



starter menu

appetizers

steak house flatbread 9.99
gorgonzola cream, sirloin

crab cake 8.99
sweet slaw, remoulade sauce

coconut chicken 8.99
sweet chili thai sauce

fried oysters 10.99
cornmeal dusted, garlic, red sauce

calamari 10.99
garlic, banana peppers, red sauce

asparagus fries 7.99
with horseradish cream

tuna tartare 10.99
cucumber, capers, pickled ginger,
balsamic

garlic mussels 10.99
guinness, garlic cream sauce

lobster mac 'n cheese 11.99
orecchiette, lobster, cheese

rawbar

shellfish per piece 2.5
clams, shrimp, oysters, crab claws

soups

by the crock

soup du jour 3.99

clam chowder 4.99

tomato gorgonzola bisque 4.99

baked french onion 5.99

salads

chop chop

iceberg, assorted vegetables,
bacon, gorgonzola ranch

(included "family style" with all entrées)

steak house wedge 4.5

iceberg, blue cheese, bacon, ranch

caesar 4.5

romaine, caesar, parmesan

savannah belle 5.5

exotic greens, spiced nuts, tomato, gorgonzola
grapes, champagne-walnut vinaigrette

spinach 4.5

bacon vinaigrette, onion,
mushroom, egg

greek 4.5

red onion, vinaigrette, feta,
kalamata olives

the wedge 5.5

iceberg, thousand island, shrimp confetti

kobeburger 15.99

lettuce, tomato, homemade french fries

(bacon, guacamole, fried egg, sweet potato fries 1.00 each)

classic cheeseburger

lettuce, tomato, american cheese

super mushroom

sautéed mushrooms, swiss

double bacon

classic + smokehouse bacon

salad entrée 16.5

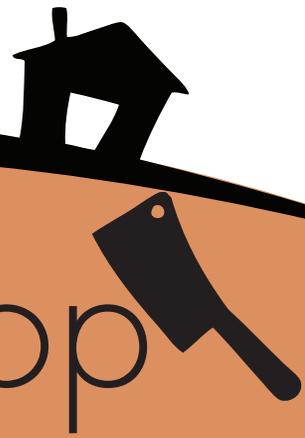
your choice of soup | popover

choice of one: **chop chop chicken** | **blackened salmon caesar**
savannah belle shrimp

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Preferred credit cards are Visa, MasterCard and Discover.

butchershop



off the grill

pick your signature preparation
steaks served with red skin mashed potatoes
and vegetable of the day

marinated sliced sirloin
10 oz **22.95**

petit filet medallions
6 oz **22.95**

club sirloin filet
8 oz **20.95**

ny sirloin
12 oz **24.95** / 16 oz **28.95**

delmonico ribeye
14 oz **26.95** / 20 oz **32.95**

filet mignon
10 oz **32.95**

flatiron pork
12 oz **20.95**

porterhouse
28 oz **45.95**

roast prime rib
12 oz **25.95** / 16 oz **29.95**

signature preparations

chef's rubs

mt. tom spice | guinness
coffee | cajun-blackened

st. arthur's

guinness rub, mushroom sauce

gorgonzola

gorgonzola cheese, merlot reduction

bistro

sautéed peppers & onions,
mushroom sauce

classic béarnaise

tarragon reduction, hollandaise

beaujolais

sautéed spinach, mushrooms,
béarnaise demi-glace

madagascar

au poivre style, green
peppercorn sauce

smith's ferry

spice rub, sautéed mushrooms
& onions, demi-glace

orchard

roasted fuji apples, cider, demi-glace

make it
surf & turf 6.95
.....choice of one.....

- seafood stuffed shrimp casserole
- grilled shrimp skewer
- oscar - lobster, crab, asparagus and béarnaise

sides for two 4.95

asparagus with béarnaise
sautéed mushrooms, onions & peppers
spinach & artichoke risotto

- garlic spinach
- gorgonzola mac & cheese
- butternut squash

*All steaks are recommended medium rare to medium. Further cooking will reduce the desired tenderness of the beef.

rare
cherry red
cool center

medium rare
bright pink-red
warm center

medium
quite pink
firmer

medium well
pinkish-gray
firm

well
gray
very firm

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off the dock

shrimp scampi 23.95
spinach, garlic, tomato, mushrooms, onion,
cream, angel hair

blackened salmon 23.95
cajun spice, spinach, rice pilaf,
vegetable medley

shrimp casserole 22.95
oven roasted shrimp, seafood stuffing, rice,
vegetable medley

scallops 25.95
blackened, artichoke & asparagus risotto

boston scrod 21.95
butter-ritz crumb, wine, rice, vegetable medley

chilean sea bass 28.95
mango salsa, rice, asparagus

lobster 26.95
1 ¼ - 1 ½ seafood stuffed,
red skin mashed, vegetable medley

fra diavolo 25.95
shrimp, scallops, mussels, crispy calamari,
orecchiette pasta

from the farm

seared duck 23.95
raspberry chutney, butternut risotto,
garlic green beans

beef short ribs 24.95
slow braised, red skin mashed, root vegetables

veal margarita 22.95
pan seared, panko, tomato pesto, mozzarella

maple turkey 21.95
all white meat, dijon, maple,
mashed potatoes, butternut squash

