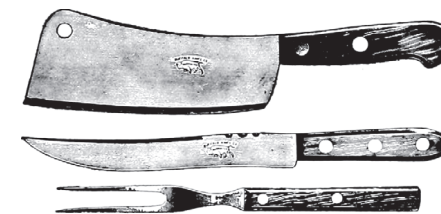


STARTERS

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| Steamed Clams 12 <i>White wine, garlic, andouille sausage</i> | Rock Shrimp 11 <i>Crispy ale batter, blistered shishito peppers, Sriracha cream</i> | Oysters Rockefeller* 15 <i>Poached 1/2 shell oysters, creamed baby spinach, hollandaise</i> |
| Shrimp Cocktail 13 <i>Atomic horseradish cocktail sauce</i> | Braised Beef Short Ribs 11 <i>White cheddar grits</i> | Oysters on the Half Shell (1/2 dozen)* 14 <i>Atomic horseradish cocktail sauce, shallot mignonette</i> |
| Crab Cakes 14 <i>Pan-fried lump crab cake, sweet pea salad, red pepper aioli</i> | Wild Mushroom Ravioli 11 <i>Mushroom truffle ragout</i> | BBQ Hoisin Pork Ribs 14 <i>Sweet and spicy Asian-inspired ribs</i> |



GREENS & POTS

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| Caprese Salad 12 <i>Buffalo mozzarella, heirloom tomatoes, basil, EVOO, balsamic vinegar</i> |
| Cleaver Salad 9 <i>Romaine lettuce, buttermilk blue cheese, bacon, avocado, tomatoes Dijon vinaigrette</i> |
| Caesar Salad 9 <i>Romaine lettuce, Parmesan dressing, brioche croutons</i> |
| House Dinner Salad 8 <i>Crisp lettuce, greens, red onion, cucumber, tomatoes</i> |
| Roasted Beet Salad 9 <i>Oven-roasted beets, crumbled goat cheese, arugula, EVOO</i> |
| Lobster Chowder 10 <i>Maine lobster, roasted corn, bacon, fingerling potatoes</i> |
| French Onion Soup 8 <i>Beef stock, caramelized onions, sherry wine, baguette croutons, Gruyère cheese</i> |

ANGRY BUTCHER CUTS

Seared in our 1200-degree high heat radiant broiler

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| Filet Mignon* 7 oz. 32 10 oz. 40 | |
| New York Steak* 16 oz. 39 | |
| USDA Prime Flat Iron Steak* 12 oz. 26 | |
| Bone-In Rib-Eye Steak* 22 oz. 40 | |
| Porterhouse Steak* 24 oz. 38 | |
| USDA Prime Sirloin Steak* 10 oz. 24 | |

PRIME RIB CUTS* *Slow-roasted 28-day aged prime rib*

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| 16oz. Off The Bone* 28 |
| 16oz. English Cut* 28 |
| 24oz. Bone On* 34 |

SURF

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| Cioppino 30 <i>King crab, shrimp, sea scallops, fresh clams, mussels, halibut, saffron broth</i> |
| Pacific Halibut* 32 <i>Pan-roasted</i> |
| North Atlantic Salmon* 26 <i>Pan-roasted</i> |
| King Crab Legs MP <i>Steamed</i> |
| Cold Water Lobster Tails MP <i>Butter broiled</i> |
| Shrimp & Sea Scallop Sauté* 27 <i>Wilted baby spinach, champagne butter sauce</i> |

SIDES



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| Mac & Cheese 7 <i>White cheddar, smoked bacon caramelized onions</i> | Idaho Baked Potato 8 <i>with all the soldiers</i> |
| Tuscan Fried Potatoes 7 <i>Olive oil, rosemary, Parmesan</i> | Buttered Asparagus 8 |
| Butter Whipped Potatoes 7 | Spinach 7 <i>Creamed or sautéed</i> |
| Bourbon Smashed Sweet Potatoes 7 | Fire-Roasted Mushrooms 8 |
| Creamed Corn 6 | Beer-Battered Onion Rings 6 |

USDA PRIME STEAK DINNER

Our 8oz. hand-cut prime sirloin steak, fresh garden salad, buttery mashed or smashed sweet potatoes, chef's daily vegetable selection 22

Add Sautéed Shrimp Scampi 12

STEAK TOPPINGS...add to any steak

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| Classic Oscar* <i>Crabmeat, asparagus, béarnaise</i> 10 |
| Surf 8oz. <i>Butter broiled cold water lobster tail</i> 24 |

STEAK SAUCES 1

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|-------------------------------|-----------------------|
| Béarnaise* | Red Wine Sauce |
| Green Peppercorn Sauce | Chimichurri |

BUTCHER SPECIALTIES

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| Steak au Poivre* 26 <i>Pan-seared filet mignon medallions, green peppercorn cognac sauce</i> |
| Herb Roasted Chicken 20 <i>Whole chicken, herb rub, pan juices</i> |
| Broiled Porterhouse Pork Chop 22 <i>Bourbon-apple compote</i> |
| Fried Chicken 20 <i>Buttermilk fried chicken breast, sage & sausage gravy, desert honey drizzle</i> |
| Boneless Beef Short Ribs 29 <i>Braised in dark ale sauce</i> |

SWEET SIDE

7 EACH

à la mode 2

Classic Carrot Cake
Whipped cream cheese layers

Cheesecake
Sour cream cheesecake, whipped cream

Crème Brûlée
Vanilla bean custard, burnt sugar crust

Chocolate Layer Cake
Salted caramel filling, milk chocolate icing

