



RAW BAR

DAILY SELECTION OF OYSTERS

Half dozen 18 full dozen 34

cucumber champagne mignonette |
cocktail sauce | horseradish

JUMBO SHRIMP COCKTAIL 24

horseradish cocktail sauce | mustard aioli

PRIME BEEF TARTARE 25

tostini

TUNA & SALMON TARTARE 26

caviar | ponzu | dill | capers

CHEF'S SELECTION CEVICHE MP

mango | cucumber | onions | tomato

GREEN SHRIMP AGUACHILE 21

jalapeno, cucumber | cilantro | red onion |
citrus lime | pomegranate

CAVIAR

GOLDEN OSETRA 1oz 150

DOMESTIC CAVIAR 1oz 95
served with accompaniments

SOUP

SIGNATURE CLAM CHOWDER 18

new england style | little necks clams |
bell peppers | onions | celery | potatoes

LOBSTER BISQUE SOUP 20

tobikko | red caviar | sour cream

APPETIZER FEAST

35 per person /
min of 4 people

CrabCake

jalapeno Aioli

Shrimp

creamy cajun
sauce

Australian Lamb Chop

cream cognac
mustard sauce

45 per person

SCAMPI JUMBO SHRIMP

CAJUN SESAME SEARED TUNA

A5 JAPANESE WAGYU

APPETIZERS

CHARCUTERIE BOARD 27

chef's daily choice of
cured meats and cheese

SAVORY SHRIMP 25

creamy cajun butter sauce | crostini

STUFFED ZUCCHINI BLOSSOMS 22

tempura | spinach ricotta | parmesan |
jalapeno apricot jam

ITALIAN STYLE MEATBALLS 20

house made marinara |
shaved parmesan

CRABCAKE 24

jalapeno aioli

FRIED SHRIMP CALAMARI 24

chipotle aioli, marinara sauce

SALADS

THE CAESAR 17

truffle croutons | parmesan tuiles |
marinated anchovies

THE WEDGE 16

iceberg | cherry tomatoes | carrots
blue cheese | crispy bacon

BEETS & BURRATA 16

grilled peaches | arugula |
roasted almonds | balsamic drizzle

THE BUTCHERS SALAD 17

spinach | almonds | cherry tomatoes |
peach | mango | goat cheese |
citrus dressing

THE CAPRESE 16

burrata | heirloom tomatoes |
basil vinaigrette | balsamic glaze

PASTA

LOBSTER RAVIOLI 36

vodka pink sauce

SEAFOOD CAPELLINI 45

mussels | clams | shrimp | lobster tail |
fresh fish | lightly spicy marinara sauce

VEGETARIAN LINGUINE 29

heirloom tomatoes | capers | olives |
parmesan cheese | roasted vegetables

GNOCCHI 33

Italian imported porcini mushroom |
creamy parmigiano sauce

PENNE SALMON 38

alfredo sauce | asparagus |
onion | parmesan

BUTCHER'S SELECTION OF WAGYU

**A-5 CENTER CUT N.Y. JAPANESE
MIYAZAKI PREFECTURE**
32 PER OZ / MINIMUM 4 OZ

**A-8 CENTER CUT N.Y. AUSTRALIAN WAGYU
GREG NORMAN FARMS**
20 PER OZ / MINIMUM 4 OZ

USDA PRIME STEAKS DRY AGED IN HOUSE

(MINIMUM 21 DAYS)
SERVED A LA CARTE

CENTER CUT FILET 8oz	53
CENTER CUT NEW YORK 16oz	46
BONE-IN RIBEYE 22oz	62
T-BONE 20oz	60
PRIME PORTERHOUSE 30oz	95
FRENCH TRIMMED TOMAHAWK 24oz	MP
IPA SIRLOIN STEAK 12oz mushroom tapenade roasted bell peppers	32
24K GOLD BURGER caramelized onions melted fontina cheese mushrooms avocado bacon chipotle aioli Parmesan fries	40

Add Truffle Shavings +\$15

ESCORTS TO THE STEAKS

LOBSTER TAIL	49
PAN-SEARED SCALLOPS (2)	22
JUMBO SHRIMP SCAMPI (2)	22
OSCAR STYLE CRABMEAT	18

SAUCES

CABERNET SAUCE	3
CREAMY HORSERADISH	3
BEEF BORDELAISE	3
CHIMICHURRI	3
CREAMY DIJON MUSTARD	3
BRANDY MUSHROOM CREAM	3
Add truffle butter to any sauce +4	

ENTREES

AHI TUNA mustard seed crusted pineapple mustard chardonnay sauce grilled asparagus	42
MAHI MAHI pan seared grilled polenta sauteed spinach honey mustard pineapple bourbon sauce	44
SCOTTISH SALMON basil citrus sauce arugula salad roasted beets	41
SEARED SCALLOPS creamy lobster polenta blood orange citrus emulsion	44
CHICKEN porcini cream sauce, mashed potatoes	31
AUSTRALIAN LAMB CHOPS cream cognac mustard sauce truffle potato puree	52

SIDES

SAUTEED CORN AND BACON	14
GARLIC MASHED POTATOES	14
PARMESAN FRIES	13
TWICE BAKED POTATO with all the trimmings	15
LOBSTER MAC N CHEESE	24
GRILLED ASPARAGUS	17
SAUTEED WILD MUSHROOMS shishito peppers	15
BAKED BRUSSEL SPROUTS pomegranate seeds balsamic glaze	16
Add truffle butter to any side +4	



IN MEAT WE TRUST

Follow us:
[@butcherscutsd](#)

(619) 235-8144
events@SanDiegoDiningGroup.com

644 Fifth Ave, San Diego, CA 92101
butcherscutsteakhouse.com