

# BUTCHER'S

## CHOP HOUSE & BAR

### STARTERS




<b>Ahi Tuna Poke*</b> baby iceberg lettuce cups   scallions   sesame seeds   spicy sriracha   teriyaki aioli	16	<b>Bleu Cheese Stuffed Dates</b> wrapped in brown sugar cured bacon	12
<b>Green Beans Tempura</b> lightly battered & fried   house-made spicy aioli	12	<b>Steak Tartare*</b> rare beef tenderloin   traditional seasonings   served with crostinis	14
<b>Classic Shrimp Cocktail</b> blonde ale steamed shrimp   horseradish   cocktail sauce	15	<b>Beef Short Ribs</b> guinness braised   sweet onion compote   mashed potatoes   natural au jus	14
<b>Polenta Crusted Fried Calamari</b> fried jalapeño peppers & lemon wheels   scallions   honey-citrus glaze   chipotle aioli dipping sauce	12	<b>Roasted Butternut Squash Ravioli</b> stuffed fresh pasta rounds   truffle oil   beurre blanc cream sauce	12
<b>Lobster Nachos</b> house-made pepper jack cheese sauce   lump lobster meat   jalapeño & cilantro   cotija cheese   house-made corn tortilla chips	20	<b>Mazza Plate</b> lemon-garlic hummus   herbed goat cheese   olives   roasted red peppers   flatbread   balsamic drizzle	16
<b>Monterey Bleu Cheese Chips</b> house-made potato chips   monterey jack   aged bleu cheese	12	<b>Spinach &amp; Artichoke Dip</b> oven baked   mozzarella & parmesan cheese   toasted pita bread	14

### SOUP & SALAD

<b>Soup of the Day</b>	8	<b>Beet Salad</b> mixed greens   roasted red and yellow beets   red onion   goat cheese   pine nuts   tarragon vinaigrette	13
<b>Chop Chop Salad</b> diced grilled chicken   mixed greens   avocado   bleu cheese   grape tomatoes   hard-boiled eggs   bacon   herbed buttermilk dressing	18	<b>Caesar</b> romaine hearts tossed with caesar dressing   shaved parmesan cheese   roasted garlic focaccia croûtons	12
<b>B.L.T. Salad</b> sliced ripe tomatoes   baby iceberg lettuce wedge   applewood smoked bacon   bleu cheese crumble dressing	13	<b>House Salad</b> mixed greens   cucumber   grape tomato   red onion   red wine vinaigrette	8

### THE BUTCHER'S BLOCK

*all cuts include choice of two sides - steaks topped with garlic herbed butter*

<b>Prime Rib Roast 12oz or 16oz*</b> (limited availability)	34/38	<b>Filet Mignon 8oz*</b>	44
<b>New Zealand Lamb Chops*</b>	36	 <b>New York 14oz Trimmed*</b>	45
<b>Niman Ranch Pork Chop 12oz Thick Cut*</b> topped with maple bourbon glaze	36	 <b>Niman Ranch Flat Iron 10oz*</b>	36
		 <b>Bone-in Cowboy Ribeye 20oz*</b>	59

add shrimp 8 | add lobster tail 16 | add king crab legs ½ lb mrkt price | add béarnaise 2

<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 baked potato	coconut jasmine rice steamed broccoli	mashed potatoes bacon brussels sprouts jalapeño bacon mac
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### ENTRÉES

<b>Alaskan King Crab Legs</b> 1lb served with drawn butter   choice of two sides	mp	<b>Catch of the Day*</b> choice of two sides	mp
<b>Filet Oscar*</b> 6oz filet   topped with blue lump crab & béarnaise   sautéed asparagus   mashed potatoes	46	<b>Mushroom Risotto</b> wild mushroom medley   english peas   green onions   shaved parmesan add: <i>chicken 5   shrimp 8   lobster tail 16</i>	29
<b>Pan Seared Sea Scallops</b> (4) U 10s   blood orange-maple glaze   coconut jasmine rice   asparagus	44	<b>Chicken Fried Chicken</b> chicken breast paillard   double dipped and fried crisp   mashed potatoes with country gravy   broccoli	28
<b>Salmon Piccata</b> pan seared salmon   piccata sauce   asparagus tips   local linguini	39	<b>Butcher's Chop House Burger*</b> aged white cheddar   pickles n' onions   bacon aioli   arugula   tomato   brioche bun   choice of steak fries, french fries or sweet potato fries	20

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

