



PRIVATE DINING



(619) 235-8144

644 5TH AVENUE | SAN DIEGO, CA 92101

INFO@BUTCHERSCUTSTEAKHOUSE.COM

WWW.BUTCHERSCUTSTEAKHOUSE.COM



Welcoming, for the first time, The Butcher's Cut to Fifth Avenue! This contemporary grill and steakhouse takes notes from its well-renowned sister restaurants: Greystone, Osetra, and Panevino. However, there's no other restaurant like The Butcher's Cut in all of San Diego. Our space has a rustic and vintage vibe that takes you back to a simply classic era. The newly installed glass meat locker on the restaurant floor is a spectacle one must experience in person. The Butcher's Cut promises to be the freshest, most desired dining destination in the Gaslamp District. We are passionate about serving perfectly aged steaks, locally-grown vegetables, and an award-winning wine list. These elements have combined to provide our guests with a unique culinary experience.

RESTAURANT HOURS

DAILY HAPPY HOUR
4pm - 6:30pm

SUNDAY - THURSDAY:
4pm - 10:30pm

FRIDAY - SATURDAY:
4pm - 11:30pm



PRIVATE DINING

The Cellar // 40 Guests or
50 (reception-style)

Semi-private // 50 Guests

Full Venue Buyout // 170 Guests

CONTACT

(619) 235-8144

644 5TH AVENUE SAN DIEGO, CA 92101

INFO@BUTCHERSCUTSTEAKHOUSE.COM

WWW.BUTCHERSCUTSTEAKHOUSE.COM



FLAT IRON

\$54 PER PERSON



Choice of Starter

MIXED GREENS

local greens / cucumber / tomato / pomegranate vinaigrette

SOUP DU JOUR

Choice of Entree -

(Pre-select three of the following)

LINGUINE

Italian sausage / rainbow peppers / onions / mushrooms / pink vodka sauce

USDA PRIME NEW YORK

with sautéed local zucchini medley, creamy potato puree

MARKET FRESH FISH

our seasonal fresh fish selection / signature sauces

CHICKEN FUNGHI

cream brandy sauce / potato puree / sautéed organic spinach

Entree Enhancements

LOBSTER TAIL \$17

BLEU CHEESE CRUST \$3

HORSE RADISH \$3

2 JUMBO SCALLOPS \$15

OSCAR STYLE KING CRAB \$15

JUMBO SHRIMP SCAMPI \$15

AU POIVRE \$3

BERNAISE \$3

CREAMED HORSERADISH \$3

COGNAC GRAIN MUSTARD \$3

VEAL BONE BORDELAISE \$3

CHIMICHURRI \$3

BERNAISE SAUCE \$3

CAJUN RUBBED \$3

Entree Complements

(\$18 each • serves 4-5 guests)

TEMPURA ONION RINGS

WHIPPED POTATO PUREE

SALT AND PEPPER BEER BATTERED FRIES

BAKED BRUSSELS SPROUTS

WILD FIELD MUSHROOMS

ASPARAGUS

CREAMED OR SAUTEED SPINACH

TWICE BAKED POTATO

Choice of Dessert

(Pre-select two of the following)

CHOCOLATE MOUSSE • BUDINO • LIMONCELLO SPONGE CAKE •

X

DOUBLE CHOP

\$64 PER PERSON



Choice of Starter

each guest choose one of the following:

CAESAR SALAD
truffle croutons

BUTCHERS SALAD
butter lettuce | dried cranberries | goat cheese | cherry tomatoes | citrus vinaigrette

SOUP DU JOUR

or choose one family appetizer to share:

ZESTY SHRIMP
soy glaze

Choice of Entree

(Pre-select three of the following)

