



STARTERS

BURRATA CAPRESE

imported burrata, heirloom tomatoes, arugula, citrus balsamic glaze, italian herb oil, toast points, 14

CAULIFLOWER BITES

breaded cauliflower, buffalo or sweet chili sauce, sesame seeds, scallions, 8

**OYSTERS (SERVED RAW)

served with grapefruit mignonette and cocktail sauce
six for 16 / dozen for 30

HOUSE HUMMUS

seasonal veggies, pita, 12

PROSCIUTTO WRAPPED BURRATA

prosciutto, balsamic reduction, 8

MAMA MINELLI'S MEATBALLS

fresh ground beef and pork, parmesan, herbs, house marinara, 8

WINGS

Harrison's Farm jumbo wings, choice of buffalo or sweet chili sauce, 8

DEVEILED EGGS

prosciutto crumbs, fried parsley, sriracha aioli, 5

FLANKEN SHORT RIBS

teriyaki marinade, scallions, roasted almonds, watermelon radish, 12

BUTCHER'S BLEND ITALIAN SAUSAGE

bell peppers, onion, parmesan, basil, toast points, 10
choose from mild or hot sausage

SALADS

ADD A PROTEIN:

**steak, 6

**salmon, 6

chicken, 3

KALEY BERRY

green kale, mixed berries, pickled fennel, feta, mixed nut brittle, orange vinaigrette, 12

SANTORINI

arugula, feta, avocado, tomato, cucumber, kalamata olives, croutons, lemon vinaigrette, 12

SUMMER SUNSET

spring mix, pickled fennel, chili-lime jicama root, watermelon radish, dried apricot, shaved grana padano, green goddess dressing, 12

GRILLED CHICKEN CAESAR

romaine lettuce, shredded parmesan, homemade croutons, caesar-citron dressing, 12

STEAK SALAD

hanger steak, mesclun mix, artichokes, roasted potatoes, cherry tomatoes, shredded parm, balsamic vinaigrette, 12



STANDARDS & BURGERS

**SALMON

Scottish wild-caught salmon, carrots with green pepper butter, green peas, cippolini onions, grapefruit-garlic butter sauce, 26

PAN SEARED CHICKEN

Harrison's Farm half chicken, cippolini onion, roasted shiitake, chicken ju, herbs, 23

**BUTCHER'S BURGER

prime butcher's blend, grilled balsamic red onion, bacon, aged cheddar, CS sauce, brioche, fries, 16

SRIRACHA CHICKEN BURGER

house-ground patty, pickled red onion, arugula, provolone, sriracha aioli, brioche, fries, 15

CHOP SHOP VEGGIE BURGER

mushroom, cauliflower & black bean burger; spinach, red onion jam, brie, red wine reduction, brioche, fries, 14

**BURGER OF THE MONTH

Ask your server about our current Burger of the Month!!

STEAKS & CHOPS

**20oz SLAGEL FARMS 35 DAY DRY AGED BONE-IN RIBEYE
cauliflower filet, 39

**SLAGEL FARMS PORK CHOP

romano cheese stuffed, demi glaze, grilled peach, garlic mashed potatoes, 28

**16oz PRIME BONE-IN RIBEYE

herb butter, grilled corn, 44

**8oz PRIME FILET MIGNON

bordelaise sauce, spinach ricotta ravioli, 38

**STEAK & FRITES

8oz hanger cut, chimichurri, truffle aioli, fries 24

PASTAS

TRI COLOR CHEESE TORTELLINI
spinach, lemon garlic butter sauce, 16
add mild or hot italian sausage, 3

CHICKEN PARMESAN

lightly breaded chicken breast, marinara, mozzarella, italian herbs, penne pasta, 18

SIDES

ROASTED BROCCOLI

roasted red pepper, caramelized onions, grana padano, charred lemon, 9

PAN SEARED BRUSSELS SPROUTS

prosciutto crumbles, crispy onions, tossed in house bbq, 8

ROASTED ASSORTED CARROTS

garlic honey glaze, spiced pecans crumbles, 9

CHEESY ASPARAGUS

Garlic, Mozzarella, jumbo asparagus, herbs, 6

MASHED POTATOES

parmesan, parsley, 6

FRENCH FRIES house cut fries, 5

GARLIC PARM FRIES

minced garlic, parmesan, house cut fries, 7

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness