

Welcome to the Butcher Shop. A favorite of Little Rock, since 1982. We are forever grateful to you for your years of loyalty to us. And remember, if you feel adventurous, you may still jump up to our grill and grill your own steak. ENJOY!!

### OUR FAMOUS CHARCOAL GRILLED STEAK DINNERS

12 oz. Ribeye.....	\$21.95
20 oz. Ribeye.....	\$26.95
8 oz. Filet Mignon.....	\$25.95
12 oz. Filet Mignon.....	\$29.95
12 oz. NY Strip .....	\$21.95
16 oz. NY Strip .....	\$28.95
18 oz. Kansas City Strip (Bone In) ....	\$23.95
18 oz. T-Bone .....	\$22.95
12 oz. Top Sirloin.....	\$17.95
25 oz. Porterhouse.....	\$27.95

**BUTCHERS SPECIAL: 22 OZ. BONE IN RIBEYE \$27.95**

We season all of our steaks. Please let server know if you do not want your steak seasoned. Steak and Prime Rib diners include a house salad, fresh rolls, and choice of baked potato or fries.

### SLOW ROASTED BONELESS PRIME RIB

We prepare our Prime Rib by seasoning it with salt and pepper and slow roasting it overnight for a minimum of 16 hours until it reaches a perfect medium rare.....  
(want it cooked more, ask us to GRILL it to you temperature)

12 oz. Regular Cut.....	\$21.95	20 oz. King Cut.....	\$26.95
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### MAKE YOUR ENTREE INTO A COMBO

Add three jumbo fried or cajun shrimp to your meal.....	\$3.95
Add one crab cake.....	\$4.95

### SUBSTITUTE PRICES:

Small caesar instead of house salad ..	\$1.50	Twice baked potato instead of baked potato .....	\$1.50
Vegetable instead of baked potato.....	\$1.50	Cup of sauteed mushrooms instead of baked potato ..	\$1.50

17% Gratuity added to parties of seven or more.

### APPETIZERS

<b>CAJUN SAUTEED SHRIMP</b> \$8.95	<b>CHICKEN QUESADILLA</b> \$6.95
Six jumbo shrimp sauteed in butter and Cajun seasonings.	A large flour tortilla folded over rich Monterey jack and sharp cheddar cheese with salsa ranchera.
<b>JUMBO SHRIMP COCKTAIL</b> \$8.95	Lightly grilled and topped with sour cream and salsa. <b>BLACKENED, \$7.95</b>
Six jumbo Gulf Shrimp served with cocktail sauce.	
<b>CHIPS AND SALSA</b> \$3.95	<b>CAJUN SHRIMP QUESADILLA</b> \$8.95
Homemade chips and fresh salsa.	A large flour tortilla folded over rich Monterey jack and sharp cheddar cheese with salsa ranchera.
<b>SPINACH AND ARTICHOKE DIP</b> \$6.95	Lightly grilled and topped with sour cream and salsa. <b>VERY SPICY!</b>
An excellent blend of seasonings and four cheeses with spinach and artichokes. Baked to perfection. Served with homemade tortilla chips.	
<b>CRAB CAKES</b> \$9.95	<b>PRIME RIB QUESADILLA</b> \$7.95
Two crab cakes, lightly baked to a golden brown. Served with a spicy chipotle remoulade.	Sliced prime rib, sauteed onions and bell peppers with Cheddar and Monterey Jack cheese.
	<b>SAUTEED MUSHROOMS</b> \$6.95
	Simmered in butter, Chablis, garlic, and seasonings. Served sizzling in a skillet. Great before or during dinner. <b>Half Order \$3.95</b>

### SOUPS, SIDES AND SALADS

<b>VEGETABLE OF THE DAY</b> \$3.50	<b>SOUP OF THE DAY</b> cup \$2.95
Mixture of market fresh vegetables sauteed in olive oil. Lightly seasoned.	bowl \$3.95
<b>CREAMED SPINACH</b> \$3.50	<b>CAESAR SALAD</b> small \$3.95
<b>POTATOES 3 WAYS:</b>	large \$5.95
<b>TWICE BAKED</b> \$3.50	Caesar dressing, croutons, and Parmesan cheese.
Piping hot dish of mashed potatoes. Baked with onions, bacon, fresh chives, and topped with sharp cheddar and jack cheese.	<b>HOUSE SALAD</b> \$2.45
<b>BAKED ("America's Favorite")</b> \$2.00	Fresh Iceburg and romaine with assorted vegetables.
<b>FRIES</b> \$2.00	<i>Homemade dressings: Thousand Island, Blue cheese, Italian, Ranch, Honey Mustard, Vinaigrette and Oil &amp; Vinegar</i>

### CHICKEN, PASTA AND SEAFOOD

<b>GRILLED FISH OF THE DAY</b> \$17.95	<b>FRIED SHRIMP</b> \$16.95
Grilled and served on a bed of rice with the vegetable of the day. Hollandaise is available upon request. <b>BLACKENED: \$18.45</b>	Jumbo shrimp, hand battered and deep fried to a golden brown. Served with a choice of fries or baked potato.
<b>CRAB CAKE DINNER</b> \$19.95	<b>CHICKEN AND PASTA ALFREDO</b> \$15.95
Three crab cakes baked to a golden brown. Served with a spicy chipotle remoulade on a bed of rice with the vegetable of the day.	Grilled strips of chicken breast placed atop linguine with rich homemade alfredo sauce. Topped with diced tomatoes and Parmesan cheese. <b>BLACKENED: \$17.45</b>
<b>CHARGRILLED CHICKEN BREASTS</b> \$15.95	<b>JUMBO GULF SHRIMP AND PASTA</b> \$17.95
Two marinated boneless breasts grilled over hickory charcoal. Served with choice of fries or baked potato. <b>BLACKENED: \$17.45</b>	Jumbo shrimp, rich alfredo and linguine.