

LUNCH

RAW BAR	Shrimp Cocktail – 19	Shellfish Platter* <small>SMALL – 75</small> <small>LARGE – 145</small>	Assorted Oysters* <i>(1/2 Dozen)</i> – 18
	King Crab Cocktail* – 22		Jumbo Lump Crab Cocktail – 18
APPETIZERS	Soup of the Day _____ 10		
SALADS	Caesar <i>(no crouton)</i> _____ 14		
	The Wedge <i>(no bacon)</i> _____ 14		
	Butcher Salad _____ 14		
	Cobb Salad _____ 16		
	Seared Tuna Salad* <i>(no wonton)</i> _____ 18		
	Shrimp & Crab Louie _____ 17		
	<i>(no crouton) (add chicken - 5, steak* - 12, shrimp - 12, salmon* - 15)</i>		
SANDWICHES & ENTREE	Butcher Burger* 17 <i>Served without bread</i>		
	Pan-Roasted King Salmon* _____ 34		
STEAKS & CHOPS	New York Strip* _____ 35		
	Filet Mignon* _____ 36		
	Pork Chop* _____ 33		
	18 oz. Delmonico* _____ 49		
	22 oz. Porterhouse* _____ 55		
SIDES	Mashed Potatoes _____ 9		
	Green Beans Amandine _____ 11		
	Mushroom & Onions <i>(no soy)</i> _____ 11		
DESSERT	Vanilla Ice Cream <i>(no cookies)</i> _____ 7		
	Seasonal Berries _____ 12		
	Crème Brûlée _____ 9		
	Tin Roof Sundae _____ 10		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.