

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 add: chicken (10)   6 shrimp (14)	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
Lobster Nachos  house-made pepper jack cheese sauce   lump lobster meat   jalapeño   cotija cheese   house-made corn tortilla chips	24
ENTREES  Prime Dip Sandwich shaved prime rib   au jus   swiss cheese   creamy horseradish sauce   baguette   french fries	24
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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.

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