LAMB CHOPS
with cognac mustard cream /
ratatouille mashed potatoes

VEAL RAVIOLI
fresh herb au jus, herb goat cheese

CHICKEN FUNGHI

cream brandy sauce / potato puree /
sautéed organic spinach

CARBONARA
spaghetti / pancetta / onion / Parmesan cream

USDA PRIME NEW YORK
with sautéed local zucchini medley, creamy
potato puree

Entree Enhancements

LOBSTER TAIL \$17
BLEU CHEESE CRUST \$3
HORSE RADISH \$3
2 JUMBO SCALLOPS \$15
OSCAR STYLE KING CRAB \$15

JUMBO SHRIMP SCAMPI \$15
AU POIVRE \$3
BEARNAISE \$3
CREAMED HORSERADISH \$3
COGNAC GRAIN MUSTARD \$3

VEAL BONE BORDELAISE \$3
CHIMICHURRI \$3
BEARNAISE SAUCE \$3
CAJUN RUBBED \$3

Entree Complements

(\$18 each • serves 4-5 guests)

TEMPURA ONION RINGS

WHIPPED POTATO PUREE

SALT AND PEPPER BEER BATTERED FRIES

BAKED BRUSSEL SPROUTS

WILD FIELD MUSHROOMS

ASPARAGUS

CREAMED OR SAUTEED SPINACH

TWICED BAKED POTATO

IRRESISTIBLE ENTRÉE UPGRADES

SALMON \$5 / ORDER

Choice of Dessert

(Pre-select two of the following)

CHOCOLATE MOUSSE • BUDINO • LIMONCELLO SPONGE CAKE •

FAMILY STYLE APPETIZER STARTER

SURF & TURF APPETIZER
shrimp cocktail / steak skewers

Choice of FIRST COURSE

(Pre-select one of the following)

CAESAR SALAD
truffle croutons

MUSHROOM TOAST
wild mushrooms / aged Parmesan / chives / tomato / umbria
truffles

CLAMS AND MUSSELS
Mediterranean olives / calabrese peppers / cured
chorizo / roasted organic tomatoes

CLASSIC BRUSCHETTA
roasted cherry tomatoes / basil / shallot / EVOO



BAVETTE

\$74 PER PERSON



Choice of ENTREE

(Pre-select three from the following)

SEA BASS
zucchini blossom crusted / spinach shrimp
quinoa cake / blood orange reduction morels /
fava / puree

10OZ PRIME RIB
served with Au Jus and creamy potato puree

SPRING VEGETABLE PASTA
with sautéed local zucchini medley

CHICKEN FUNGHI
cream brandy sauce / potato puree / sautéed
organic spinach

USDA PRIME FILET MIGNON with
sautéed local zucchini medley, creamy potato
puree

USDA PRIME NEW YORK
with sautéed local zucchini medley, creamy
potato puree

Entree Enhancements

LOBSTER TAIL \$17
BLEU CHEESE CRUST \$3
HORSE RADISH \$3
2 JUMBO SCALLOPS \$15
OSCAR STYLE KING CRAB \$15

JUMBO SHRIMP SCAMPI \$15
AU POIVRE \$3
BEARNAISE \$3
CREAMED HORSERADISH \$3
COGNAC GRAIN MUSTARD \$3

VEAL BONE BORDELAISE \$3
CHIMICHURRI \$3
BEARNAISE SAUCE \$3
CAJUN RUBBED \$3

Entree Complements

(\$18 each • serves 4-5 guests)

TEMPURA ONION RINGS

WHIPPED POTATO PUREE

SALT AND PEPPER BEER BATTERED FRIES

BAKED BRUSSELS BROUETS

WILD FIELD MUSHROOMS

ASPARAGUS

CREAMED OR SAUTEED SPINACH

TWICED BAKED POTATO

Choice of Dessert

(Pre-select two of the following)

CHOCOLATE MOUSSE • BUDINO • LIMONCELLO SPONGE CAKE



PORTERHOUSE

\$94 PER PERSON



FAMILY STYLE APPETIZER STARTER

(Pre-select three of the following)

