



RAW BAR

DAILY SELECTION OF OYSTERS

Half dozen 18 full dozen 34

cucumber champagne mignonette |
cocktail sauce | horseradish

JUMBO SHRIMP COCKTAIL 22

horseradish cocktail sauce | mustard aioli

PRIME BEEF TARTARE 23

tostini

TUNA & SALMON TARTARE 23

caviar | ponzu | dill | capers

GREEN SHRIMP AGUACHILE 19

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

CAVIAR

GOLDEN OSETRA 1oz 130

DOMESTIC CAVIAR 1oz 75
served with accompaniments

SOUP

LOBSTER BISQUE SOUP 16

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 32

chef's daily choice of
cured meats and cheese for two

SAVORY SHRIMP 25

creamy cajun butter sauce | crostini

ITALIAN STYLE MEATBALLS 17

house made marinara |
shaved parmesan

CRABCAKE 21

jalapeno aioli

FRIED SHRIMP CALAMARI 19

chipotle aioli, marinara sauce

SALADS

THE CAESAR 15

truffle croutons | parmesan tuiles |
marinated anchovies

THE WEDGE 15

iceberg | cherry tomatoes | carrots
blue cheese | crispy bacon

BEETS & BURRATA 15

grilled peaches | arugula |
roasted almonds | balsamic drizzle

THE BUTCHERS SALAD 15

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

THE CAPRESE 17

burrata | heirloom tomatoes |
basil vinaigrette | balsamic glaze

PASTA

LOBSTER RAVIOLI 35

vodka pink sauce

SEAFOOD CAPELLINI 45

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

VEGETARIAN LINGUINE 24

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

GNOCCHI 26

Italian imported porcini mushroom |
creamy parmigiano sauce

PENNE SALMON 24

alfredo sauce | asparagus |
onion | parmesan

BUTCHER'S SELECTION OF WAGYU

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

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

USDA PRIME STEAKS DRY AGED IN HOUSE (MINIMUM 21 DAYS) SERVED A LA CARTE

CENTER CUT FILET 8oz	46
CENTER CUT NEW YORK 16oz	44
BONE-IN RIBEYE 22oz	56
T-BONE 20oz	52
PRIME PORTERHOUSE 32oz	110
FRENCH TRIMMED TOMAHAWK 24oz	MP
IPA SIRLOIN STEAK 12oz mushroom tapenade roasted bell peppers	28
24K GOLD BURGER caramelized onions melted fontina cheese mushrooms avocado bacon chipotle aioli Parmesan fries	28

Add Truffle Shavings +\$10

ESCORTS TO THE STEAKS

LOBSTER TAIL 6 oz	36
PAN-SEARED SCALLOPS (2)	18
JUMBO SHRIMP SCAMPI (2)	19
OSCAR STYLE CRABMEAT	14

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	38
MAHI MAHI pan seared grilled polenta sauteed spinach honey mustard pineapple bourbon sauce	36
SCOTTISH SALMON basil citrus sauce arugula salad roasted beets	34
SEARED SCALLOPS creamy lobster polenta blood orange citrus emulsion	46
CHICKEN porcini cream sauce, mashed potatoes	27
AUSTRALIAN LAMB CHOPS cream cognac mustard sauce truffle potato puree	48

SIDES

SAUTEED CORN AND BACON	12
GARLIC MASHED POTATOES	12
PARMESAN FRIES	11
TWICE BAKED POTATO with all the trimmings	12
LOBSTER MAC N CHEESE w/half lobster tail	24
GRILLED ASPARAGUS	14
SAUTEED WILD MUSHROOMS shishito peppers	13
BAKED BRUSSEL SPROUTS pomegranate seeds balsamic glaze	12
Add truffle butter to any side +4	



IN MEAT WE TRUST

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(619) 235-8144
events@SanDiegoDiningGroup.com

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