

the
BUTCHERY
STEAKS CHOPS & SEAFOOD

Appetizers

Maryland Style Crab Cake

4 oz crab cake with a chipotle aioli \$11.95

Jumbo Shrimp Cocktail

5 jumbo shrimp served traditionally with cocktail sauce \$11.95

Scalloped Medallion

1 bacon wrapped scallop served with a steak medallion and a caper remoulade \$13.95

Sautéed Mussels

PEI mussels sautéed in a garlic-butter, white wine sauce \$13.95

Ahi Tuna Nachos

Diced ahi tuna, diced veggies tossed in Asian Essence, served on wonton chips with wasabi aioli and topped with sesame seeds \$13.95

Prime CAB Carpaccio

Tenderloin carpaccio, mixed greens with a citrus vinaigrette and cracked pepper \$12.95

Tallow Candle & Cheese Board

3 hand-crafted rotating cheeses served with fig preserves, cured meats, cornichons, lavashe, and an edible beef tallow candle \$17.95

Baked Shrimp Scampi

Jumbo shrimp tossed in a lemon-garlic butter sauce and topped with herb panko bread crumbs \$12.95

Crab, Goat Cheese, & Artichoke Dip

Creamy jumbo lump crab with Haystack goat cheese, served with a sourdough loaf \$10.95

Salads & Soups

House-made dressings: Black River Blue cheese, Buttermilk Ranch, Creamy Caesar, or Malbec Vinaigrette

ADD TO ANY SALAD: Chicken 5 - Shrimp 8 - Crab 9 - Salmon 9 - Steak 10

Chef's Soup of the Day

Made fresh daily

Bowl | \$7.95 Cup | \$6.95

French Onion Soup

Classic french onion soup topped with a toasted crostinini & melted Gruyère

Bowl | \$5.95 Cup | 4.95

Caesar Salad

Traditional caesar salad with croutons, shaved parmesan, and a baked parmesan crisp \$7.95

Classic Wedge Salad

A fresh iceberg wedge, topped with bleu cheese crumbles, tomatoes, cucumbers, carrots, red onions, and Applewood smoked bacon \$7.95

Seasonal Salad

See your server for details

Seafood & Fowl

Bourbon Barrel Salmon

Crispy center cut salmon topped with a spiced bourbon barrel glaze and a choice of one side \$22.95

Brown Butter Seared Scallops

Jumbo sea scallops pan seared with spices and butter, served with rainbow orzo and creamed spinach \$30.95

Roasted Spaghetti Squash

Roasted Spaghetti Squash with a garlic sundried tomato sauce, fresh basil, and Pecorino Cheese \$17.95

Truffle Honey Chicken

Frenched 10 oz chicken breast pan-seared and topped with a black truffle

Chicken Milanese

A natural chicken scallopine served with a baby arugula salad, marinated artichoke hearts and parmesan cheese \$20.95

Alaskan King Crab

One pound of Alaskan King Crab legs and choice of one side Market Price

Cold Water Lobster Tail

Two 5 oz steamed cold water lobster tails and a choice of one side \$33.95

Corn Flake Crusted Rainbow Trout

10 oz Rainbow Trout crusted with chili corn flakes and topped with a herb lemon-lime butter \$25.95

Sorrentina Pasta

San Marzano tomatoes, fresh herbs and spices, burrata and parmesan cheese \$18.95

Chicken Marsala

A natural chicken scaloppine breast sautéed with wild mushrooms topped with a marsala demi \$20.95

Steaks & Chops

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

Steak temperatures: Rare - Red throughout Medium Rare - Red, warm center Medium - Pink throughout Medium Well - Slight pink enter Well - NO pink

Cocoa Kona Coffee Rubbed Prime Top Sirloin

All natural 10 oz prime top sirloin rubbed with a blend of coffee and cocoa and topped with caramelized shallot butter \$31.95

Filet Mignon

Traditional bacon wrapped 9 oz filet with garlic buttered mushrooms \$36.95

Center Cut New York Strip

All natural 12 oz center cut strip with a truffle butter \$35.95

Mushroom Duxelle Encrusted Filet

A tender 9 oz filet topped with a broiled forest mushroom mixture \$35.95

Black River Blue Encrusted Filet

A tender 9 oz filet topped with a broiled Black River Blue Cheese encrustment \$35.95

Colorado Lamb Chops

Three 3 oz lamb chops served with a Bordeaux Cherry demi sauce \$29.95

Filet Trio

3 tender 4 oz medallions served with Black River Blue Cheese, mushroom duxelle, and a chimichurri sauce \$44.95

Colorado Bison Ribeye

A 14 oz Rock River Farm Bison Ribeye served with a chimichurri sauce \$39.95

Colorado Bison Filet

A 9 oz Bison Filet Mignon with a blackberry-shallot demi \$37.95

Ranchero Ribeye

A 22 oz bone-in ribeye rubbed with a Oaxaca spice and panseared with a chili-lime butter \$55.95

Bone-In Pork Chop

Fuji Apple compote and a cherry balsamic reduction \$23.95

Sides

White Cheddar Mashers - Fries - Rainbow Orzo - Au Gratin Potatoes
Steamed Asparagus - Creamed Spinach - Brussel Sprouts - Chef's Choice
Seasonal Vegetables - Baked Potato - Baked Sweet Potato

Add to any Entree

Add 1/2 Pound Alaskan King Crab | \$21.95

Add 5 oz Cold Water Lobster Tail | \$14.95

Lobster Mac and Cheese | \$13.95

Toppings

Oscar Style \$12.95

Bearnaise Sauce \$4.95

Brandy Peppercorn Demi Sauce \$4.95

Port Wine Demi Reduction \$4.95

Chimichurri Sauce \$4.95

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

© While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination can occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons with sensitivities should exercise judgement when ordering.

*These items may be served raw or undercooked or contain raw or undercooked ingredients