the BUTCHERY

STEAKS CHOPS & SEAFOOD

Appetizers

Tallow Candle & Cheese Board
Hand-Crafted rotating cheeses, fig preserves, cured meats, cornichons, lavashe, sourdough baguette, edible beef tallow candle $26.95

Ahi Tuna Nachos*
Diced Ahi Tuna marinated in an Asian sauce, tomato, cucumber, onion & garlic pico, creamy wasabi served on wonton chips $17.95

Bacon Wrapped Goat Cheese Dates
Lightly tossed in ,honey, crushed red pepper, cayenne & rosemary sauce $12.95

Maryland Style Crab Cake
4 oz Jumbo Lump Crab, red cabbage, sriracha aioli $16.95

Jumbo Shrimp Cocktail (GF)
Six Jumbo Shrimp, house-made cocktail sauce $17.95

Bacon Wrapped Jalapenos
Jalapenos stuffed with mozzarella cheese, wrapped in bacon lightly fried, served with ranch dressing $14.95

Bourbon Glazed Brussels Sprouts
Crispy spouts tossed in a our spiced bourbon glaze parmesan cheese and bacon $14.95

Sautéed Mussels
PEI Mussels, garlic-butter, white wine sauce, crostini's $21.95

Spinach & Artichoke Dip
Creamy spinach & artichoke dip served warm with garlic butter crostini's $14.95

Steak & Pineapple Skewers*
Tender steak grilled with pineapple brushed with an asian glaze topped with sesame seeds $15.95

Salads & Soups

House-Made Dressing Options: Black River Blue Cheese, Buttermilk Ranch, Creamy Caesar, Raspberry or Malbec Vinaigrette
ADD TO ANY SALAD*: Chicken $11 - Shrimp $16 - Salmon $18 - Steak $20

Burrata Caprese Salad
Dry Salami & Prosciutto over a bed of spring mix, topped with burrata mozzarella, fresh heirloom tomatoes & Verano olives, drizzled with basil pesto & balsamic glaze $18.95

Chef's Soup of the Day
Made fresh daily
Bowl $9.50 | Cup $7.50

French Onion Soup
Topped with a toasted crostini & melted gruyère
Bowl $9.95 | Cup $7.95

Caesar Salad
Fresh cut romaine, croutons, shaved parmesan, baked parmesan crisp $12.95

Classic Wedge Salad (GF)
Fresh iceberg wedge, blue cheese crumbles, tomatoes, pickled red onions, applewood smoked bacon, blue cheese dressing with a balsamic glaze $13.95

Chef's Seasonal Salad
Ask your server about the Chef's seasonal salad $14.95

Butchery Garden Salad (GF)
Fresh greens, tomatoes, cucumbers, red onions, red pepper $11.95

Seafood & Fowl*

Bourbon Barrel Salmon (GF)
Center Cut Salmon, spiced bourbon barrel glaze, choice of one entrée side $33.95

Truffle Honey Chicken
Pan-seared Frenched 10 oz Airline Chicken, black truffle honey glaze, crispy goat cheese polenta cake, asparagus $32.95

Chicken Piccata
Chicken Breast, lightly coated with flour, pan seared, sauteed in a white wine, lemon caper butter sauce served on fettuccini $31.95

Fresh Jumbo Sea Scallops (GF)
Pan seared with brown butter, choice of two entrée sides $63.95

Cold Water Lobster Tail (GF)
Two 6 oz Cold Water Lobster Tails steamed to perfection, served with drawn butter, choice of one entrée side $67.95

Pasta of the Day
Ask your server about the chef's pasta of the day $29.95

Chef's Catch of the Day
Chef's Seafood selection of the day, choice of one entrée side $MKT

Land & Sea*

Butchery Steak & Lobster
A tender 8 oz Filet Mignon grilled to perfection, served with a 6 oz Cold Water Lobster Tail, drawn butter, white cheddar mashed potatoes, steamed asparagus $76.95

Land & Sea Medallions
Two Fresh Jumbo Sea Scallops atop two 4 oz Filet Medallions served on white cheddar mashed potatoes drizzled with béarnaise, steamed asparagus $65.95

Steaks & Chops*

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

Ribeye Steak
A flavorful 12 oz ribeye grilled to perfection topped with roasted garlic butter $52.95

Filet Mignon
Traditional Bacon-Wrapped 8 oz Filet, topped with garlic buttered mushrooms $57.95

Center Cut Prime New York Strip
14 oz Center Cut Prime NY Strip, topped with truffle butter $52.95

Filet Mignon Oscar
A tender 8 oz Filet Mignon topped with crab meat, asparagus and béarnaise sauce $68.95

Black River Blue Encrusted Filet
A tender 8 oz Filet topped with Black River Blue Cheese $56.95

Colorado Lamb Chops
Two 6 oz grilled Lamb Chops, topped with a blackberry serrano sauce, choice of one entrée side $54.95

Filet Trio
Three tender 4 oz Filet Medallions topped with Black River Blue Cheese, Kona Coffee Rub with shallot butter, Chimichurri sauce $63.95

Filet Mignon & Shrimp
A tender 8 oz Filet, topped with shrimp sauteed in a creamy lobster sauce $61.95

Wagyu New York Strip
12 oz American Wagyu New York Strip, prized for its tenderness, extreme marbling with a rich buttery flavor topped with roasted garlic butter $79.95

Ranchero Ribeye
A 22 oz Bone-In Ribeye rubbed Ancho-Chile, pan-seared with chili-lime butter $75.95

Bone In Pork Chop
12 oz Bone-In Pork Chop Fuji Apple compote cherry balsamic reduction $43.95

Cocoa Kona Coffee Rubbed Top Sirloin
A 10 oz Center Cut Top Sirloin rubbed with a blend of Kona Coffee Cocoa topped with caramelized shallot butter $43.95

Entrée Sides
White Cheddar Mashed Potatoes - Waffle Fries - Au Gratin Potatoes
Baked Potato - Steamed Asparagus - Creamed Spinach
Brussels Sprouts - Chef's Seasonal Vegetables

Toppings
Brandy Peppercorn Demi Sauce $6.95
Port Wine Demi Reduction $6.95
Garlic Butter Mushrooms $6.95, Béarnaise Sauce $4.95
Chimichurri Sauce $4.95, Oscar $14.95

Add to any Entrée
Add 6 oz Cold Water Lobster Tail $32.95
Lobster Mac & Cheese $15.95
3 Fresh Jumbo Sea Scallops $29.95
5 Shrimp Scampi $15.95

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.

01/21/26