

### STARTERS




<b>Ahi Tuna Poke*</b> spicy sriracha marinated ahi tuna   scallions   sesame seeds   teriyaki aioli	17	<b>Lobster Nachos</b> house-made pepper jack cheese sauce   lump lobster meat   jalapeño & cilantro   cotija cheese   house-made corn tortilla chips	22
<b>Green Beans Tempura</b> lightly battered & fried   house-made spicy aioli	13	<b>Beef Short Ribs</b> guinness braised   sweet onion compote   mashed potatoes   natural au jus	14
<b>Classic Shrimp Cocktail</b> blonde ale steamed shrimp   horseradish   cocktail sauce	16	<b>Roasted Butternut Squash Ravioli</b> hand-stuffed ravioli   truffle oil   lemon beurre blanc cream sauce	13
<b>Polenta Crusted Fried Calamari</b> fried jalapeño peppers & lemon wheels   scallions   honey-citrus glaze   chipotle aioli dipping sauce	13	<b>Fried Risotto Balls</b> saffron risotto & italian herb panko   parmesan   coconut-tomato sauce   fried basil	12
<b>Spinach &amp; Artichoke Dip</b> oven baked   mozzarella & parmesan cheese   toasted pita bread	14	<b>Bleu Cheese Stuffed Dates</b> wrapped in brown sugar cured bacon	12
<b>Steak Tartare*</b> rare beef tenderloin   traditional seasonings   served with crostinis	14		

### SOUP & SALAD

<b>Soup of the Day</b>	8	<b>Beet Salad</b> mixed greens   roasted red and yellow beets   red onion   herb goat cheese   pine nuts   tarragon vinaigrette	13
<b>Greek Salad</b> romaine   cucumbers   tomatoes   kalamata olives   feta   oregano   tarragon vinaigrette	11	<b>Pecan &amp; Grape Salad</b> mixed greens   bleu cheese crumble   house balsamic vinaigrette	11
<b>B.L.T. Salad</b> chopped honey cured bacon and tomatoes   baby iceberg lettuce wedges   bleu cheese crumble dressing	13	<b>Caesar</b> romaine hearts tossed with caesar dressing   shaved parmesan cheese   house-made garlic focaccia croûtons <i>add: anchovies (3)</i>	12

### THE BUTCHER'S BLOCK

all cuts include choice of two sides - steaks topped with garlic herbed butter | *add: béarnaise (3)*

<b>Prime Rib Roast 12 oz</b> <i>(limited availability)</i>	42	<b>Filet Mignon 8 oz*</b>	46
<b>New Zealand Lamb Chops*</b> <i>(traditional mint jelly available on request)</i>	38	 <b>New York 14 oz Trimmed*</b>	52
<b>Niman Ranch Pork Chop 12 oz Thick Cut*</b> topped with maple bourbon glaze	38	 <b>Niman Ranch Flat Iron 10 oz*</b>	42
		 <b>Bone-in Cowboy Ribeye 20 oz*</b>	65

*add: 6 shrimp (12) | 6 oz lobster tail (25) | 1/2 lb king crab legs (mp)*

<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

wild mushrooms sautéed asparagus steamed broccoli	choice of fries: french, steak or sweet potato coconut jasmine rice mixed vegetables	garlic mashed potatoes bacon brussels sprouts jalapeño bacon mac
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### ENTRÉES

<b>Pan Seared Halibut</b> coconut-tomato sauce   mixed vegetables   coconut jasmine rice	36	<b>Filet Oscar*</b> 6 oz filet   topped with blue lump crab & béarnaise   sautéed asparagus   garlic mashed potatoes	48
<b>Alaskan King Crab Legs</b> 1 lb served with drawn butter   choice of two sides	mp	<b>Chicken Fried Chicken</b> chicken breast hand pounded thin   buttermilk battered and lightly fried   garlic mashed potatoes with country gravy   steamed broccoli	29
<b>Surf 'n Turf</b> 6 oz filet with garlic herb butter   6 oz lobster tail with drawn butter   garlic mashed potatoes   steamed broccoli	59	<b>Pasta Primavera</b> linguine noodles   mixed vegetables   creamy marinara sauce <i>add: chicken (8)   6 shrimp (12)   6 oz lobster tail (25)</i>	22
<b>Chop House Burger*</b> 1/2 lb beef patty   honey cured bacon   aged white cheddar   tomato   pickle 'n onions   grey poupon honey mustard   brioche bun   choice of fries: steak, french or sweet potato	22	<b>Spicy Italian Rigatoni</b> italian sausage   roasted bell peppers & onions   parmesan   spicy marinara sauce	29

split salad charge \$4 | split entrée charge \$8, 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