



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, usda prime** 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, signature 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
snake river farms, america’s finest quality, premium beef