

STARTERS

Ahi Tuna Poke* baby iceberg lettuce cups scallions sesame seeds spicy sriracha teriyaki aioli	14	Bleu Cheese Stuffed Dates wrapped in brown sugar cured bacon	12
Green Beans Tempura lightly battered & fried house-made spicy aioli	10	Steak Tartare* rare beef tenderloin traditional seasonings served with crostinis	14
Classic Shrimp Cocktail blonde ale steamed shrimp horseradish cocktail sauce	14	Beef Short Ribs guinness braised sweet onion compote mashed potatoes natural au jus	12
Polenta Crusted Fried Calamari fried jalapeño peppers & lemon wheels scallions honey-citrus glaze chipotle aioli dipping sauce	12	Roasted Butternut Squash Ravioli stuffed fresh pasta rounds truffle oil beurre blanc cream sauce	10
Lobster Nachos house-made pepper jack cheese sauce lump lobster meat jalapeño & cilantro cotija cheese house-made corn tortilla chips	19	Mazza Plate lemon-garlic hummus herbed goat cheese olives roasted red peppers flatbread balsamic drizzle	15
Monterey Bleu Cheese Chips house-made potato chips monterey jack aged bleu cheese	10	Buffalo Chicken Dip spicy buffalo sauce bleu cheese crumble house-made corn tortilla chips	10



SOUP & SALAD

Soup of the Day8

Butcher's Salad mixed greens grape tomato orange supremes goat cheese pine nuts mountain town's cranberry-pear balsamic & persian lime olive oil <i>add: chicken 5 shrimp 8</i>	11	Chop Chop Salad diced grilled chicken mixed greens avocado bleu cheese grape tomatoes hard-boiled eggs bacon herbed buttermilk dressing	17
Caesar romaine hearts tossed with caesar dressing shaved parmesan cheese roasted garlic focaccia croûtons	11	B.L.T. Salad sliced ripe tomatoes baby iceberg lettuce wedge applewood smoked bacon bleu cheese crumble dressing	12

THE BUTCHER'S BLOCK

all cuts include choice of two sides - steaks topped with garlic herbed butter

Prime Rib Roast 12oz or 16oz* (limited availability)	30/34	Filet Mignon 8oz*	42
New Zealand Lamb Chops*	34	New York 14oz Trimmed*	39
Niman Ranch Pork Chop 12oz Thick Cut* topped with maple bourbon glaze	32	 Niman Ranch Prime Flat Iron 10oz*	34
		 Bone-in Cowboy Ribeye 20oz*	58

add shrimp 8 | add lobster tail 16 | add king crab legs ½ lb mrkt price | add béarnaise 2

<u>Rare</u> Cool Red Center	<u>Med/Rare</u> Warm Red Center	<u>Med</u> Pink Center	<u>Med/Well</u> Slightly Pink Center	<u>Well</u> No Pink
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SIDES

wild mushrooms sautéed asparagus	coconut jasmine rice steamed broccoli jalapeño bacon mac	mashed potatoes bacon brussels sprouts
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ENTRÉES

Alaskan King Crab Legs 1lb served with drawn butter choice of two sides	mp	Macadamia Nut Crusted Halibut raisin caper butter sauce coconut jasmine rice asparagus	37
Filet Oscar* 6oz filet topped with blue lump crab & béarnaise sautéed asparagus mashed potatoes	42	Saffron Risotto asparagus sautéed seasonal vegetables add: <i>chicken 5 shrimp 8 lobster tail 16</i>	27
Ahi Tuna* seared rare coconut jasmine rice sautéed asparagus honey soy & spicy ginger dipping sauces	32	Chicken Fried Chicken chicken breast paillard double dipped and fried crisp mashed potatoes with country gravy broccoli	26
Chicken Pesto Fettuccine basil-pesto cream sauce sliced grilled chicken red & yellow bell peppers onions locally made noodles <i>substitute shrimp 8</i>	29	Butcher's Chop House Burger* aged white cheddar pickles n' onions bacon aioli arugula tomato brioche bun choice of steak fries, french fries or sweet potato fries	20

split salad charge \$4 | split entrée charge \$8, includes additional side portions

*consumer advisory: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions | butcher's chop house uses zero trans fats for frying