

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

Hanger Steak (Onglet de boeuf)

Flank Steak

Outside Skirt Steak

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

Flat Iron Steak

Chefs special marinade (Olive oil, cumin, garlic & paprika)

Whole Tenderloin (*Naked*)

Filet mignons
Ladies cut steaks
Chateaubriand
Shredded beef
Raclette style slices

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

Classic burger sauce
Truffle aioli
Wasabi mayo

Grilled Korean Style Sirloin Flap Steaks topped with sesame seeds & scallions

Prime Rib Roast

Striploin Roast

The Brisket Station

12 Hr Mesquite Smoked Brisket (Dressed)
BBQ Sauce (choice of: tangy, spicy, or flamethrower)
Pickled red onions
Horseradish cream
Brioche buns

Whole Grilled Tenderloin (*Dressed*)

Steak Sauces

Garlic herb butter
Wild mushroom & truffle sauce
Bourbon & brown sugar sauce
Peppercorn sauce
Blue cheese 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

Roast Beef on Ciabatta Sandwich
House smoked roast beef, horseradish cream, tomato,
onion & arugula

Beef Tenderloin Crostini
Crispy leeks, blue cheese whip & arugula

Smoked Tri Tip Bruschetta
On sourdough baguette slices, with Santa Maria salsa &
cilantro

Smoked Flat Iron Tacos
Avocado spread, charred onions & salsa

SALADS

Red Cabbage & Pomegranate Tabouleh
Parsely, tomato, onions, red & white cabbage, scallions,
bulgar or quinoa, lemon vinaigrette

Mixed Green Pesto Salad
Fresh mozzarella, cherry tomatoes, roasted pine nuts with
pesto vinaigrette

Strawberry, Kale & Quinoa Salad
Shaved parmesan & avocado dressing

Watermelon & Feta Cheese Salad
Mint, white onion & arugula

Summer Steak & Tomato Salad
Spinach, tomatoes, vidalia onions, corn & avocados

Please ask about our customized menus and dinner table set up

CHEF'S FAVORITE STEAK SIDES

Wild Mushroom & Truffle Risotto

Parmesan Roasted Potatoes
with garlic & fresh herbs

Maple Ginger Glazed Vegetables
with candied pecans

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

Garlic Butter Mushrooms

Roasted Garlic OR Truffled Mashed Potatoes

Brown Butter & Honey Roasted Carrots