

# 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  
Tangy mustard sauce

### 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  
Green 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**



**SALADS**

**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

**Skirt Steak Rolls**  
Pickled red onions, sesame, scallions & wasabi mayo

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

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

**Roasted Sweet Potato, Kale & Quinoa Salad**  
carmalized walnuts, cranberries & cherry vinaigrette

**Watermelon & Feta Cheese Salad**  
Mint, pickled white onion & arugula with balsamic glaze

**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

**Mac n Cheese**  
(Guryere or Truffle)

**Maple Ginger Glazed Vegetables**  
with candied pecans

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

**Roasted Garlic OR Horseradish Mashed Potatoes**

**Parmesan Garlic Butter Toasted Baguette**