

The Butcher Shop

Steakhouse

SAN DIEGO RESTAURANT WEEK
January 15-22, 2017

\$30 PRIX FIXE MENU - THREE COURSES

FIRST COURSE

(Select One)

Choice of SOUP of the DAY or FRENCH ONION

CRAB CAKE

on lemon-ginger risotto with asparagus,
tropical salsa, sweet peppers

TRADITIONAL CAESAR SALAD or
MIXED GREENS

SPINACH SALAD

candied walnuts, dried cranberries, sliced
apples, bacon, mushrooms, egg, honey
mustard dressing

NEW ORLEANS BBQ SHRIMP
louisiana bbq sauce

MAIN COURSE

CERTIFIED ANGUS PRIME RIB of BEEF

8 oz. aged beef, au jus
choice of garlic mashed potatoes, wild rice blend, or fresh vegetables

Upgrade to 10 oz. PRIME RIB of BEEF (ADD \$5)

SURF & TURF (ADD \$5)

6 oz. filet mignon, two grilled scallops, port wine reduction
choice of garlic mashed potatoes, wild rice blend, or fresh vegetables

HANGER STEAK

7 oz. chophouse style with applewood-smoked bacon, scallions, black pepper, garlic
choice of garlic mashed potatoes, wild rice blend, or fresh vegetables

RED WINE-BRAISED BEEF SHORT RIBS

boneless with baby vegetables

SAUTÉED SALMON with CITRUS SALSA VERDE

orange segments, lemon juice, capers, lemon & orange zests, olive oil, fresh mint, parsley, scallions,
red pepper flakes

choice of garlic mashed potatoes, wild rice blend, or fresh vegetables

MESQUITE GRILLED HALIBUT (ADD \$5)

lemon caper butter sauce
choice of garlic mashed potatoes, wild rice blend, or fresh vegetables

ADD-ONS

COLD-WATER LOBSTER TAIL \$20

ALASKAN KING CRAB LEGS (1/2 LB) \$14

BRUSSELS SPROUTS \$6

ASPARAGUS \$5

BAKED POTATO \$4

SKILLET of SAUTÉED MUSHROOMS \$6

DESSERT COURSE

(Select One)

CHOCOLATE LAVA CAKE

served warm with vanilla ice cream

(Gluten-Free) TIRAMISU

KEY LIME PIE

CARROT CAKE

MIXED BERRIES in a GRAND MARNIER CREAM

CLASSIC CRÈME BRULEE with FRESH BERRIES

Vegetarian options available. Beverages, tax, and gratuity not included.
Not available with any other promotion (Including Wine Discount).

SPLIT PLATE CHARGE \$8