

The Butcher Shop

Memphis Tradition Since 1981

Our World Famous Steaks are cut from USDA choice grain fed beef direct from the Midwest. Loins are aged 6 weeks in-house, cut daily and grilled over Tennessee hickory charcoal.

7 oz. Bacon Wrapped Filet	\$32.00	10 oz. Bacon Wrapped Filet	\$38.00
14 oz. New York Strip	\$32.00	20 oz. Ribeye	\$39.00
20 oz. T-Bone	\$34.00	30 oz. Porterhouse	\$39.00
14 oz. Ribeye	\$33.00	14 oz. Top Sirloin	\$25.00
18 oz. Bone In Strip	\$31.00		

Specials

32 oz. Bone-In Cowboy Ribeye - Aged minimum 6 weeks.	\$49.00
9 oz. Stuffed Filet - Sautéed portabello mushrooms, gorgonzola cheese and fresh rosemary.	\$36.00
Slow Roasted Prime Rib	12 oz. \$30.00 18 oz. \$36.00
Roasted 18 hours. Served with au jus and mustard horseradish.	

Sauces and Special Preparations

Steak Georgie - Choice of Steak finished in hot butter, fresh basil and garlic salt.	\$3.50
Homemade Au Poivre Peppercorn Sauce	\$3.50
Steak Oscar - Lump crabmeat, hollandaise, and asparagus spear.	\$6.95

Chicken, Lamb, Fish, Pork & Pasta

Chargrilled Chicken Breasts \$23.00 Marinated boneless breasts grilled over hickory charcoal.	Lamb Loin Chops Perfectly marinated and chargrilled for incredible flavor and tenderness. Three (3) - 4 oz. Chops \$29.00
Atlantic Salmon \$27.00 Lightly seasoned fillet of fresh salmon chargrilled and served with dill sauce.	Grilled Chicken & Pasta \$25.00 Homemade fresh alfredo sauce with sautéed vegetables tossed in penne pasta. Topped with grilled chicken breast slices and fresh grated parmesan cheese.
Center Cut Pork Chops (boneless) \$23.00 Seasoned with our house-blended spices and grilled over hot charcoal for tremendous flavor.	Cajun Shrimp Pasta \$27.00

All entrees are served with a fresh garden salad, baked potato and hot bread.
Potato toppings: butter, sour cream, bacon, cheese and chives. Pasta served with salad and bread only.

Substitutions:

Greek or Caesar for Garden Salad \$2.95
Sweet Potato Casserole, Twice Baked Au Gratin or Asparagus for Baked Potato \$3.75

Appetizers

Cajun Sauteed Shrimp \$12.95
Jumbo shrimp sauteed in butter and cajun seasonings.

Spinach and Artichoke Dip \$12.95
A robust blend of four cheeses, artichoke hearts and fresh spinach seasoned and baked. Served with fresh cut tortilla chips.

Sauteed Mushrooms \$12.00
Simmered in butter, chablis, and seasonings. Served sizzling in a skillet.

Crab Cakes Remoulade \$13.95
Fresh lump crabmeat blended with cajun spices and seasonings. Fried to a golden brown and topped with our spicy remoulade sauce.

Sides

Sweet Potato Casserole \$5.95
Brown sugar and cinnamon. Topped with toasted marshmallows.

Twice Baked Au Gratin Potato \$5.95
Piping hot dish of sliced potatoes baked with onions, bacon, fresh chives and seasonings, topped with monterey jack and cheddar cheese.

Sauteed Fresh Asparagus \$5.95
With Hollandaise Sauce.

Substitutions

Twice Baked, Asparagus or Sweet Potato
for Baked Potato add \$3.75
Fresh Caesar or Greek Salad
for House Salad add \$2.95

Join Us For
FRESH BURGER FRIDAY

Every Friday 11:00 am - 2:00 pm

**8 oz. Fresh Ground Steak Burger
prepared over real charcoal.**

\$7.95

Dinner Salads

Served with fresh baked bread.

Garden Salad \$6.95
Crisp mixed greens with fresh vegetables and croutons.

Caesar Salad \$8.95
Romaine lettuce tossed with our own Caesar dressing, garlic croutons, and fresh grated parmesan cheese.

Greek Salad \$8.95
Traditional vegetables, lettuce and feta cheese tossed in our homemade Greek dressing.

Add Grilled Chicken Breast \$6.00

Add Cajun Shrimp (6) \$8.00

Add Grilled Salmon \$11.00

Homemade dressings:

Thousand Island, Bleu Cheese, Italian, Ranch, Honey Mustard, Oil & Vinegar, Fat Free Raspberry Vinaigrette, and Tarragon Vinaigrette

Desserts

Sizzling Apple Pie \$7.95
Hot apple pie served sizzling in a skillet with vanilla bean ice cream and covered with cinnamon caramel sauce. Excellent! Enough for two.

Cashew Crunch Cheesecake \$7.95
Homemade cheesecake topped with caramel, toasted coconut and pieces of Dinstuhls Cashew Crunch. Unbelievably delicious!

Homemade Cheesecake \$6.95
With strawberry sauce.

Chocolate Thunder Brownie \$6.95
Homemade brownie with a mound of vanilla ice cream and covered with hot fudge. Topped with whipped cream and chocolate chips.

Crème Brulee with Fresh Fruit \$6.95
Made fresh in house. Traditional cream and egg yolk base with vanilla and sugar. Torched organic sugar top and served with fresh fruit atop.

Three Layer Strawberry Cake \$8.95
Served with vanilla bean ice cream.