

BUTCHER'S

CHOP HOUSE & BAR

STARTERS




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

SOUP & SALAD

Soup of the Day	9	Beet Salad mixed greens roasted red and yellow beets red onion herb goat cheese pine nuts tarragon vinaigrette	13
Chop House Caprese heirloom tomatoes burrata cheese arugula & basil crushed pistachios balsamic glaze	16	Pecan & Grape Salad mixed greens bleu cheese crumble house balsamic vinaigrette	12
B.L.T. Salad chopped honey cured bacon and tomatoes baby iceberg lettuce wedges bleu cheese crumble dressing	14	Caesar romaine hearts tossed with caesar dressing shaved parmesan cheese house-made garlic focaccia croûtons <i>add: anchovies (3)</i>	13

THE BUTCHER'S BLOCK

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

Prime Rib Roast 12 oz <i>(limited availability)</i> served with au jus, raw and creamy horseradish	44	Filet Mignon 8 oz*	48
New Zealand Lamb Chops* <i>(traditional mint jelly available on request)</i>	39	 New York 14 oz Trimmed*	54
Niman Ranch Bone-in Pork Chop 12 oz topped with maple bourbon glaze	39	 Niman Ranch Flat Iron 10 oz*	44
		 Bone-in Cowboy Ribeye 20 oz*	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 spiced carrots	choice of fries: french, steak or sweet potato baked potato, <i>loaded</i> (2) garlic green beans	garlic mashed potatoes bacon brussels sprouts jalapeño bacon mac
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ENTRÉES

Blackened Ahi Tuna sliced sushi grade ahi tuna ponzu dipping sauce coconut jasmine rice spiced carrots	46	Filet Oscar* 6 oz filet topped with blue lump crab & béarnaise sautéed asparagus garlic mashed potatoes	49
Alaskan King Crab Legs 1 lb served with drawn butter choice of two sides	mp	Chicken Fried Chicken chicken breast hand pounded thin buttermilk battered and lightly fried garlic mashed potatoes with country gravy garlic green beans	29
Surf 'n Turf 6 oz filet with garlic herb butter 6 oz lobster tail with drawn butter garlic mashed potatoes sautéed asparagus	59	Pesto Gnocchi nut-free basil pesto parmesan cheese <i>add: chicken (8) 6 shrimp (12) 6 oz lobster tail (25)</i>	22
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	22	Spicy Italian Rigatoni italian sausage roasted bell peppers & onions parmesan spicy marinara sauce	29

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

