



## 9 DAY MENU

### MEZZE

- HUMMUS \$9
- ARABIC EGGPLANT DIP \$10
- TAHINE \$9
- SPICY GUACAMOLE \$14

### APPETIZERS

- FALAFEL \$12
- BEER BATTERED ONION RINGS \$15
- VEGGIE FLAT BREAD \$26
- TUNA TARTAR \$26
- FRIED MUSHROOMS \$12
- MUSHROOM RISOTTO \$18
- AVOCADO VEGETABLE SPRING ROLLS \$22
- SALMON SLIDER \$22

### SIDES

- SPINACH \$10
- WILD MUSHROOM \$8
- TRUFFLE FRIES \$10
- WHIPPED YUKON MASH \$8
- ROASTED SAUTÉED VEGETABLES \$10
- BACON BAKED SWEET POTATO \$8
- WILD RICE \$8

### SALADS

- THE BUTCHER STEAKHOUSE SALAD \$22
- ROASTED BEET SALAD \$18
- QUINOA SALAD \$18
- ENSALADA MEXICANA \$20
- FATTOUSH \$18
- TABBOULEH \$18
- MEDITERRANEAN IS SALAD \$15
- AVOCADO ARUGULA SALAD \$18
- CAESAR SALAD \$18

### ENTREE

- TERIYAKI SALMON \$36
- BLACKENED SALMON \$36
- SESAME CRUSTED TUNA \$42
- RED SNAPPER FILLET \$40
- BRONZINO FILLET \$46
- SALMON KEBAB \$36

### PASTA

- SPAGHETTI PESTO CREAM \$25
- MUSHROOM GNOCCHI \$25
- PENNE VODKA \$25
- FETTUCCINE ALFREDO \$25

SOUP OF THE DAY/ FISH OF THE DAY