

# from the BUTCHER

cuts are available in 3 prep levels

*NAKED* Butchered, cleaned & portioned per request  
*GROOMED* Seasoned or marinated & ready to be cooked  
*DRESSED* Cooked & ready to be served



## New York Strip Steaks

## Ribeye Steaks

## Sirloin Flap Steaks

Recommended in Korean style marinade topped with sesame seeds & scallions

## Hanger Steak

Recommended seasoned in olive oil & rosemary

## Flank Steak

## Outside Skirt Steak

Recommended in Japanese style marinade  
Mirin, ginger, soy & brown sugar

## Flat Iron Steak

Chefs special marinade (cumin, garlic & paprika)

## Whole Tenderloin (*Naked*)

Filet mignons  
Ladies cut steaks  
Chateaubriand  
Shredded beef  
Raclette style slices

## Prime Rib Roast

## Striploin Roast

## Whole Grilled Tenderloin (*Dressed*)

## The Brisket Station

### 12 HR Mesquite Smoked Brisket (*Dressed*)

Smokey BBQ sauce  
Pickled Red Onions  
Horseradish Cream  
Sourdough Buns

## Butcher's Blend Burgers or Sliders (*Naked*)

Classic burger sauce  
Truffle aioli  
Wasabi mayo

## Steak Sauces

Garlic herb butter  
Whiskey sauce  
Thyme au Jus  
Peppercorn sauce  
Blue cheese sauce  
Dijon cream sauce  
Chimichurri

*The Butcher & The Chef sources its beef from pasture-raised, 150 day grain-fed US Black Angus cattle.  
Our beef is halal, antibiotic-free & with no added hormones*

from  
**the CHEF**



**APPETIZERS & FINGER FOODS**

**Skirt Steak Rolls**

Wasabi mayo, scallions and avocado

**Beef Tenderloin Crostini**

Crispy leeks, blue cheese whip & arugula

**The Steak Sandwich**

Grilled Flank steak, Horseradish spread, tomato jam, arugula & pickled red onion

**Smoked Tri Tip Bruschetta**

On sourdough baguette slices, with Santa Maria salsa & cilantro

**Smoked Flat Iron Tacos**

Avocado spread, charred onions & salsa

**SALADS**

**Apple, pecan & Feta Salad**

Spinach, cranberries, maple cider vinaigrette

**Roasted Beets & Quinoa Salad**

Arugula, goat cheese, caramelized walnuts

**Grilled Skirt Steak & tomato Salad**

Arugula, cherry tomatoes, corn

**Kale, Strawberry & Pomegranate Salad**

Grilled halloumi, molasses vinaigrette

*Please ask about our customized menus and dinner table set up*

**CHEF'S FAVORITE STEAK SIDES**

**Wine Braised Short Rib Ragu**  
with tagliatelle, parmesan & parsley

**Truffled Mac n' Cheese**

**Maple Ginger Glazed Vegetables**

**Spinach, Onions & Mushrooms**  
(choice of cream OR coconut & curry)

**Baked Parmesan Cauliflower & Broccoli**  
Lemon pepper & almonds

**Mashed Sweet Potato**  
Cinnamon butter & roasted pecans