



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 - 6:00pm

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

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CHOICE OF STARTER

THE CAESAR

truffle croutons | parmesan tuiles |
marinated anchovies

THE WEDGE

iceberg | cherry tomatoes | carrots blue cheese
| crispy bacon



THE PETITE

\$65 PER PERSON



CHOICE OF ENTREE -

(Pre-select THREE of the following)

RIGATONI CARBONARA

onion | pancetta | egg yolk parmesan | cream |
roasted bone-marrow

JIDORI CHICKEN

chardonnay lemon rosemary sauce

USDA PRIME NEW YORK FILET

FRESH FISH SELECTION

signature sauces

*VEGETARIAN PASTAS AVAILABLE

ESCORTS TO THE STEAKS

LOBSTER TAIL \$28

BLEU CHEESE CRUST \$3

2 JUMBO SCALLOPS \$17

JUMBO SHRIMP SCAMPI \$22

SAUCES

BEEF BORDELAISE SAUCE \$3

CREAMED HORSERADISH \$3

COGNAC GRAIN MUSTARD \$3

CHIMICHURRI \$3

BRANDY MUSHROOM CREAM SAUCE \$3

ENTREE COMPLEMENTS

(\$20 each • serves 4-5 guests)

TEMPURA BLOOM ONION

WHIPPED POTATO PUREE

BEER BATTERED FRENCH FRIES

BAKED BRUSSEL SPROUTS

WILD FIELD MUSHROOMS
SHISHITO PEPPERS

GRILLED ASPARAGUS

TWICED BAKED POTATO
WITH ALL THE TRIMMINGS

CHOICE OF DESSERT

(Pre-select two of the following)

CHOCOLATE MOUSSE • CHEESECAKE • LIMONCELLO SPONGE CAKE

X
THE T-BONE

\$75 PER PERSON



CHOICE OF STARTER

each guest choose one of the following:

THE CAESAR

truffle croutons | parmesan tuiles | marinated anchovies

SOUP DU JOUR

or choose one family appetizer to share:

ZESTY SHRIMP TEMPURA

soy glaze

CHOICE OF ENTREE

(Pre-select three of the following)

AUSTRALIAN LAMB CHOP

cream cognac mustard sauce |
truffle potato puree |

FRESH FISH SELECTION

signature sauces

JIDORI CHICKEN

chardonnay lemon rosemary sauce

USDA PRIME NEW YORK FILET

* VEGETARIAN PASTAS AVAILABLE

ESCORTS TO THE STEAKS

LOBSTER TAIL \$28

BLEU CHEESE CRUST \$3

2 JUMBO SCALLOPS \$17

JUMBO SHRIMP SCAMPI \$22

SAUCES

CREAMED HORSERADISH \$3

COGNAC GRAIN MUSTARD \$3

CHIMICHURRI \$3

BRANDY MUSHROOM CREAM SAUCE \$3

BEEF BORDELAISE SAUCE \$3

ENTREE COMPLEMENTS

(\$20 each • serves 4-5 guests)

TEMPURA BLOOM ONION

WHIPPED POTATO PUREE

BEER BATTERED FRENCH FRIES

BAKED BRUSSELS SPROUTS

GRILLED ASPARAGUS

WILD FIELD MUSHROOMS

SHISHITO PEPPERS

**TWICE BAKED POTATO
WITH ALL THE TRIMMINGS**

CHOICE OF DESSERT

(Pre-select two of the following)

CHOCOLATE MOUSSE • NY CHEESECAKE • LIMONCELLO SPONGE CAKE •

FAMILY STYLE APPETIZER STARTER

SURF & TURF APPETIZER

shrimp cocktail / steak skewers

CHOICE OF SECOND COURSE

(Pre-select ONE of the following)

CAESAR SALAD

truffle croutons

CRABCAKE

jalapeno aioli

ITALIAN STYLE MEATBALLS

house made marinara | shaved parmesan

CLASSIC BRUSCHETTA

roasted cherry tomatoes | basil | shallot | EVOO



THE FLAT IRON

\$ 85 PER PERSON



CHOICE OF ENTREE

(Pre-select THREE from the following)

FRESH FISH SELECTION

signature sauces

USDA PRIME FILET MIGNON

JIDORI CHICKEN

chardonnay lemon rosemary sauce

LOBSTER RAVIOLI

pink vodka sauce

USDA PRIME NEW YORK SIRLOIN

*VEGETARIAN PASTA ALSO AVAILABLE

ESCORTS TO THE STEAKS

LOBSTER TAIL \$28

BLEU CHEESE CRUST \$3

2 JUMBO SCALLOPS \$17

JUMBO SHRIMP SCAMPI \$22

SAUCES

CREAMED HORSERADISH \$3

COGNAC GRAIN MUSTARD \$3

CHIMICHURRI \$3

BEEF BORDELAISE SAUCE \$3

BRANDY MUSHROOM CREAM SAUCE \$3

ENTREE COMPLEMENTS

(\$18 each • serves 4-5 guests)

