



STARTERS

Soup of the Day	12
Caesar Salad romaine stalks tossed in house-made caesar dressing fresh-grated parmesan reggiano house-made garlic focaccia croûtons <i>add: chicken (10) 6 shrimp (14)</i>	15
B.L.T. Salad chopped honey cured bacon and tomatoes baby iceberg lettuce wedges bleu cheese crumble dressing	15
Ahi Tuna Poke spicy sriracha marinated ahi tuna scallions sesame seeds teriyaki aioli 3 lettuce wraps	18
Classic Shrimp Cocktail (df) blonde ale steamed shrimp horseradish cocktail sauce	19
Polenta Crusted Fried Calamari fried jalapeño peppers & lemon wheels scallions honey citrus glaze & chipotle aioli dipping sauces	17
Spinach & Artichoke Dip oven baked mozzarella & parmesan cheese toasted pita bread	16

ENTREES

Prime Dip Sandwich shaved prime rib au jus swiss cheese creamy horseradish sauce baguette french fries	24
Chophouse Burger* ½ lb beef patty honey cured bacon aged white cheddar tomato onion pickles grey poupon honey mustard brioche bun french fries	24
Chicken Fried Chicken chicken breast hand pounded thin buttermilk battered and lightly fried garlic mashed potatoes & gravy broccolini	24
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
10 oz Prime Flat Iron* french fries	36
8 oz Filet Mignon* french fries	42

WARM-UP BEVERAGE

Hot Apple Brandy Cider calvados apple brandy clove whipped cream cinnamon stick	12
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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. Prices & items subject to change.