

SALADS \$9.8

Caesar romaine hearts, reggiano parmesan, herbed croutons & classic caesar dressing

Fried Spinach red onion, cauliflower, broccoli & chile-lime vinaigrette

Arugula wild rocket arugula, Danish double-cream bleu, Asian pears, sourdough croutons, sherry-mustard vinaigrette

Vegetable Chopped Salad hearts of palm, carrots, blue lake beans, corn, avocado, tomato, snow peas, summer squash, green onion, pecans, pecorino & creamy cilantro dressing

SALADS \$12.4

Southern-Fried Chicken Salad fried chicken, iceberg, black beans, corn, radish, cucumbers, cherry tomatoes & buttermilk chive dressing

Over The Rainbow farro, quinoa, red, yellow & orange bell peppers, corn, red onion, asparagus, cherry tomatoes, almonds, herbs & champagne vinaigrette

Kale baby yellow beets, toasted hazelnuts, goat cheese & citrus vinaigrette

Summertime Steakhouse natural USDA prime flat iron, red onion, mango, avocado, basil, romaine & white balsamic-lime vinaigrette

SOUPS \$6.2

Onion Soup Gratinee gruyere, pumpkin squash, sage

Wild Mushroom with a touch of cream

SANDWICHES \$12.4

Flat Iron USDA Prime, roasted anaheim chiles, spinach & preserved lemon chimichurri

Ultimate BLT apple-smoked bacon, heirloom tomato, arugula & aioli on lard bread

Roasted Chicken balsamic onions, fresh mozzarella, arugula & aioli

Grilled Cheese short ribs, gruyère, parmesan & white cheddar

Butcher Blend Burger USDA prime beef, bibb lettuce, brandywine tomato, aioli & red onion (*sharp cheddar available upon request*)

Drunken Goat red wine-marinated goat cheese, brie, cranberry chutney, herbs de provence, green apple, petite greens, aioli & walnut bread

SMALL PLATES & VEGETABLES

\$6.4

Cauliflower, Chili de Arbol, Crispy Shallots & Onions

Tomato, Cucumber, Watermelon & Red Onion

Avocado Toast

Butternut Squash, Pepitas, Strachatella & Honey

Kennebec Salt & Pepper Fries

Baked Sweet Potato

Roasted Garlic Mashed Potatoes & White Cheddar

Creamed Kale

Roasted Broccolini

\$8.6

Mac & Cheese

Grilled Thick-Cut Bacon & Barbecue Sauce

Lamb Cigars & Tzatziki Sauce

Butcher's Sausage

Potato Gnocchi, Mint-Pea Pesto

Brussels Sprouts, Pistachio & Fresh Lemon

Steak Tartare*

Asparagus & Fried Egg

Roasted Heirloom Carrots

\$9.8

Pork Belly, Celery Root, Maple, Au Jus

Mussels, Lobster Stock, Shoestring Fries

Maryland Lump Crab Cake

Baked Brie in Sourdough, Seasonal Fruit

Crudo, Diver Scallop, Tangerine, Asparagus, Cilantro*

Portobello Fries & Herb Aioli

Grilled Octopus, Gigante Beans & Green Olives

Bone Marrow Carne Asada

Fried Calamari

All of our steaks are cooked over Red Oak, served with homemade garlic chips & mushroom Rockefeller

BUTCHER'S CUTS \$26.2

Skirt Steak: Cowboy Marinade *Akaushi Cattle*

Flank: Garlic & Lemon *Snake River Farms Black Wagyu*

Tri-Tip: Santa Maria Rub *Akaushi Cattle*

Hanger: Fresh Herbs *USDA Natural Prime*

THE SPENCER STEAK \$28.6

Creekstone All Natural

Made famous by Jocko's since 1917

This old-school cut of beef is an all-time favorite!

STEAKHOUSE CUTS \$35.8

Rib-Eye *Creekstone All Natural*

Filet Tenderloin *Grass Fed Wagyu*

New York *USDA Natural Prime*

RIB-EYE CAP \$29.7

Creekstone All Natural (Limited Availability)

The absolute best part of the rib eye



SAUCES

(choose one)

Blue Cheese - Red Wine Demi - Brandied Mushroom - Bearnaise - Charred Onion - Horseradish Cream - Lemon Chimichurri

BAVETTE \$27.6

SRF American Kobe

One of Europe's most popular cuts

SEAFOOD \$23.2

Shrimp & Artichokes jumbo shrimp, artichoke hearts, white wine, lemon & capers

Horseradish Crusted Butterfish roasted root vegetables & tarragon pinot sauce

Sea Bass ala Plancha wild, crispy skin, watercress & olive oil dipping sauce

Organic King Salmon carrot puree, bloomsdale spinach, garlic, lemon, olive oil

Barramundi flash fried, spring onions, fresh peppers, sprouts, Ponzu (*Monterey Bay Aquarium "Best Catch"*)

Diver Scallops lentils, scallions, sweet potato, fresh herb chimmi

Linguini & Clams Manila clams, white wine, garlic, herbs

ENTRÉES \$21.8

Colorado Lamb Porterhouse Chops peewee potatoes, dried apricots & violet mustard

Jumping Beef filet mignon tips, roasted tomatoes, red onions, crispy potatoes & Peruvian demi-glace

Salt & Pepper Pork Chop Fuji apple, slow-cooked beet greens, calvados demi-glace

Butcher's Beef Pot Pie "Grass Fed" filet mignon, butcher's cuts, vegetables

Vertical Chicken Mary's chicken, tarragon, shallots & slow-cooked black beans

Texas Slow-Smoked Brisket white grits & braised greens

Lasagna "Grass Fed" meat ragu, bechamel, fresh mozzarella, reggiano parmesan & fried basil