SLICED BEEF W/ CHIMICHURRI
TEMPURA SHRIMP
MEATBALLS

CRAB CAKE
CHARCUTERIE BOARD
AHI TUNA STEAK

Choice of FIRST COURSE

(Pre-select two of the following)

CAESAR SALAD
truffle croutons

BUTCHERS SALAD
butter lettuce | dried cranberries | goat cheese | cherry tomatoes | citrus vinaigrette

SOUP OF THE DAY

THE WEDGE
baby iceberg lettuce | carrots | cherry tomatoes | blue cheese dressing | crisply bacon

Choice of ENTREE

(Pre-select three from the following)

SEA BASS
zucchini blossom crusted / spinach shrimp quinoa cake / blood orange reduction morels / fava / puree

LAMB CHOPS
with cognac mustard cream / ratatouille
mashed potatoes

CHICKEN FUNGHI
cream brandy sauce / potato puree / sautéed organic spinach

SPRING VEGETABLE PASTA
with sautéed local zucchini medley

10OZ PRIME RIB
served with Au Jus and creamy potato puree

USDA PRIME FILET MIGNON
with sautéed local zucchini medley, creamy potato puree

USDA PRIME BONE-IN RIB EYE
with sautéed local zucchini medley, creamy potato puree

PORTERHOUSE
with sautéed local zucchini medley, creamy potato puree

Entree Enhancements

LOBSTER TAIL \$17
BLEU CHEESE CRUST \$3
HORSE RADISH \$3
2 JUMBO SCALLOPS \$15
OSCAR STYLE KING CRAB \$15

JUMBO SHRIMP SCAMPI \$15
AU POIVRE \$3
BEARNAISE \$3
CREAMED HORSERADISH \$3
COGNAC GRAIN MUSTARD \$3

VEAL BONE BORDELAISE \$3
CHIMICHURRI \$3
BEARNAISE SAUCE \$3
CAJUN RUBBED \$3

Entree Complements

(\$18 each • serves 4-5 guests)

TEMPURA ONION RINGS
WHIPPED POTATO PUREE
SALT AND PEPPER BEER BATTERED FRIES
BAKED BRUSSEL SPROUTS

WILD FIELD MUSHROOMS
ASPARAGUS
CREAMED OR SAUTEED SPINACH
TWICED BAKED POTATO

Choice of Dessert

(Pre-select two of the following)

5: A5A>3F7 >3H3 53= 7 ‡ 4G6; @A ‡ >; ? A@57>>A EBA@97 53= 7

All menus include fresh hot bread and butter, tea, and coffee service



RECEPTION OPTIONS



✕ TRAY PASSED APPETIZERS (MINIMUM 2 DOZEN PER ORDER)

- Lamb Meatballs - \$4 each
- Bruschetta - \$3 each
- Mini Crab Cakes - \$5 each
- Caprese Tomato Skewers with Balsamic Drizzle - \$4 each
- Filet Tartare - \$7 each
- Tuna Tartare - \$5 each
- Crispy Shrimp Wonton - \$4 each
- Grilled Chicken Skewer with Yellow Curry Sauce - \$5 each
- Beef Skewer with Chimichurri Sauce - \$7 each

✕ TRAY PASSED BRIOCHE TOAST BITES (MINIMUM 2 DOZEN PER ORDER)

- Mushroom - \$4 each
- Avocado - \$5 each
- Smoked Salmon - \$6 each
- Prosciutto Mozzarella - \$6 each
- Goat Cheese with Local Honey - \$4 each

✕ CHEF ATTENDED STATIONS ** (MINIMUM 30 GUESTS)

WHOLE OVEN ROASTED TOMAHAWK - \$30/PERSON
30lbs - Serves 15 guests

PRIME RIB WITH AU JUS & CREAMY HORSERADISH - \$27/PERSON

RAW BAR OYSTER SHUCKING
PER PERSON PRICING VARIES WITH OYSTER SELECTION

**Labor Fee Applies



✕ CHILLED SHELLFISH

our platters are composed of all the best seasonal offerings available, and the contents change daily. we often feature various lobsters, crabs, clams, mussels, scallops, urchin, and periwinkles, and we always include a variety of eastern and pacific oysters

