozzarella & parmesan cheese toasted pita bread		wrapped in brown sugar cured bacon	

SOUP & SALADS

Soup of the Day	12	Caesar	15
French Onion Soup	14	romaine stalks tossed in house-made caesar dressing fresh-grated parmesan reggiano house-made garlic focaccia croûtons <i>add: anchovies (3)</i>	
Beet Salad (v, gf)	15	B.L.T. Salad (gf)	15
mixed greens roasted red and yellow beets red onion herb goat cheese pine nuts house-made tarragon vinaigrette		chopped honey cured bacon and tomatoes baby iceberg lettuce wedges house-made bleu cheese crumble dressing	

THE BUTCHER'S BLOCK

all cuts include choice of two sides - steaks topped with garlic herb butter
add: roasted shallot marmalade (3)

Prime Rib Roast 12 oz* <small>(limited availability)</small>	47	Filet Mignon 8 oz*	52
28 day wet aged, served with au jus, raw and creamy horseradish		 New York 14 oz Trimmed*	58
New Zealand Lamb Chops*	44	 Niman Ranch Flat Iron 10 oz*	46
<i>(traditional mint jelly available on request)</i>		 Bone-in Cowboy Ribeye 16 oz*	mp
Niman Ranch Bone-in Pork Chop 12 oz*	44		
topped with maple bourbon glaze			

add: 6 blackened shrimp (14) | 6 oz lobster tail with drawn butter (29)

Rare Cool Red Center	Med/Rare Warm Red Center	Med Pink Center	Med/Well Slightly Pink Center	Well No Pink
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SIDES

additional sides 10

wild mushrooms	choice of fries: french, steak or sweet potato	bacon brussels sprouts
sautéed asparagus	rosemary fingerling potatoes	jalapeño bacon mac
steamed broccolini	garlic mashed potatoes	creamed spinach

ENTRÉES

Blackened Halibut* (gf)	42	Seared Ahi Tuna* (gf)	46
asparagus coconut jasmine rice pineapple-basil sauce		sushi grade ahi stone ground mustard rub coconut jasmine rice broccolini spicy cilantro sambal sauce topped with honey citrus glaze	
Rigatoni Bolognese*	33	Surf 'n Turf*	68
fresh-ground chef's blend of bison, prime new york & filet mignon sautéed onions creamy marinara sauce fresh-grated parmesan reggiano <i>add: chicken (10) 6 shrimp (14) 6 oz lobster tail (29)</i>		6 oz petite filet 6 oz lobster tail garlic mashed potatoes sautéed asparagus	
Chop House Burger*	24	Roasted Vegetable Harvest (v, gf)	26
1/2 lb beef patty honey cured bacon aged white cheddar tomato pickles and onions grey poupon honey mustard brioche bun choice of fries: steak, french or sweet potato		stuffed red bell pepper zucchini squash corn spinach onion coconut jasmine rice green enchilada & herb sauce fresh-grated parmesan reggiano	
Chicken Fried Chicken*	33	14 oz Bison Ribeye*	75
chicken breast hand pounded thin buttermilk battered and lightly fried garlic mashed potatoes with country gravy steamed broccolini		great range premium bison sautéed rosemary fingerling potatoes creamed spinach roasted shallot marmalade	

split salad charge \$4 | split entrée charge \$10, includes additional side portions

*consumer advisory: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions | Butcher's Chop House uses zero trans fats for frying. menu items and prices subject to change.

Winter 2025/2026

