

STARTERS




|   |    |  |    |
|---|----|--|----|
| <b>Ahi Tuna Poke*</b> (gf, df)<br>spicy sriracha marinated ahi tuna   scallions   sesame seeds   teriyaki aioli   three lettuce wraps           | 18 | <b>Lobster Nachos</b><br>house-made pepper jack cheese sauce   lump lobster meat   jalapeño   cotija cheese   house-made corn tortilla chips | 24 |
| <b>Green Beans Tempura</b> (v)<br>lightly battered & fried   house-made spicy aioli   | 15 | <b>Steak Tartare*</b><br>chopped raw beef tenderloin   traditional seasonings   served with crostinis  | 16 |
| <b>Classic Shrimp Cocktail</b> (df)<br>blonde ale steamed jumbo shrimp   horseradish   cocktail sauce   | 19 | <b>Beef Short Ribs</b><br>guinness braised   sweet onion compote   mashed potatoes   natural au jus  | 18 |
| <b>Polenta Crusted Fried Calamari</b><br>fried jalapeño peppers & lemon wheels   scallions   honey-citrus glaze & chipotle aioli dipping sauces | 17 | <b>Roasted Butternut Squash Ravioli</b> (v)<br>hand-stuffed ravioli   truffle oil   lemon beurre blanc cream sauce                           | 15 |
| <b>Spinach &amp; Artichoke Dip</b> (v)<br>oven baked   mozzarella & parmesan cheese   toasted pita bread  | 16 | <b>Bleu Cheese Stuffed Dates</b> (gf)<br>wrapped in brown sugar cured bacon  | 13 |

SOUP & SALADS

|   |    |  |    |
|---|----|--|----|
| <b>Soup of the Day</b>  | 12 | <b>Caesar</b><br>romaine stalks tossed in house-made caesar dressing   fresh-grated parmesan reggiano   house-made garlic focaccia croûtons<br><i>add: anchovies (3)</i> | 15 |
| <b>French Onion Soup</b><br>caramelized onions   dry sherry beef broth   crispy crostini   torched swiss cheese                                       | 14 | <b>B.L.T. Salad</b> (gf)<br>chopped honey cured bacon and tomatoes   baby iceberg lettuce wedges   house-made bleu cheese crumble dressing                               | 15 |
| <b>Beet Salad</b> (v, gf)<br>mixed greens   roasted red and yellow beets   red onion   herb goat cheese   pine nuts   house-made tarragon vinaigrette | 15 |  |    |

THE BUTCHER'S BLOCK

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

|  |    |   |    |
|--|----|---|----|
| <b>Prime Rib Roast 12 oz*</b> <i>(limited availability)</i><br>28 day wet aged, served with au jus, raw and creamy horseradish | 47 | <b>Filet Mignon 8 oz*</b>   | 52 |
| <b>New Zealand Lamb Chops*</b><br><i>(traditional mint jelly available on request)</i>   | 44 |  <b>New York 14 oz Trimmed*</b>      | 58 |
| <b>Niman Ranch Bone-in Pork Chop 12 oz*</b><br>topped with maple bourbon glaze   | 44 |  <b>Niman Ranch Flat Iron 10 oz*</b> | 46 |
|  |    |  <b>Bone-in Cowboy Ribeye 16 oz*</b> | mp |

*add: 6 blackened shrimp (14) | 6 oz lobster tail with drawn butter (29)*

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

SIDES

*additional sides 10*

|   |  |   |
|---|--|---|
| wild mushrooms<br>sautéed asparagus<br>steamed broccolini | choice of fries: french, steak or sweet potato<br>rosemary fingerling potatoes<br>garlic mashed potatoes | bacon brussels sprouts<br>jalapeño bacon mac<br>creamed spinach |
|---|--|---|

ENTRÉES

|   |    |  |    |
|---|----|--|----|
| <b>Blackened Halibut*</b> (gf)<br>asparagus   coconut jasmine rice   saffron & garlic butter sauce  | 42 | <b>Seared Ahi Tuna*</b> (gf)<br>sushi grade ahi   stone ground mustard rub   coconut jasmine rice   broccolini   spicy cilantro sambal sauce   topped with honey citrus glaze                            | 46 |
| <b>Rigatoni Bolognese*</b><br>fresh-ground chef's blend of bison, prime new york & filet mignon   sautéed onions   marinara sauce   fresh-grated parmesan reggiano<br><i>add: chicken (10)   6 shrimp (14)   6 oz lobster tail (29)</i> | 33 | <b>Surf 'n Turf*</b><br>6 oz petite filet   6 oz lobster tail   garlic mashed potatoes   sautéed asparagus   | 68 |
| <b>Chop House Burger*</b><br>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                        | 24 | <b>Roasted Vegetable Harvest</b> (v, gf)<br>stuffed red bell pepper   zucchini   squash   corn   spinach   onion   coconut jasmine rice   green enchilada & herb sauce<br>fresh-grated parmesan reggiano | 26 |
| <b>Chicken Fried Chicken*</b><br>chicken breast hand pounded thin   buttermilk battered and lightly fried   garlic mashed potatoes with country gravy   steamed broccolini  | 33 | <b>14 oz Bison Ribeye*</b><br>great range premium bison   sauteéd rosemary fingerling potatoes   creamed spinach   roasted shallot marmalade   | 75 |

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. menu items and prices subject to change.