



## BUTCHER BLOCK AT HOME

### 65 per person

Choose a complete three-course dinner.

Steaks come packed with bone marrow/wagyu finishing butter, chimichurri and cognac peppercorn sauces.

#### CHOOSE A SALAD

**steakhouse wedge salad** GF, VGO, DFO

organic iceberg lettuce, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, ranch

**caesar salad** GFO, DFO

organic romaine, parmesan cheese tuile, croutons, anchovy caesar dressing, white anchovy

**limousine salad** GFO, DFO, N

butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

#### CHOOSE A PROTEIN

\*ALL STEAKS CAN BE GLUTEN, DAIRY-FREE BY REQUEST

**filet mignon, select reserve**

6 oz

northwest corn-fed

**flat iron, usda gold**

8 oz

snake river farms, america's finest quality, premium beef

**new york strip, usda prime**

14 oz

northwest corn-fed

**halibut**

seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

#### CHOOSE A SIDE

**creamed spinach** VG

**gouda mac 'n' cheese** VG

**roasted broccolini** VG

**chandlers au gratin potatoes** GF, VG

#### CHOOSE A DESSERT

**the chocolate bomb** N

bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate ganache, hazelnuts

**butterscotch crème brûlée** GF

classic burnt cream, caramelized sugar

**fromage blanc cheesecake**

goat cheese, vanilla, graham cracker crust, wild honey

#### UPGRADES

**ribeye, usda prime**

16 oz +20

northwest corn-fed, heavy marbling, rich flavors

**cowboy cut ribeye select reserve**

24 oz +25

aged, bone-in, center-cut rib eye

**smoked ribeye, usda prime**

16 oz +25

ancho chile-rubbed, hickory smoked

**filet mignon, usda gold**

8 oz +30

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