

STARTERS

Ahi Tuna Poke* (gf, df)	18
spicy sriracha marinated ahi tuna scallions sesame seeds teriyaki aioli three lettuce wraps	
Green Beans Tempura (v)	15
lightly battered & fried house-made spicy aioli	
Classic Shrimp Cocktail (df)	19
blonde ale steamed jumbo shrimp horseradish cocktail sauce	
Polenta Crusted Fried Calamari	17
fried jalapeño peppers & lemon wheels scallions honey-citrus glaze & chipotle aioli dipping sauces	
Spinach & Artichoke Dip (v)	16
oven baked mozzarella & parmesan cheese toasted pita bread	

Lobster Nachos	24
house-made pepper jack cheese sauce lump lobster meat jalapeño cotija cheese house-made corn tortilla chips	

Steak Tartare*	16
chopped raw beef tenderloin traditional seasonings served with crostinis	
Beef Short Ribs	18
guinness braised sweet onion compote mashed potatoes natural au jus	
Roasted Butternut Squash Ravioli (v)	15
hand-stuffed ravioli truffle oil lemon beurre blanc cream sauce	
Bleu Cheese Stuffed Dates (gf)	13
wrapped in brown sugar cured bacon	

SOUP & SALADS

Soup of the Day	12
Beet Salad (v, gf)	15
mixed greens roasted red and yellow beets red onion herb goat cheese pine nuts house-made tarragon vinaigrette	
Summer Salad (v, gf)	15
spinach watermelon radish red onions candied walnuts feta cheese spicy citrus vinaigrette	

Caesar	15
romaine stalks tossed in house-made caesar dressing fresh-grated parmesan reggiano house-made garlic focaccia croûtons <i>add: anchovies (3)</i>	
B.L.T. Salad (gf)	15
chopped honey cured bacon and tomatoes baby iceberg lettuce wedges house-made bleu cheese crumble dressing	

THE BUTCHER'S BLOCK

all cuts include choice of two sides - steaks topped with garlic herb butter
add: roasted shallot marmalade | demi-glace

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add: 6 blackened shrimp (12) | 6 oz lobster tail with drawn butter (29)

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

SIDES

additional sides 10

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

ENTRÉES

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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. menu items and prices subject to change.