



Raw Bar

DAILY OYSTER

half dozen 15 full dozen 28

champagne mignonette | cocktail sauce | horseradish

SHRIMP COCKTAIL 23

horseradish cocktail sauce | olives | lemon zest

PRIME FILET CARPACCIO & TARTARE DUO 25

house made toast points

AHI & SALMON TARTARE 21

caviar | ponzu | dill | capers



TASTE OF BUTCHER'S CUT

25 per person/ min 4 people

- slice of wagyu tritip -
- mini blue lump crab cake -
- shrimp tempura -
- slice of colorado lamb chop -

Caviar

RED CAVIAR 30g 30

SELECT GOLDEN OSETRA 1oz 110

DOMESTIC CAVIAR 1oz 85

onion | capers | egg whites | chives | crostini

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Appetizers

SAVORY ZESTY SHRIMP 19
creamy cajun butter sauce | crostini

MUSSELS & CLAMS 22

sauteed in yellow curry | shallots

ITALIAN MEATBALLS 17

house made marinara | shaved parmesan

CHARCUTERIE BOARD 25

chef's daily choice of cured meats and cheese

BURRATA BRUSCHETTA 16

buffalo mozzarella | roasted cherry tomatoes | basil | evoo | shaved parmesan

BLUE LUMP CRAB CAKE 21

crispy tarragon | baby kale | jalapeno aioli

Salads

THE WEDGE 14

baby iceberg lettuce | carrots | cherry tomatoes | blue cheese dressing | crispy bacon

THE CAESAR 13

truffle croûtons | parmesan tuiles | anchovies +2

BEEF BURRATA SALAD 14

burrata cheese | grilled peaches | beets | arugula | roasted almonds | balsamic drizzle

BUTCHER'S SALAD 15

butter lettuce | dried cranberry | goat cheese | cherry tomatoes | citrus vinaigrette

Soup

FAMOUS CLAM CHOWDER 15

west coast style | little-neck clams | bell pepper | onion | celery



BUTCHER'S SELECTION OF WAGYU

A-5 JAPANESE WAGYU MIYAZAKI PREFECTURE

24 per oz/ minimum 6 oz

A-8 GREG NORMAN FARMS AUSTRALIAN WAGYU

12 per oz/ minimum 8 oz

USDA PRIME STEAKS DRY AGED IN HOUSE (MINIMUM 21 DAYS)

served a la carte

CENTER CUT FILET 44

8 oz

CENTER CUT NEW YORK 42

16 oz

BONE-IN RIBEYE 52

22 oz

T-BONE 48

20 oz

PRIME PORTERHOUSE 60

24 oz

FRENCH TRIMMED TOMAHAWK 66

24 oz

IPA SIRLOIN STEAK 32

10 oz mushroom tapenade roasted bell peppers

Entrees

SEARED AHI 39

adobo-rubbed | sesame seed | jasmine rice | seasonal vegetables | unagi drizzle

LOCALLY CAUGHT SEABASS 35

creamy polenta | light raspberry puree | asparagus

SMOKED SALMON 33

potato puree | orange basil citrus | micro greens

PAN SEARED SCALLOPS 44

polenta | sweet radish yogurt sauce | tobiko

ORGANIC JIDORI CHICKEN 32

organic tri-colored cauliflower | lemon citrus rosemary

COLORADO LAMB CHOPS 49

italian truffle potato puree | candid cognac mustard

Pastas

LOBSTER RAVIOLI 36

australian cold-water lobster | pink vodka sauce | orange zest

SEAFOOD LINGUINE 44

mussels and clams | shrimp | 1/2 lobster tail | lightly spicy marinara sauce

VEGETARIAN LINGUINE 28

heirloom tomatoes | capers | olives | pecorino cheese

CARBONARA 29

linguine | pancetta | onion | parmesan | touch of cream

Butcher's Burgers

THE 1LB ANGUS BURGER 22

two patties | caramelized onions | provolone | mushrooms | avocado | bacon | chipotle aioli | beer battered fries

THE VEGAN 19

soy pattie | caramelized onions | mushrooms | avocado | beer battered fries



Sides

TEMPURA ONION RINGS 12

WHIPPED POTATO PUREE 12

SALT & PEPPER BEER BATTERED FRIES 13

ROASTED BRUSSEL SPROUTS 13

WILD FIELD MUSHROOMS 13

TWICE BAKED POTATO 14

LOBSTER MAC N CHEESE 15

GRILLED ASPARAGUS 13

TRI-COLORED CAULIFLOWER 12

Escorts To The Steaks

6OZ AUSTRALIAN COLD-WATER LOBSTER TAIL 19

PAN-SEARED SCALLOPS 24

3 JUMBO SHRIMP SCAMPI 19

LOMBARDY CRAB STYLE 10

Sauces

CREAMY HORSERADISH 3

VEAL BONE BORDELAISE 3

CHIMICHURRI 3

CANDID COGNAC MUSTARD SAUCE 3

BRANDY MUSHROOM CREAM 3