

BUTCHER'S

CHOP HOUSE & BAR

STARTERS

Ahi Tuna Poke* baby iceberg lettuce cups scallions sesame seeds spicy sriracha teriyaki aioli	16	Bleu Cheese Stuffed Dates wrapped in brown sugar cured bacon	12
Green Beans Tempura lightly battered & fried house-made spicy aioli	13	Steak Tartare* rare beef tenderloin traditional seasonings served with crostinis	14
Classic Shrimp Cocktail blonde ale steamed shrimp horseradish cocktail sauce	16	Beef Short Ribs guinness braised sweet onion compote mashed potatoes natural au jus	14
Polenta Crusted Fried Calamari fried jalapeño peppers & lemon wheels scallions honey-citrus glaze chipotle aioli dipping sauce	13	Roasted Butternut Squash Ravioli stuffed fresh pasta rounds truffle oil beurre blanc cream sauce	12
Lobster Nachos house-made pepper jack cheese sauce lump lobster meat jalapeño & cilantro cotija cheese house-made corn tortilla chips	20	Mazza Plate lemon-garlic hummus herbed goat cheese olives roasted red peppers flatbread balsamic drizzle	16
Shrimp & Grits cajun spiced blackened shrimp savoury southern grits	14	Spinach & Artichoke Dip oven baked mozzarella & parmesan cheese toasted pita bread	14

SOUP & SALAD

Soup of the Day	8	Beet Salad mixed greens roasted red and yellow beets red onion goat cheese pine nuts tarragon vinaigrette	13
Chop Chop Salad sliced grilled chicken mixed greens avocado bleu cheese grape tomatoes hard-boiled eggs bacon herbed buttermilk dressing	18	Caesar romaine hearts tossed with caesar dressing shaved parmesan cheese roasted garlic focaccia croûtons	12
B.L.T. Salad sliced ripe tomatoes baby iceberg lettuce wedge applewood smoked bacon bleu cheese crumble dressing	13	Butcher's Salad mixed greens grape tomatoes orange supremes goat cheese pine nuts mtn town's cranberry-pear balsamic & lime olive oil	12

THE BUTCHER'S BLOCK

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

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

add shrimp (6) 10 | add lobster tail (6 oz) 25 | add king crab legs (½ lb) mp | add béarnaise 3

<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 steamed broccoli	seasonal mixed vegetables coconut jasmine rice	mashed potatoes bacon brussels sprouts jalapeño bacon mac
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ENTRÉES

Alaskan King Crab Legs 1 lb served with drawn butter choice of two sides	mp	Surf 'n Turf 6 oz filet with garlic herbed butter lobster tail with drawn butter mashed potatoes steamed broccoli	58
Filet Oscar* 6 oz filet topped with blue lump crab & béarnaise sautéed asparagus mashed potatoes	46	Coconut Curry Risotto english peas seasonal mixed vegetables add: <i>chicken 6 shrimp (6) 10 short rib 12 lobster tail (6 oz) 25</i>	29
Pan Seared Mahi-Mahi huckleberry beurre blanc coconut jasmine rice seasonal mixed vegetables	39	Chicken Fried Chicken chicken breast paillard double dipped and lightly fried mashed potatoes with country gravy steamed broccoli	28
Chicken 'n Bacon Farfalle bow tie pasta sliced grilled chicken breast bacon no-nuts creamy pesto cherry tomatoes english peas	34	Chop House Burger* bacon-bleu cheese jam pickles n' onions 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