

STARTERS

Soup of the Day	10	Steak Tartare*	16
Ahi Tuna Poke*	18	rare beef tenderloin traditional seasonings served with crostinis	
spicy sriracha marinated ahi tuna scallions sesame seeds teriyaki aioli three lettuce wraps		Lobster Nachos	24
Green Beans Tempura	16	house-made pepper jack cheese sauce lump lobster meat jalapeño cotija cheese house-made corn tortilla chips	
lightly battered & fried house-made spicy aioli		Beef Short Ribs	18
Classic Shrimp Cocktail	18	guinness braised sweet onion compote mashed potatoes natural au jus	
blonde ale steamed shrimp horseradish cocktail sauce		Roasted Butternut Squash Ravioli	14
Polenta Crusted Fried Calamari	15	hand-stuffed ravioli truffle oil lemon beurre blanc cream sauce	
fried jalapeño peppers & lemon wheels scallions honey-citrus glaze chipotle aioli dipping sauce		Bleu Cheese Stuffed Dates	13
Spinach & Artichoke Dip	16	wrapped in brown sugar cured bacon	
oven baked mozzarella & parmesan cheese toasted pita bread			

SALADS

Caesar	14	Pear Salad	14
romaine hearts tossed with caesar dressing shaved parmesan cheese house-made garlic focaccia croûtons <i>add: anchovies (3)</i>		red wine marinated pears mixed greens frisee fennel candied walnuts goat cheese citrus vinaigrette	
Beet Salad	14	B.L.T. Salad	15
mixed greens roasted red and yellow beets red onion herb goat cheese pine nuts tarragon vinaigrette		chopped honey cured bacon and tomatoes baby iceberg lettuce wedges bleu cheese crumble dressing	

THE BUTCHER'S BLOCK

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

Prime Rib Roast 12 oz <i>(limited availability)</i>	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*	68
Niman Ranch Bone-in Pork Chop 12 oz	44		
topped with maple bourbon glaze			
<i>add: 6 shrimp (14) 6 oz lobster tail (29)</i>			

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

SIDES

wild mushrooms	choice of fries: french, steak or sweet potato	<i>additional sides 10</i>
sautéed asparagus	coconut jasmine rice	garlic mashed potatoes
steamed broccolini	spiced carrots	bacon brussels sprouts
	rosemary fingerling potatoes	jalapeño bacon mac

ENTRÉES

American Wagyu Filet	80	Buffalo Ribeye	75
8 oz filet rosemary fingerling potatoes bacon brussels sprouts demi-glaze		14 oz buffalo ribeye garlic mashed potatoes spiced carrots roasted shallot marmalade	
Blackened Halibut	42	Sesame Crusted Ahi Tuna	48
coconut jasmine rice pineapple-basil sauce		sliced sushi grade ahi coconut jasmine rice spiced carrots honey citrus glaze cilantro sambal sauce	
Roasted Vegetable Pasta	32	Seafood Scampi	39
eggplant bell pepper red onion penne marinara sauce <i>add: chicken (10) 6 shrimp (14) 6 oz lobster tail (29)</i>		lobster shrimp fennel tomato linguine noodles	
Chop House Burger*	24	Chicken Fried Chicken	33
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		chicken breast hand pounded thin buttermilk battered and lightly fried garlic mashed potatoes with country gravy steamed broccolini	

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

