

BUTCHER

GRILL HOUSE

Restaurant - Events - Catering

THE NINE DAYS MENU

Appetizers

Sliders

Premium Ground Tuna chunks, arugula, tomatoes, sweet pickled red onion, honey chipotle mayo.

Crispy Mushrooms

Mushrooms coated in crispy breadcrumbs & sesame seeds Adrizzled with sweet chili pesto mayo.

Ben's Cauliflower

Green tahini cream, crushed tomatoes
Crispy puff bulgur, honey dates & urfa pepper glaze.

Arancini Risotto Balls

mushroom risotto, Caramelized onions, creamy corn polenta, garlic confit, scallion & Truffle Oil.

Fish Bites & Jumbo Fries

Juicy Salmon coated with crispy tempura topped with sweet and sour glaze, Mixed sesame, scallion & Truffle Mayo.

Open Fire Eggplant Carpaccio

Grilled eggplant, radish, garlic confit, balsamic reduction, pomegranate seeds, Date Honey, arugula, served with Crispy bruschetta & Truffle aioli.

Mexican Corn "Ribs"

Corn on the cob divided into 8 pieces, fried and seasoned with a mixture of aromatic spices & garlic Aioli.

Avocado Eggrolls

Avocado, Sun-Dried Tomato, Red Onion and Cilantro Fried in a Crisp Wrapper. Served with a smoked garlic honey & garlic mayo & pasto Dipping Sauce.

Garlic Guac Tuna Bomb

A flaky and delicious croissant filled with slow-cooked Yellow fin tuna, zesty chimichurri, fresh arugula, roasted garlic, guacamole, and a touch of sweet honey.

Tender Flounder fingers

Coated with crispy breadcrumbs served with a variety of dipping sauces.

24

18

22

22

25

23

18

24

25

21

Salads

Assorted Salads Plater

Mix homemade pickles, Hummus with Tehina, Babagnosh, Red coleslaw, Mexican Cabbage . Served with 2 pita .

Freshly cut Israeli salad

Tomatoes, cucumbers, red onion, radish, parsley, olive oil, lemon juice served with tahini on the side.

Mediterranean Avocado

Mix of greens, arugula, avocado, tomatoes, cucumbers, red pepper, red onion, carrot, chickpeas, corn. Lemon lime olive oil dressing

"Butcher" Grill House

Arugula, green mix, cherry tomatoes, cucumbers, red onion, grilled mushrooms, roasted butternut squash, pomegranate, caramelized almonds. Lime Apple Cider Dressing & touch of Caesar Dressing.

Spring Quinoa Sweet potato

Green mix, arugula, cherry tomatoes, cucumber, carrot, red onion, red pepper, chickpeas, pomegranate, dried cranberries, garlic lemon dressing & Crispy sweet potato chips.

28

20

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Mains

Choice of 2 side dishes

Mashed Potatoes/Freekeh (Smoked wheat)/
Majadra rice/ Baby Potatoes/ Grilled mix
vegetable/French fries/ Vegetable Skewer.

Montreal Tuna steak 10 oz

Grilled Tuna Steak marinated with chef's Spice mix of dry peppers & Crispy Onion .

Glazed Salmon Fillet

chef's marinade Salmon on the grill with Shallot Teriyaki Glaze.

Marmalade Chilean Sea bass

Grilled Sea Bass - Jalapeño, onion, Lemon, garlic & parsley sauce.

Chimichurri Salmon

Grilled Chef's marinated Salmon
Served with Home style chimichurri sauce.

Grilled Salmon

Grilled baby Salmon seasoned with the chef's marinade.

Asian Strip Bass

Crispy Onion served with Asian mushroom gravy .

Grilled Greens Corvina

Tender and juicy grilled Corvina in green herbs garlic marinade.

Butterfly Branzino

Served with White wine, lemon and garlic sauce.

Grilled whole Branzino

seasoned with the chef's special herbs marinade.

46

40

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46