TEMPURA BLOOM ONION

WHIPPED POTATO PUREE

BEER BATTERED FRENCH FRIES

BAKED BRUSSELS PROUTS

WILD FIELD MUSHROOMS

SHISHITO PEPPERS

GRILLED ASPARAGUS

TWICED BAKED POTATO
WITH ALL THE TRIMMINGS

CHOICE OF DESSERT

(Pre-select TWO of the following)

CHOCOLATE MOUSSE • NY CHEESECAKE • LIMONCELLO SPONGE CAKE

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



PORTERHOUSE

\$105 PER PERSON



FAMILY STYLE APPETIZER STARTER

(Pre-select THREE of the following)

SLICED BEEF W/ CHIMICHURRI

TEMPURA ZESTY SHRIMP

MEATBALLS

TUNA AND SALMON TARTARE

caviar | ponzu | dill | capers

BEEF MINI SLIDERS

CHOICE OF FIRST COURSE

(Pre-select TWO of the following)

THE CAESAR

truffle croutons | parmesan tuiles | marinated anchovies

THE BUTCHERS SALAD

butter lettuce | pomegranate seeds | goat cheese | cherry tomatoes | citrus vinaigrette

SOUP OF THE DAY

THE WEDGE

iceberg | cherry tomatoes | carrots blue cheese | crispy bacon

CHOICE OF ENTREE

(Pre-select THREE from the following)

FRESH FISH SELECTION

signature sauces

AUSTRALIAN LAMB CHOP

cream cognac mustard sauce | truffle potato puree

JIDORI CHICKEN

chardonnay lemon rosemary sauce

USDA PRIME FILET MIGNON

with sautéed local zucchini medley, creamy potato puree

USDA PRIME BONE-IN RIB EYE PORTERHOUSE

LOBSTER RAVIOLI

pink vodka sauce

*VEGETARIAN PASTA ALSO AVAILABLE

ESCORTS TO THE STEAKS

LOBSTER TAIL \$28

BLEU CHEESE CRUST \$3

2 JUMBO SCALLOPS \$17

JUMBO SHRIMP SCAMPI \$22

SAUCES

CREAMED HORSERADISH \$3

COGNAC GRAIN MUSTARD \$3

CHIMICHURRI \$3

BRANDY MUSHROOM CREAM SAUCE \$3

BEEF BORDELAISE SAUCE \$3

ENTREE COMPLEMENT

\$18 ea ch • serves 4-5 guests

TEMPURA BLOOM ONION

WHIPPED POTATO PUREE

BEER BATTERED FRENCH FRIES

BAKED BRUSSEL SPROUTS

WILD FIELD MUSHROOMS
SHISHITO PEPPERS

GRILLED ASPARAGUS

TWICED BAKED POTATO
WITH ALL THE TRIMMINGS

CHOICE OF DESSERT

(Pre-select TWO of the following)

CHOCOLATE LAVA CAKE • NY CHEESECAKE • LIMONCELLO SPONGE CAKE

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



THE CHUCK



✕ TRAY PASSED APPETIZERS

(minimum 2 dozen per order)

Beef Meatballs - \$4 each

Bruschetta - \$3 each

Mini Crab Cakes - \$6 each

Mozzerella Caprese Tomato Skewers with Balsamic Drizzle - \$4 each

Beef Tartare - \$7 each

Tuna Tartare - \$8 each

Zesty Tempura Shrimp - \$8 each

Grilled Chicken Skewer with chardonnay mustard sauce - \$5 each

Beef Skewer Chimichurri Sauce - \$7 each

✕ TRAY PASSED BRIOCHE TOAST BITES

(MINIMUM 2 DOZEN PER ORDER)

Mushroom - \$4 each

Avocado - \$5 each

Smoked Salmon - \$6 each

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



THE CHUCK



✕ 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



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)



BEVERAGES



✕ ENHANCED SELECTIONS

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

2 Hour Package: 75 Per Person
3 Hour Package: 85 Per Person
4 Hour Package: 90 Per Person

✕ DISTINCTIVE SELECTIONS

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

2 Hour Package: 80 Per Person
3 Hour Package: 90 Per Person
4 Hour Package: 100 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

Soft Drinks



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