



## BUTCHER PLATE SPECIALS

### Monday

**Swordfish Ribeye • \$49**

*cajun spice w/wild mushrooms, spinach,  
cippolini onions, citrus beurre blanc*

### Tuesday

**Whole Maine Lobster • MKT**

*steamed or broiled, drawn butter*

### Wednesday

**28-Day Dry-Aged A5 Japanese Wagyu Ribeye 20 oz • \$250**

### Thursday

**Veal Shank for 2 • \$64 per person**

*braised 3 lb. veal shank w/ red wine, veal demi-glaze,  
shallots, wild mushrooms*

### Friday

**Chicken Fried Wagyu • \$72**

*Texas Wagyu filet w/ sage sausage gravy*

### Saturday

**Bone-in Filet • \$65**

*topped w/ sautéed crab meat, chimichurri, red pepper coulis*

### Sunday

**Veal Chop Parmigiana • \$47**

*bone-in, pan-seared w/ marinara sauce, mozzarella di bufala*

\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

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