

# BUTCHER'S

## CHOP HOUSE & BAR

### STARTERS




<b>Ahi Tuna Poke*</b> spicy sriracha marinated ahi tuna   scallions   sesame seeds   teriyaki aioli   three lettuce wraps	18	<b>Lobster Nachos</b> house-made pepper jack cheese sauce   lump lobster meat   jalapeño   cotija cheese   house-made corn tortilla chips	24
<b>Green Beans Tempura</b> lightly battered & fried   house-made spicy aioli	16	<b>Beef Short Ribs</b> guinness braised   sweet onion compote   mashed potatoes   natural au jus	16
<b>Classic Shrimp Cocktail</b> blonde ale steamed shrimp   horseradish   cocktail sauce	18	<b>Roasted Butternut Squash Ravioli</b> hand-stuffed ravioli   truffle oil   lemon beurre blanc cream sauce	13
<b>Polenta Crusted Fried Calamari</b> fried jalapeño peppers & lemon wheels   scallions   honey-citrus glaze   chipotle aioli dipping sauce	15	<b>Fried Risotto Balls</b> saffron risotto balls   fried italian herb panko   parmesan   coconut-tomato sauce   fried basil leaf	14
<b>Spinach &amp; Artichoke Dip</b> oven baked   mozzarella & parmesan cheese   toasted pita bread	16	<b>Bleu Cheese Stuffed Dates</b> wrapped in brown sugar cured bacon	12
<b>Steak Tartare*</b> rare beef tenderloin   traditional seasonings   served with crostinis	16		

### SOUP & SALAD

<b>Soup of the Day</b>	10	<b>Beet Salad</b> mixed greens   roasted red and yellow beets   red onion   herb goat cheese   pine nuts   tarragon vinaigrette	14
<b>Chop House Caprese</b> heirloom tomatoes   burrata cheese   arugula & basil   crushed pistachios   balsamic glaze	17	<b>Pear Salad</b> red wine marinated pears   mixed greens   candied pecans   bleu cheese crumble   balsamic vinaigrette	13
<b>Caesar</b> romaine hearts tossed with caesar dressing   shaved parmesan cheese   house-made garlic focaccia croûtons <i>add: anchovies (3)</i>	14	<b>B.L.T. Salad</b> chopped honey cured bacon and tomatoes   baby iceberg lettuce wedges   bleu cheese crumble dressing	15

### THE BUTCHER'S BLOCK

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

<b>Prime Rib Roast 12 oz</b> ( <i>limited availability</i> ) 28 day wet aged, served with au jus, raw and creamy horseradish	47	<b>Filet Mignon 8 oz*</b>	50
<b>New Zealand Lamb Chops*</b> <i>(traditional mint jelly available on request)</i>	42	 <b>New York 14 oz Trimmed*</b>	58
<b>Niman Ranch Bone-in Pork Chop 12 oz</b> topped with maple bourbon glaze	42	 <b>Niman Ranch Flat Iron 10 oz*</b>	46
		 <b>Bone-in Cowboy Ribeye 20 oz*</b>	72

*add: 6 shrimp (14) | 6 oz lobster tail (29) | 1/2 lb king crab legs (mp)*

<b>Rare</b> Cool Red Center	<b>Med/Rare</b> Warm Red Center	<b>Med</b> Pink Center	<b>Med/Well</b> Slightly Pink Center	<b>Well</b> No Pink
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### SIDES

wild mushrooms sautéed asparagus steamed broccolini	choice of fries: french, steak or sweet potato coconut jasmine rice	garlic mashed potatoes bacon brussels sprouts jalapeño bacon mac
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### ENTRÉES

<b>Blackened Halibut</b> coconut jasmine rice   pineapple-basil sauce	35	<b>Filet Oscar*</b> 6 oz filet   topped with blue lump crab & béarnaise   sautéed asparagus   garlic mashed potatoes	52
<b>Alaskan King Crab Legs</b> 1 lb served with drawn butter   choice of two sides	mp	<b>Chicken Fried Chicken</b> chicken breast hand pounded thin   buttermilk battered and lightly fried   garlic mashed potatoes with country gravy   steamed broccolini	33
<b>Surf 'n Turf</b> 6 oz filet with garlic herb butter   6 oz lobster tail with drawn butter   garlic mashed potatoes   sautéed asparagus	65	<b>Pesto Linguine</b> nut-free basil pesto   sautéed vegetables - asparagus   grape tomato   red onion   parmesan cheese <i>add: chicken (10)   6 shrimp (14)   6 oz lobster tail (29)</i>	24
<b>Chop House Burger*</b> 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		

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