the BUTCHERY

STEAKS CHOPS & SEAFOOD

Appetizers

Tallow Candle & Cheese Board
Handcrafted rotating cheeses, fig preserves, cured meats, cornichons, lavash, 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 $18.95

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 $18.95

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

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

Bourbon Glazed Brussels Sprouts
Crispy sprouts tossed in our spiced bourbon glaze Parmesan cheese and bacon $14.95

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

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

Steak & Pineapple Skewers*
Tender steak grilled with pineapple brushed with an Asian glaze topped with sesame seeds $16.95

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 $10.95 | Cup $8.95

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

Butchery Seafood & Classics*

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 over fettuccine $31.95

Chicken Parmesan
chicken breast breaded and pan seared to a golden brown, topped with a marinara sauce, parmesan cheese, served over fettuccine noodles $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 $69.95

Lemon Caper Halibut
Halibut, pan-sauteed in olive oil, topped with a lemon caper butter sauce, fresh garlic, onions and tomatoes, choice of one entrée side $55.95

Farmers Pasta with Shrimp
Fettuccine tossed in a creamy alfredo sauce, asparagus, mushroom, tomato, brussels sprouts, topped with shrimp $31.95
substitute chicken $28.95

Beef Stroganoff
Tender beef, sauteed with onions, mushrooms and garlic tossed in a creamy sauce with lightly buttered egg noodles topped with sour cream $32.95

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 Done** NO pink.
We're honored to serve the Certified Angus Beef ® brand: Beef raised responsibly by North America's family farmers and ranchers.

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

Filet Mignon
Traditional Bacon-Wrapped 8 oz Filet, topped with garlic buttered mushrooms $58.95

Center Cut Prime New York Strip
14 oz Center Cut Prime NY Strip, topped with truffle butter $53.95

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 $58.95

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

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

Toppings
Kona Coffee Rub $4.95
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 $13.95

Butchery Steak & Lobster
A tender 8 oz Filet Mignon, served with a 6 oz cold water lobster tail, drawn butter, white cheddar mashed potatoes, steamed asparagus $78.95

Filet Mignon & Shrimp
A tender 8 oz Filet, topped with shrimp sauteed in a creamy lobster sauce $62.95

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

Cowboy Ribeye
A 22 oz Bone-In Ribeye rubbed with ancho chile, pan-seared with chili-lime butter $76.95

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

Ribeye Steak
A flavorful 12 oz ribeye grilled to perfection topped with roasted garlic butter $53.95

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.

09/29/26