

the **BUTCHERY**

STEAKS CHOPS & SEAFOOD

Appetizers

Maryland Style Crab Cake

4 oz Jumbo Lump Crab, red cabbage, chipotle aioli \$12.95

Jumbo Shrimp Cocktail (GF)

Five Jumbo Shrimp, house-made cocktail sauce \$13.95

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 \$6 - Shrimp \$12 - Salmon \$14 - Steak \$16

Chef's Soup of the Day

Made fresh daily

Bowl | \$6.95 Cup | \$5.95

French Onion Soup

House-made french onion soup topped with a toasted crostini & melted Gruyère

Bowl | \$7.95 Cup | 6.95

Caesar Salad

Fresh cut romaine, croutons, shaved parmesan, baked parmesan crisp \$8.95

Classic Wedge Salad (GF)

Fresh iceberg wedge, blue cheese crumbles, tomatoes, cucumbers, carrots, red onions, Applewood smoked bacon \$8.95

Seasonal Winter Salad

Fresh Greens, dried cherries, candied pecans, apple slices, red onion, goat cheese, maple vinaigrette \$11.95

Seafood & Fowl*

Bourbon Barrel Salmon (GF)

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

Fresh Jumbo Sea Scallops

Pan seared with brown butter choice of two sides SMKT

Cold Water Lobster Tail (GF)

Two 5 oz Steamed Cold Water Lobster Tails, choice of one side SMKT

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 \$45.95

Center Cut New York Strip

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

Mushroom Duxelle Encrusted Filet

A Tender 9 oz Filet topped with a broiled forest mushroom mixture \$45.95

Black River Blue Encrusted Filet

A Tender 9 oz Filet topped with a broiled Black River Blue Cheese encrustment \$45.95

Filet Trio

Three Tender 4 oz Filet Medallions served with Black River Blue Cheese, Mushroom Duxelle, and a Chimichurri sauce \$58.95

Colorado Bison Ribeye

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

Colorado Lamb Chops (GF)

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 \$62.95

Bone-In Pork Chop (GF)

14 oz Bone-In Pork Chop Fuji Apple compote and a cherry balsamic reduction \$28.95

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 5 oz Cold Water Lobster Tail | SMKT

Lobster Mac & Cheese \$13.95

3 Fresh Jumbo Sea Scallops SMKT

5 Shrimp, Grilled or Sautéed \$13.95

Toppings

Bearnaise Sauce \$4.95

Brandy Peppercorn Demi Sauce \$4.95

Port Wine Demi Reduction \$4.95

Chimichurri Sauce \$4.95

Garlic Butter Mushrooms \$4.95

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.