

RAW BAR

Shellfish Platter (<i>Shrimp, Oysters, Clams, King Crab & Lump Crab</i>) —	\$60 Sm \$90 Lg
Oysters (<i>1/2 Dozen</i>) —————	\$16
Shrimp Cocktail —————	\$18
Lump Crab Cocktail —————	\$16

APPETIZERS

Onion Soup (<i>Au Gratin</i>) —————	\$9
Steak Tartare —————	\$17
Crab Cake —————	\$15
Chilled Asparagus —————	\$12

SALADS

Cobb Salad —————	\$18
Shrimp & Crab Louie Salad —————	\$16
Caesar (<i>Plated Tableside</i>) —————	\$12
Butcher Salad —————	\$14

**SANDWICHES
&
ENTREES**

Ribeye Steak Sandwich (<i>Watercress, Onions & Horseradish</i>) —————	\$18
Butcher Burger (<i>Prime Dry Aged Beef, English Cheddar & Fried Onions</i>) —————	\$21
Fried Shrimp —————	\$22
Lobster BLT —————	\$22
Roasted Idaho Brook Trout (<i>Lemon Caper Sauce & Green Beans</i>) —————	\$24
Waldorf Chicken Salad Sandwich (<i>Apples, Walnuts & Boston Bibb</i>) —————	\$11

**STEAKS
&
CHOPS**

Dry Aged Porterhouse —————	\$56
New York Strip —————	\$40
Filet Mignon —————	\$38
Delmonico —————	\$42
Pork Chop —————	\$26
Colorado Lamb Chops —————	\$36

SIDES

Creamed Spinach —————	\$8
Singer Fries —————	\$7
Green Beans Amandine —————	\$8
Mashed Potatoes —————	\$7
Mushrooms & Onions —————	\$10

DESSERT

Baked Alaska —————	\$9
New York Style Cheesecake —————	\$7
Chocolate Fudge Cake —————	\$6
Orange Sherbet —————	\$6
Carrot Cake —————	\$5
Apple Crumble —————	\$6
Coffee or Tea —————	\$4

A 20% gratuity will be added for all parties of 6 or more. No Personal Checks Accepted.