eggplant napoleon 18.95
spinach, roasted peppers, goat cheese, marinara

rack of lamb 28.95
grilled, dijon herb baste,
mashed potatoes, garlic green beans

chicken madagascar 19.95
artichokes, sundried tomato, roasted
red pepper, rice, green peppercorn sauce

jambalaya 18.95
chicken, andouille sausage, rice, spicy red sauce
add shrimp 22.95

chicken under a brick

oven roasted under a brick at 500°

statler chicken breast 18.95 | ahi tuna 19.95

choice of preparation: **asian, cajun, bourbon bbq, sesame**
with rice and asparagus

lobstermonday 25.99

clam chowder | popover | chop chop salad

lobster (1^{1/4} lb)

choice of **stuffed | steamed | grilled**
with baked potato and vegetable medley

choice of one **dessert** - **bananas foster | tuxedo mousse cake**

daily features

reservations recommended

tuesday 25.99 steak & ale	wednesday 25.99 prime time	thursday 25.99 filet frenzy	friday 35.99 hook 'em friday	sat & sun 35.99 delaney's dilemma
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choice of preparation: asian, cajun, bourbon bbq, sesame
with rice and asparagus

tuesday : steak & ale 25.99

pint of featured craft beer

popover | chop chop salad

marinated sliced sirloin

choose your signature preparation - gorgonzola | st. arthur's | bistro | smith's ferry
with red skin mashed potatoes and vegetable medley

choice of one dessert - bananas foster | tuxedo mousse cake

daily features

reservations recommended

monday 25.99 lobster	wednesday 25.99 prime time	thursday 25.99 filet frenzy	friday 35.99 hook 'em friday	sat & sun 35.99 delaney's dilemma
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choice of preparation: **asian, cajun, bourbon bbq, sesame**
with rice and asparagus

wednesday | primetime 25.99

pint of **featured craft beer**
popover | chop chop salad

prime rib 10 oz with au jus
upgrade to 16 oz cut for \$5 upcharge

with baked potato and vegetable medley

choice of one **dessert** - **bananas foster | tuxedo mousse cake**

daily features

reservations recommended

monday 25.99 | **tuesday 25.99** | **thursday 25.99** | **friday 35.99** | **sat & sun 35.99**
lobster | steak & ale | filet frenzy | hook 'em friday | delaney's dilemma

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choice of preparation: **asian, cajun, bourbon bbq, sesame**
with rice and asparagus

thursday : filet frenzy 25.99

popover | chop chop salad

choice of one **club sirloin filet 8 oz** | **petit filet medallions 6 oz**
choose your signature preparation - gorgonzola | beaujolais | smith's ferry
with red skin mashed potatoes and vegetable medley

choice of one **dessert** - **bananas foster** | **tuxedo mousse cake**

daily features

reservations recommended

monday 25.99 : **tuesday 25.99** : **wednesday 25.99** : **friday 35.99** : **sat & sun 35.99**
lobster : steak & ale : prime time : hook 'em friday : delaney's dilemma

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choice of preparation: **asian, cajun, bourbon bbq, sesame**
with rice and asparagus

hook 'em | friday 35.99

choice of one **appetizer:** fried calamari | crab cake | clam chowder | shrimp cocktail (2)
popover | chop chop salad

choice of one **'off the dock' entrée**
choice of one **dessert:** bananas foster | tuxedo mousse cake

suggested
**perfect
pairs**

**EDNA VALLEY
VINEYARD®**
sauvignon blanc
5.5oz \$7 | 9oz \$11 | btl \$27

Vibrant aromas and
flavors of grapefruit,
guava and peach
with a crisp long finish.

MIRASSOU®
WINERY
pinot noir
5.5oz \$7 | 9oz \$11 | btl \$27

Flavors of cherry,
strawberry and currant
supported by light vanilla
and oak notes.

daily features

reservations recommended

monday 25.99 | **tuesday 25.99** | **wednesday 25.99** | **thursday 25.99** | **sat & sun 35.99**
lobster | steak & ale | prime time | filet frenzy | delaney's dilemma

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oven roasted under a brick at 500°

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choice of preparation: asian, cajun, bourbon bbq, sesame
with rice and asparagus

delaney's dilemma 35.99

choice of soup or appetizer | popover | chop chop salad

choice of one entree below:

off the dock
blackened salmon
shrimp scampi
boston scrod

from the farm
seared duck
jambalaya
veal margarita

butcher shop
marinated sliced sirloin gorgonzola
club sirloin filet bistro 8 oz
prime rib au jus 12 oz

choice of one dessert - bananas foster | tuxedo mousse cake

suggested
**perfect
pairs**

WILLIAM HILL
ESTATE WINERY
chardonnay
5.5oz \$9 | 9oz \$14 | btl \$31

Flavors of tropical and
citrus fruit combined with
excellent acidity and a
creamy mouthfeel.

LOUIS M. MARTINI
cabernet sauvignon
5.5oz \$9 | 9oz \$14 | btl \$35

Rich flavors of black
plum jam combined with
full bodied hints of oak
and spice.

daily features

reservations recommended

monday 25.99
lobster

tuesday 25.99
steak & ale

wednesday 25.99
prime time

thursday 25.99
filet frenzy

friday 35.99
hook 'em friday

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