

# BUTCHER'S HOUSE

## BRASSERIE

### DINNER MENU

#### BUTCHER'S CHOICE

*Cuit sur la Braise / Woodfire grilled.  
Choose one sauce to go with it*

#### **30 DAYS DRY-AGED BONE-IN RIBEYE 32oz**

*La côte de bœuf maturée, serves two \$119*

#### **RIBEYE STEAK 14oz**

*L'entrecôte \$48*

#### **NEW YORK STEAK 12oz**

*Le Faux-filet \$38*

#### **HANGER STEAK 8oz**

*L'onglet \$32*

#### **FILET MIGNON 6oz**

*Le Filet \$44*

#### **KUROBUTA PORK CHOP**

*La côte de porc \$27*

#### **ORGANIC CHICKEN 1/2**

*Le demi-poulet \$24*

#### **LAMB RACK**

*Le carré d'agneau, whole eight bones rack \$49*

#### SALADS

*All salads are served seasoned and tossed.  
Dressing on the side available upon request.*

#### **STEAK 19**

*Grilled hanger steak, Romaine lettuce, woodfire grilled sweet pepper, red onions, blue cheese. Red wine vinaigrette.*

#### **FRISÉE 15**

*Frisée salad, caramelized bacon, poached egg, croutons.  
Old fashion Mustard seed dressing.*

#### **CEASAR 14**

*Traditional Ceasar salad, Romaine lettuce, Parmesiano Reggiano.  
Dressing: Anchovy, old fashion mustard, Parmesan.  
Add chicken +\$3.*

#### **SWEET GEM 17**

*Woodfire grilled Sweet Gem, pickled red onions,  
shaved parmesan, Prosciutto, croutons. Dijon mustard dressing.  
(Substitute Prosciutto with smoked salmon).*

#### SOUPS

#### **ROASTED TOMATO 11**

*Roasted tomatoes, served with melted cheese toast.*

#### **ONION 11**

*Classic French Onion Soup, Emmental gratiné on top.*

#### SIDES & ACCOMPANIMENTS

#### **ROASTED POTATOES 10**

*Fingerling potatoes roasted in duck fat with Persillade.*

#### **BUTTER LETTUCE 10**

*Pickled onion, Dijon vinaigrette, shaved parmesan cheese.*

#### **GRILLED SWEET BELL PEPPER 10**

*Red onions, Persillade.*

#### **RATATOUILLE 10**

*Onion, zucchini, eggplant, tomato, basil.*

#### **POTATO PURÉE 10**

*Grandma's style mashed Yukon Gold potatoes.*

#### **TRADITIONAL FRENCH FRIES 7**

*Salt & pepper.*

#### **BUTCHER'S FRIES 8**

*Topped with pork belly and raclette cheese.*

#### HOUSE SPECIALTIES

#### **BUTCHER'S HOUSE PATÉ 12**

*Country-style pork paté.*

#### **PROSCIUTTO BOARD 18**

*24 months aged Prosciutto di Parma, cornichon, French butter.*

#### **TOULOUSE SAUSAGE 17**

*Traditional pork sausage from Toulouse.  
Served with blue cheese sauce.*

#### **BLUE CHEESE TOULOUSE SAUSAGE 18**

*Blue cheese added to the sausage.  
Served with peppercorn sauce.*

#### **DUCK CONFIT 18**

*Slowly cooked leg marinated in duck fat.*

#### **BUTCHER'S BURGER 17**

*Dry-aged beef, House sauce, grilled onions,  
lettuce, bacon, Comté cheese.*

#### SAUCES

#### **BEARNAISE**

*Hollandaise sauce with shallot reduction, black pepper, tarragon.*

#### **PEPPERCORN**

*Classic sauce au poivre.*

#### **SHALLOT**

*Caramelized shallots, red wine sauce.*

#### **SPICY MAYO**

*Housemade spicy mayo.*

#### **BLUE CHEESE**

*Creamy blue cheese.*

#### DESSERTS

#### **CRÈME BRULÉE 9**

*Tahitian vanilla custard, caramelized sugar.*

#### **CHOCOLATE MOUSSE 9**

*Sweetness from 33% milk chocolate & bitterness of 70% dark cocoa.*

#### **MIXED BERRIES ALMOND CRUMBLE 9**

*Organic mix berries, vanilla ice cream, almond flour crumble.*

ALL SUBSTITUTIONS WILL BE POLITELY DECLINED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

3321 Hyland Avenue Suite D, Costa Mesa, CA 92626 | 714.714.0662 | butchershouse.com

**BUTCHER'S HOUSE**  
**BRASSERIE**