

the **BUTCHERY**

STEAKS CHOPS & SEAFOOD

Temporary Limited Menu

Appetizers

Maryland Style Crab Cake
4 oz Jumbo Lump Crab, red cabbage, chipotle aioli \$11.95

Jumbo Shrimp Cocktail ^{GF}
Five Jumbo Shrimp, house-made cocktail sauce \$11.95

Ahi Tuna Nachos
Diced Ahi Tuna, diced veggies tossed in Asian Essence, wonton chips
wasabi aioli, sesame seeds \$13.95

Tallow Candle & Cheese Board
Three hand-crafted rotating cheeses, fig preserves, cured meats,
cornichons, lavashe, sourdough baguette, edible beef tallow candle
\$17.95

Sautéed Mussels
PEI Mussels, garlic-butter, white wine sauce, crostinis \$13.95

Crab, Goat Cheese, & Artichoke Dip
Creamy Jumbo Lump Crab, Haystack goat cheese, sourdough baguette \$10.95

Salads & Soups

House-Made Dressings Options: *Black River Blue Cheese, Buttermilk Ranch, Creamy Caesar, or Raspberry Vinaigrette*

ADD TO ANY SALAD: Chicken \$5 - Shrimp \$8 - Salmon \$13 - Steak \$13 - King Crab \$16

Chef's Soup of the Day
Made fresh daily
Bowl | \$6.95 Cup | \$4.95

French Onion Soup
House-made french onion soup topped with a toasted
crostini & melted Gruyère
Bowl | \$7.95 Cup | 5.95

Caesar Salad
Fresh cut romaine, croutons, shaved parmesan, baked parmesan
crisp \$7.95

Classic Wedge Salad ^{GF}
Fresh iceberg wedge, blue cheese crumbles, tomatoes, cucumbers,
carrots, red onions, Applewood smoked bacon \$7.95

Seasonal Winter Salad ^{GF}
Fresh greens, dried cherries, candied pecans, apple slices, red
onions, goat cheese, maple vinaigrette \$10.95

Seafood & Fowl

Bourbon Barrel Salmon ^{GF}
Center Cut Salmon, spiced bourbon barrel glaze, choice of one side
\$22.95

Truffle Honey Chicken
Pan-seared Frenched 10 oz Chicken Breast, black truffle honey glaze,
crispy goat cheese polenta cake, asparagus \$22.95

Chicken Marsala
A Natural Chicken Scaloppine Breast, sautéed wild mushrooms, marsala
demi, fettuccine noodles \$21.95

Alaskan King Crab ^{GF}
One pound of Alaskan King Crab Legs, choice of one side \$49.95

Cold Water Lobster Tail ^{GF}
Two 5 oz Steamed Cold Water Lobster Tails, choice of one side \$33.95

Pasta of the Day
Ask your server about the chef's choice pasta of the night \$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 center.* **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, garlic buttered mushrooms \$36.95

Center Cut New York Strip
A Natural 12 oz Center Cut Strip, truffle butter \$35.95

Mushroom Duxelle Enreusted Filet
A Tender 9 oz Filet topped with a broiled forest mushroom mixture \$35.95

Black River Blue Enreusted Filet
A Tender 9 oz Filet topped with a broiled Black River Blue Cheese
encrustment \$35.95

Filet Trio
Three Tender 4 oz Filet 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 Lamb Chops ^{GF}
Three 3 oz Lamb Chops, Bordeaux Cherry demi sauce \$29.95

Ranchero Ribeye
A 22 oz Bone-In Ribeye rubbed with a Oaxaca spice and pan-seared with
a chili-lime butter \$55.95

Bone-In Pork Chop ^{GF}
14 oz Bone-In Pork Chop Fuji Apple compote and a cherry balsamic
reduction \$23.95

— Sides —

White Cheddar Mashers - Fries - Au Gratin Potatoes - Steamed
Asparagus - Creamed Spinach - Brussel Sprouts -
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 | \$10.95

— Toppings —

King Crab 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

^{GF} 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.