

# *the* **BUTCHERY**

STEAKS CHOPS & SEAFOOD

## Appetizers

**Maryland Style Crab Cake**  
4 oz Jumbo Lump Crab, red cabbage, chipotle aioli \$12.95

**Jumbo Shrimp Cocktail** <sup>GF</sup>  
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 \$15.95

**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 \$14 - Steak \$15

**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 \$8.95

**Classic Wedge Salad** <sup>GF</sup>  
Fresh iceberg wedge, blue cheese crumbles, tomatoes, cucumbers,  
carrots, red onions, Applewood smoked bacon \$8.95

**Seasonal Summer Salad** <sup>GF</sup>  
Fresh greens, Spinach, Asparagus, Strawberries, Pistachios, Goat  
Cheese, Tomato & Lemon-Mint Vinaigrette \$11.95

## Seafood & Fowl

**Bourbon Barrel Salmon** <sup>GF</sup>  
Center Cut Salmon, spiced bourbon barrel glaze, choice of one side  
\$25.95

**Truffle Honey Chicken**  
Pan-seared Frenched 10 oz Chicken Breast, black truffle honey glaze,  
crispy goat cheese polenta cake, asparagus \$25.95

**Chicken Marsala**  
A Natural Chicken Scaloppine Breast, sautéed wild mushrooms, marsala  
demi, fettuccine noodles \$22.95

**Alaskan King Crab** <sup>GF</sup>  
One pound of Alaskan King Crab Legs, choice of one side \$MKT

**Cold Water Lobster Tail** <sup>GF</sup>  
Two 5 oz Steamed Cold Water Lobster Tails, choice of one side \$MKT

**Pasta of the Day**  
Ask your server about the chef's choice pasta of the night \$22.95

## 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 \$34.95

**Filet Mignon**  
Traditional Bacon-Wrapped 9 oz Filet, garlic buttered mushrooms \$39.95

**Center Cut New York Strip**  
A Natural 12 oz Center Cut Strip, truffle butter \$38.95

**Mushroom Duxelle Enreusted Filet**  
A Tender 9 oz Filet topped with a broiled forest mushroom mixture \$39.95

**Black River Blue Encrusted Filet**  
A Tender 9 oz Filet topped with a broiled Black River Blue Cheese  
encrustment \$39.95

**Filet Trio**  
Three Tender 4 oz Filet Medallions served with Black River Blue Cheese,  
Mushroom Duxelle, and a Chimichurri sauce \$46.95

**Colorado Bison Ribeye**  
A 14 oz Rock River Farm Bison Ribeye served with a chimichurri  
sauce \$42.95

**Colorado Lamb Chops** <sup>GF</sup>  
Three 3 oz Lamb Chops, Bordeaux Cherry demi sauce \$31.95

**Ranchero Ribeye**  
A 22 oz Bone-In Ribeye rubbed Ancho-Chile and pan-seared with a  
chili-lime butter \$56.95

**Bone-In Pork Chop** <sup>GF</sup>  
14 oz Bone-In Pork Chop Fuji Apple compote and a cherry balsamic  
reduction \$25.95

### — 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 | \$23.95  
Add 5 oz Cold Water Lobster Tail | \$16.95  
Lobster Mac and Cheese | \$12.95

### — Toppings —

King Crab Oscar Style \$13.95  
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*

<sup>GF</sup> 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.

\* Item is Served Raw