

BUTCH'S

ISLAND CHOP HOUSE

Beginnings

CLAM & CORN CHOWDER

Chorizo, clams, bacon, celery, garlic, potatoes, white wine, cream

SHRIMP COCKTAIL

Mango-curry cocktail sauce

CRISPY GOAT CHEESE SALAD

Warm goat cheese, Bosc pear, radish, aged balsamic drizzle

DUNGENESS CRAB CAKE

Island slaw, chive tartar sauce, lemon

BEET & ARUGULA SALAD

Arugula, roasted beet purée, shaved red onion, candied pecans, lemon dressing

The Wedge



INSPIRED BY THE RUSTIC INN

ONE OF GORDON "BUTCH" STEWART'S
FAVORITE RESTAURANTS

Iceberg lettuce, sun dried tomatoes,
bacon, shrimp, crispy onions,
honey-mustard vinaigrette

Mains

FLAME-SEARED CHICKEN SUPREME

Truffled jus

PANKO-CRUSTED DIVER SCALLOPS WITH SLOW BRAISED SHORT RIB

Parsnip purée

SEARED ATLANTIC SALMON

Braised fennel, lemon butter sauce, tomato chutney

SNAPPER VERACRUZ

Tomatoes, olives, jalapeño, cilantro, lime, fried capers



Signature Cuts

10 OZ DELMONICO STEAK

30-day-aged rib eye steak

CHARGRILLED LAMB CHOPS

Cumin & honey marinated
New Zealand lamb

PINK ROASTED AGED PRIME RIB OF BEEF

Pan gravy

CHARGRILLED T-BONE STEAK

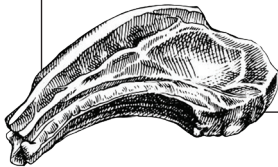
Served on the bone

CHEF'S SURF & TURF

Grilled filet mignon, broiled Caribbean
jumbo shrimp, garlic-herb butter

CAULIFLOWER STEAK - V

Vegetable mousseline, fried capers, herb oil



SIDES

ROCK SALT BAKED IDAHO POTATO

HOMEMADE MASHED POTATOES

PARMESAN TRUFFLE FRIES

STEAMED ASPARAGUS

STRING BEANS WITH BACON

SAUTÉED MUSHROOMS & LEEKS

ROASTED BRUSSELS SPROUTS

SAUCES

CLASSIC BÉARNAISE

PEPPERCORN

COCONUT CHIMICHURRI

MERLOT REDUCTION

BUTCH'S

ISLAND CHOP HOUSE

Tiny - Finis

KNICKERBOCKER

Who invented the Martini? Many have theories we like to think it originated around 1911 at the Knickerbocker Hotel in New York, credited to a bartender named Martini di Arma di Taggia, mixing equal parts Dry London Gin, Dry and Sweet Vermouth, along with a hint of bitters.

CROWN IN HAND

Gin, Dry Vermouth, Cointreau, Rum Cordial

GET BUSY

Coconut Oil washed Rum, Campari, Sweet Vermouth

ERNEST'S WAY

Rum, Maraschino, Lime, Grapefruit

VEGA

Vodka & Mandarin Vodka, Passion Fruit, Lime juice

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BUILD YOUR OWN MARTINI

Choose 1 Item in each step:

STEP 1

GIN VODKA

STEP 2

WET DRY DIRTY 50/50

STEP 3

SHAKEN STIRRED

STEP 4

MARTINI ROCKS

GARNISH

CITRUS PEEL

PICKELED SCALLION

GREEN OLIVE

BLUE CHEESE STUFFED OLIVES

KALAMATA OLIVES



Wine by the Bottle

CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL, FRANCE \$145

Pairings: Friends or significant others at your table

CHARDONNAY UNSHACKLED, CALIFORNIA \$60

Pairings: Clams, Crab, Mushrooms, Chicken, Lobster

ROSE NOIR WHISPERING ANGEL CÔTES DE PROVENCE AC, FRANCE \$45

Pairings: Beets, Mushrooms, Chicken,
Lobster, Salmon, Cauliflower

PINOT NOIR MEIOMI, CALIFORNIA \$50

Pairings: Beets, Mushrooms, Salmon,
Lobster, Lamb, T-Bone

RUFFINO CHIANTI CLASSICO DUCALE DOCG, ITALY \$55

Pairings: Bacon, Beets, Mushrooms, Lamb, Prime Rib

MERLOT ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA \$38

Pairings: T- Bone, Filet Mignon

MALBEC TRIVENTO GOLDEN RESERVE, ARGENTINA \$30

Pairings: Delmonico, Filet Mignon, T- Bone

THE PRISONER, CALIFORNIA \$115

Pairings: Lamb, Filet Mignon, T- Bone, Prime Rib

CABERNET SAUVIGNON SIMI, CALIFORNIA \$60

Pairings: Delmonico, Rib- Eye, Lamb Chops

CABERNET SAUVIGNON MOUNT VEEDER WINERY, NAPA VALLEY \$130

Pairings: NY Strip Steak, T- Bone, Rib- Eye

Sweets

FLOURLESS CHOCOLATE CAKE

Toasted coconut, vanilla ice cream

PASSION FRUIT CRÈME BRÛLÉE

PINEAPPLE UPSIDE DOWN

Rum chantilly