

# 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.

Call 208.383.4300 to place your order no later than 4 pm on Saturday, June 14 Pick up Sunday, June 15, between 2-4 pm

#### **CHOOSE A SALAD**

# steakhouse wedge salad GF, VGO, DFO

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

#### 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

ilet mignon, select reserve orthwest corn-fed	6 oz
flat iron, usda gold snake river farms, america's finest quality, premium beef	8 oz
new york strip, usda prime northwest corn-fed	14 oz

### 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 northwest corn-fed, heavy marbling, rich flavors	16 oz +20
cowboy cut ribeye select reserve aged, bone-in, center-cut rib eye	24 oz +25
smoked ribeye, usda prime ancho chile-rubbed, hickory smoked	16 oz +25
filet mignon, usda gold snake river farms, america's finest quality, premium beef	8 oz +30