

the
BUTCHERY
STEAKS CHOPS & SEAFOOD

Appetizers

Tallow Candle & Cheese Board

Hand-Crafted rotating cheeses, fig preserves, cured meats, cornichons, lavashe, sourdough baguette, edible beef tallow candle \$24.95

Ahi Tuna Tower*

Diced Ahi Tuna marinated in a citrus soy, avocado, pineapple, edamame, rice, creamy wasabi served with wonton chips \$21.95

Maryland Style Crab Cake

4 oz Jumbo Lump Crab, red cabbage, sriracha aioli \$15.95

Jumbo Shrimp Cocktail

Six Jumbo Shrimp, house-made cocktail sauce \$16.95

Bacon Wrapped Jalapenos

Jalapenos stuffed with mozzarella cheese, wrapped in bacon
lightly fried, served with ranch dressing \$14.95

Sautéed Mussels

PEI Mussels, garlic-butter, white wine sauce, crostini's \$19.95

Crab, Goat Cheese & Artichoke Dip

Creamy Jumbo Lump Crab, haystack goat cheese, sourdough baguette \$14.95

Steak & Pineapple Skewers*

Tender steak grilled with pineapple brushed with an
asian glaze topped with sesame seeds \$15.95

Salads & Soups

Dressing Options: Black River Blue Cheese, House-made Buttermilk Ranch, Creamy Caesar, Raspberry or Malbec Vinaigrette
ADD TO ANY SALAD*: Chicken \$9 - Shrimp \$15 - Salmon \$17 - Steak \$19

Burrata Caprese Salad

Dry Salami & Prosciutto over a bed of spring mix, topped with burrata mozzarella,
fresh heirloom tomatoes & Verano olives, drizzled with basil pesto & balsamic glaze \$18.95

Chef's Soup of the Day

Made fresh daily
Bowl \$8.95 | Cup \$6.95

French Onion Soup

Topped with a toasted crostini & melted gruyère
Bowl \$9.95 | Cup \$7.95

Caesar Salad

Fresh cut romaine, croutons, shaved parmesan, baked parmesan crisp \$11.95

Classic Wedge Salad

Fresh iceberg wedge, blue cheese crumbles, tomatoes, pickled red onions,
applewood smoked bacon, blue cheese dressing with a balsamic glaze \$12.95

Chef's Seasonal Salad

Ask your server about the Chef's seasonal salad \$14.95

Butchery Garden Salad

Fresh greens, tomatoes, cucumbers, red onions, red pepper \$10.95

Seafood & Fowl*

Bourbon Barrel Salmon

Center Cut Salmon, spiced bourbon barrel glaze, choice of one entrée side \$29.95

Truffle Honey Chicken

Pan-seared Frenched 10 oz Airline Chicken, black truffle honey glaze,
crispy goat cheese polenta cake, asparagus \$28.95

Chicken Piccata

Chicken Breast, lightly coated with flour, pan seared,
sauteed in a white wine, lemon caper butter sauce served on fettuccini \$27.95

Chef's Catch of the Day

Chef's Seafood selection of the day, choice of one entrée side \$MKT

Land & Sea*

Butchery Steak & Lobster

A tender 8 oz Filet Mignon grilled to perfection, served with a 5 oz Cold Water Lobster Tail,
drawn butter, white cheddar mashed potatoes, steamed asparagus \$76.95

Land & Sea Medallions

Two Fresh Jumbo Sea Scallops atop two 4 oz Filet Medallions served on white cheddar mashed
potatoes drizzled with bearnaise, steamed asparagus \$59.95

Steaks & Chops*

All steaks and chops will be served with a choice of one entrée side

Steak temperatures: **Rare:** Red throughout. **Medium Rare:** Red, warm center. **Medium:** Pink throughout.
Medium Well: Slight pink center. **Well** NO pink.



We're honored to serve the Certified Angus Beef® brand: Beef raised responsibly by North America's family farmers and ranchers.

Ribeye Steak

A flavorful 12 oz ribeye grilled to perfection
topped with roasted garlic butter \$48.95

Filet Mignon

Traditional Bacon-Wrapped 8 oz Filet,
topped with garlic buttered mushrooms \$54.95

Center Cut New York Strip

14 oz Center Cut Strip, topped with truffle butter \$49.95

Filet Mignon Oscar

A tender 8 oz Filet Mignon topped with crab meat,
asparagus and bearnaise sauce \$67.95

Black River Blue Encrusted Filet

A tender 8 oz Filet topped with
Black River Blue Cheese \$54.95

Sides

White Cheddar Mashed Potatoes - Waffle Fries
Au Gratin Potatoes - Baked Potato
Steamed Asparagus - Creamed Spinach
Brussel Sprouts - Chef's Seasonal Vegetables

Toppings

Brandy Peppercorn Demi Sauce \$6.95
Port Wine Demi Reduction \$6.95
Garlic Butter Mushrooms \$6.95
Bearnaise Sauce \$4.95
Chimichurri Sauce \$4.95
Oscar \$13.95

Filet Trio

Three tender 4 oz Filet Medallions topped with Black River Blue Cheese,
Kona Coffee Rub with shallot butter, Chimichurri sauce \$61.95

Colorado Bison Ribeye

14 oz Rock River Farm Bison Ribeye topped
with chimichurri sauce \$65.95

T-Bone Steak

20 oz T-Bone, topped with caramelized onions \$68.95

Ranchero Ribeye

A 22 oz Bone-In Ribeye rubbed Ancho-Chile, pan-seared
with chili-lime butter \$74.95

Bone In Pork Chop

12 oz Bone-In Pork Chop Fuji Apple compote
cherry balsamic reduction \$39.95

Cocoa Kona Coffee Rubbed Top Sirloin

A 10 oz Top Sirloin rubbed with a blend of Kona Coffee Cocoa
topped with caramelized shallot butter \$39.95

Add to any Entrée

Add 5 oz Cold Water Lobster Tail MKT
Lobster Mac & Cheese \$15.95
3 Fresh Jumbo Sea Scallops \$MKT
5 Shrimp, Grilled or Sautéed \$15.95

Before placing your order, please inform the server of any known food allergies in your party.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.