

the BUTCHERY

STEAKS CHOPS & SEAFOOD

Appetizers

Tallow Candle & Cheese Board

Three hand-crafted rotating cheeses, fig preserves, cured meats, cornichons, lavashe, sourdough baguette, edible beef tallow candle \$21.95

Maryland Style Crab Cake

4 oz Jumbo Lump Crab, red cabbage, sriracha aioli \$13.95

Jumbo Shrimp Cocktail

Six Jumbo Shrimp, house-made cocktail sauce \$14.95

Ahi Tuna Nachos*

Diced Ahi Tuna, diced veggies tossed in Asian Essence, wonton chips wasabi aioli, sesame seeds \$15.95

Sautéed Mussels

PEI Mussels, garlic butter, white wine sauce, crostinis \$18.95

Crab, Goat Cheese, & Artichoke Dip

Creamy Jumbo Lump Crab, Haystack goat cheese, sourdough baguette \$12.95

*Steak & Pineapple Skewers

Tender steak grilled with pineapple brushed with an Asian glaze and topped with sesame seeds \$14.95

Salads & Soups

House-Made Dressings Options: Black River Blue Cheese, Buttermilk Ranch, Creamy Caesar, or Raspberry Vinaigrette
ADD TO ANY SALAD*: Chicken \$8 - Shrimp \$13 - Salmon \$16 - Steak \$18

Chef's Soup of the Day

Made fresh daily
Bowl \$7.95 | Cup \$6.95

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 \$9.95

Classic Wedge Salad

Fresh iceberg wedge, blue cheese crumbles, tomatoes, cucumbers, carrots, red onions, Applewood smoked bacon \$9.95

Seasonal Salad

Ask your server about the Chefs Seasonal Salad \$13.95

House Garden Salad

Fresh greens, tomatoes, cucumbers, carrots, red onions, red pepper \$8.95

Seafood & Fowl*

Bourbon Barrel Salmon

Center Cut Salmon, spiced bourbon barrel glaze, choice of one side \$28.95

Truffle Honey Chicken

Pan-seared Frenched 10 oz Chicken Breast, black truffle honey glaze, crispy goat cheese polenta cake, asparagus \$27.95

Chicken Marsala

A Natural Chicken Scaloppine Breast, sautéed wild mushrooms, marsala demi, fettuccine noodles \$26.95

Fresh Jumbo Sea Scallops

Pan seared with brown butter choice of two sides SMKT

Cold Water Lobster Tail

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 \$25.95

Chef's Catch of the Day

Chef's Seafood selection of the day, served with a choice of one entrée side SMKT

Land & Sea*

Butchery Steak & Shrimp

A flavorful 8 oz top sirloin, topped with a creamy portabella mushroom sauce served with 5 shrimp scampi sautéed in garlic butter, served with a choice one entrée side \$46.95

Filet Medallions & Sea Scallops

Two fresh jumbo Sea Scallops atop two 4 oz Filet Medallions served on white cheddar mashed potatoes, drizzled with bearnaise sauce and Chef's vegetable of the day \$59.95

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.



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

Cocoa Kona Coffee Rubbed Top Sirloin

A 10 oz top sirloin rubbed with a blend of Kona coffee and Cocoa and topped with caramelized shallot butter \$39.95

Filet Mignon

Traditional Bacon-Wrapped 8 oz Filet, garlic buttered mushrooms \$52.95

Center Cut New York Strip

A flavorful 12 oz Center Cut Strip, truffle butter \$45.95

File Mignon Oscar

A tender 8 oz Filet Mignon topped with crab meat, asparagus and bearnaise sauce \$65.95

Black River Blue Encrusted Filet

A tender 8 oz Filet topped with a broiled Black River Blue Cheese encrustment \$52.95

Sides

White Cheddar Mashers - Fries - Au Gratin Potatoes
Steamed Asparagus - Creamed Spinach - Brussels Sprouts
Seasonal Vegetables - Baked Potato

Add to any Entree

Add 5 oz Cold Water Lobster Tail MKT
Lobster Mac & Cheese \$13.95
3 Fresh Jumbo Sea Scallops SMKT
5 Shrimp, Grilled or Sautéed \$13.95

Filet Trio

Three tender 4 oz Filet Medallions served with Black River Blue Cheese, buttered garlic mushrooms, and a chimichurri sauce \$58.95

Colorado Bison Ribeye

A 14 oz Rock River Farm Bison Ribeye, topped with a chimichurri sauce \$64.95

Colorado Lamb Chops

Three 3 oz Lamb Chops, Bordeaux Cherry demi sauce \$39.95

Ranchero Ribeye

A 22 oz Bone-In Ribeye rubbed Ancho-Chile and pan-seared with a chili-lime butter \$72.95

Bone In Pork Chop

14 oz Bone-In Pork Chop Fuji Apple compote and a cherry balsamic reduction \$38.95

Toppings

Bearnaise Sauce \$4.95
Brandy Peppercorn Demi Sauce \$6.95
Port Wine Demi Reduction \$6.95
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.