

STARTERS




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

SOUP & SALADS

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

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

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

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

additional sides 10

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

Blackened Halibut* (gf) asparagus coconut jasmine rice pineapple-basil sauce	42	Seared Ahi Tuna* (gf) sushi grade ahi stone ground mustard rub coconut jasmine rice broccolini spicy cilantro sambal sauce topped with honey citrus glaze	46
Rigatoni Bolognese* 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>	33	Surf 'n Turf* 6 oz petite filet 6 oz lobster tail garlic mashed potatoes sautéed asparagus	68
Chop House Burger* 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	24	Roasted Vegetable Harvest (v, gf) stuffed red bell pepper zucchini squash corn spinach onion coconut jasmine rice green enchilada & herb sauce fresh-grated parmesan reggiano	26
Chicken Fried Chicken* chicken breast hand pounded thin buttermilk battered and lightly fried garlic mashed potatoes with country gravy steamed broccolini	33	14 oz Bison Ribeye* great range premium bison sauteéd rosemary fingerling potatoes creamed spinach roasted shallot marmalade	75

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.

