

# BUTCHER'S HOUSE

## BRASSERIE

### LUNCH MENU

#### BUTCHER'S CHOICE

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

**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*

#### 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.*

##### **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.*

#### SAUCES

##### **BERNAISE**

*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

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# LUNCH SPECIALS

*Tuesday through Friday  
(11am to 3pm)*

## **SALAD 22**

*Choice of salad (including Ceasar with chicken)  
Beer on tap, wine (red, white or rosé) or a soft drink  
(Steak salad + \$4)*

## **BURGER 24**

*Choice of burger or sandwich  
1 Side of Traditional fries  
Beer on tap, wine (red, white or rosé) or a soft drink*

## **STEAK FRITE 32**

*Prime top Sirloin Steak  
1 Side of Traditional fries, lettuce  
Beer on tap, wine (red, white or rosé) or a soft drink*

# BURGERS & SANDWICHES

*All burgers and sandwiches are served with  
a side of lettuce drizzled with Dijon dressing.*

## **BUTCHER'S BURGER 17**

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

## **MOUNTAIN 17**

*Dry-aged beef, caramelized onions, roasted garlic, Dijon mayo, bacon,  
potatoes, Raclette cheese.*

## **MERQUEZ SANDWICH 18**

*Brioche bun, lamb and beef patty, butter lettuce,  
spicy mayo, Emmental.*

## **GRILLED CHICKEN 15**

*Woodfire grilled marinated chicken, Ciabatta bread, smoked  
mozzarella, butter lettuce lettuce, avocado, tomatoes, House sauce.*

## **CLASSIC JAMBON 14**

*Rustic baguette, French butter, Parisian ham,  
cornichon, Comté cheese, butter lettuce. (Substitute Prosciutto +\$2)*

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