THE GRAND
-SERVES 1-2 49



THE DELUXE
-SERVES 3-4 90



THE KING
-SERVES 5-7 168



STEAMED WILD ALASKAN RED KING CRAB LEGS

served with homemade coleslaw and drawn butter
-52 PER POUND

EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce
-SEE DAILY PRICING

RAW BAR & OYSTER SHUCKING

eastern and pacific oysters, seasonal shellfish
PER PERSON PRICING VARIES WITH SELECTION

CARVING STATION (MINIMUM 30 GUESTS)

Prime Rib with Au Jus and creamy horseradish

✕ MORE OPTIONS

ARTISANAL CHEESE AND FRUIT PLATTER

served with toasted walnut bread and assorted crackers
-SMALL 125 (UP TO 25 GUESTS) | LARGE 245 (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings
-SMALL 75 (UP TO 25 GUESTS) | LARGE 145 (UP TO 60 GUESTS)

RECEPTION OPTIONS





BEVERAGES



✕ ENHANCED SELECTIONS

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
MACALLAN 12 YEAR SINGLE MALT SCOTCH
PATRON SILVER
HENNESSY VSOP
WOODFORD SMALL BATCH BOURBON
GLENFIDDICH SINGLE MALT
SONOMA COAST CHARDONNAY
NAPA VALLEY CABERNET SAUVIGNON
CHAMPAGNE/SPARKLING WINE

2 Hour Package: 95 Per Person
3 Hour Package: 94 Per Person
4 Hour Package: 110 Per Person

✕ DISTINCTIVE SELECTIONS

KETEL ONE VODKA
Tanqueray GIN
MAKERS MARK WHISKEY
JOHNNIE WALKER BLACK LABEL
JOSE CUERVO 1800 TEQUILA
BACARDI RUM
CROWN ROYAL CANADIAN WHISKEY
NAPA VALLEY CABERNET SAUVIGNON
CALIFORNIA CHARDONNAY
CHAMPAGNE/SPARKLING WINE

2 Hour Package: 64 Per Person
3 Hour Package: 82 Per Person
4 Hour Package: 98 Per Person

✕ ADDITIONAL SELECTIONS INCLUDED ON BAR

DOMESTIC & IMPORTED BEER
Includes Corona Extra, Heineken, Coors Light & Bud Light
2 Hour Package: 42 Per Person

SOFT DRINKS & MINERAL WATER
Includes Coca-Cola product

Panna or Pellegrino mineral water \$6/\$7 per bottle

Soft Drink \$3.5



BEVERAGES



✕ EXPECTED SELECTIONS

SKYY VODKA
BOMBAY GIN
JACK DANIELS WHISKEY
DEWARS SCOTCH
JOSE TRADITIONAL TEQUILA
MOUNT GAY RUM
CANADIAN CLUB WHISKEY
HARDY'S VS COGNAC
PACIFIC BAY CABERNET SAUVIGNON
PACIFIC BAY CHARDONNAY
ST. REGIS LABEL SPARKLING WINE

2 Hour Package: 50 Per Person
3 Hour Package: 64 Per Person
4 Hour Package: 112 Per Person

✕ SOFT BAR

VARIETY OF DOMESTIC
IMPORT BEERS
MICRO-BREW BEERS
PACIFIC BAY CABERNET SAUVIGNON
PACIFIC BAY CHARDONNAY
SOFT DRINKS
ASSORTED JUICES

2 Hour Package: 37 Per Person
3 Hour Package: 46 Per Person
4 Hour Package: 52 Per Person

✕ CORDIALS

AMARETTO DISARONNO
BAILEYS
FRANGELICO
GODIVA CHOCOLATE
GRAND MARNIER
KAHLUA
TAYLOR FLADGATE VINTAGE PORT

Hosted: 14 Per Drink