



LUNCH AT BUTCH'S DRY DOCK



Soups

		Small	Large
Soup of the Day	Chef's Selection	4	6
Tomato Basil Soup	Chunky Tomato, Michigan Basil, Cream	4	6

Salads

		Small	Large
Add: Free Range Chicken (\$4) White Anchovies (\$1.5) Gulf Shrimp (\$7) Sushi-Grade Tuna (\$6) Flank Steak (\$7)			
Local Garden	Carrot, Cucumber, Radish with Red Wine Vinaigrette	7	10
Kale Caesar	Tuscano Kale, Parmesan, Tomatoes, Croutons with Creamy Dressing	7	12
Spinach	Grapefruit, Avocado, Candied Ginger, Pepitas with Mustard Vinaigrette	7	12
Strawberry Caprese	Arugula, Strawberry, Burrata, Basil Oil, Cocoa Nib with Chocolate Balsamic Reduction	8	12
Mediterranean	Orange Slices, Fennel, Red Onion, Red Russian Macro Greens, Kalamata Olives with Extra Virgin Olive Oil and Sea Salt	-	9

Sandwiches

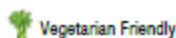
All Sandwiches Include Your Choice of Kettle Chips, Tortilla Chips or Pretzels Substitute Side of Pommes Frites (\$3) or a Petite Green Salad (\$1)			
Mack's Mousetrap	Provolone, Cheddar & Swiss Cheese Grilled on Country French		6
Dockside II	Oven Roasted Turkey, Ham, Swiss Cheese, Lettuce, Tomato, Mayo on Wheat		8
Tom's Hot Tuna	Traditional Tuna Salad, Green Onion and Cheddar on Grilled Country French		8
Reuben	Corned Beef, Swiss Cheese, Sauerkraut, Housemade Russian Dressing on Grilled Rye		9
Bruce's BLT	Crispy Bacon, Lettuce, Tomato and Mayonnaise on Toasted Cracked Wheat		8
Southwest Wrap	Turkey, Black Bean Salsa, Avocado, Pickled Red Onion, Pepper Jack, Chipotle Aioli on Red Pepper Wrap		9
Californian	Oven Roasted Turkey, Provolone, Avocado, Bacon, Lettuce, Tomato, Mayo on Toasted Wheat		10
Chicken Pesto Club	Chicken Breast, Provolone, Roasted Tomato, Bacon, Spinach, Basil Aioli on Gabatta		10
Butch's 1/4 lb. Burger	S & S Farm Steak, Cheddar Cheese, Tomato & Lettuce on a Toasted Pretzel Bun		13
Banh Mi	Pork Belly, Pulled Pork, Napa Slaw, Sriracha Aioli, Cucumber, Jalapeño, Cilantro on Baguette		11

Entrees

Angel Hair Pasta	Confit Chicken & Summer Vegetables with Herb Butter Broth	15
Michigan Whitefish	Carrot, Smoked Bacon, Baby Red Potato, Field Spinach & Citrus Beurre Blanc	17
Chicken Breast	Whipped Potato, Braised Greens, Summer Squash with Pan Jus	15
Steak Frites	Flank Steak, Chimichurri with Roasted Garlic-Basil Aioli	18
Chicken Quesadilla	Herb Roasted Chicken, Local Spinach, & Tomato with a blend of Mozzarella and Smoked Provolone	10
Flatbread	Artichoke Spread, Fontina, Arugula, Red Onion, Cherry Tomatoes with Fig Balsamic	12
Colossal Lump Crab Cake	Wild Caught Blue Crab, Orange Chili Aioli, Crispy Tortilla, Roasted Corn & Radish Salad	16

Desserts

Fresh Baked Madeleine Cookies with Warm Hazelnut Ganache	7
Dark Chocolate Mousse with Espresso Brittle & Fresh Strawberries	7
Goat Cheesecake with Gingersnap Crust and Blueberry Port Sauce	7
Tahitian Vanilla Crème Brûlée	7
Palazzolo's Chocolate Gelato	5
Palazzolo's Vanilla Gelato	5
• Add Traditional Aged Balsamic Vinegar of Modena DOP Supplement: 12 yr (\$6) / 25 yr (\$9)	



Vegetarian Friendly



Gluten Friendly

THANK YOU, Farm Link, Farm Country Cheese, S&S Lamb, Visser Farms, Country Winds Farm, Uncommon Grounds, Miller's Anish Poultry, Vertical Paradise Farm, Great Bread Company, DeBoer Bakkerij, Pat's European Fresh Flower Market, Cronick's Flower Farm & Blois Gourmet.

Large parties are subject to an automatic 18% gratuity. Split plate charges will apply to most items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For private events in our Tasting Room or Wine Celler, please contact parties@butchs.net



@ButchDryDock

www.butchs.net



butchrestaurant



Dinner at
BUTCH'S
DRY DOCK



Soups		Small	Large
Watermelon Gazpacho	Radish Slices & Cucumber Pico	4	6
Tuscan Bean	Shaved Chorizo & Grated Parmesan	4	6
Salads		Small	Large
Add: Free Range Chicken (\$4) White Anchovies (\$1.5) Gulf Shrimp (\$7) Sushi-Grade Tuna (\$6) Flank Steak (\$7)			
Local Garden	Carrot, Cucumber, Radish with Red Wine Vinaigrette	7	10
Kale Caesar	Tuscano Kale, Parmesan, Tomatoes, Croutons with Creamy Dressing	7	12
Spinach	Grapefruit, Avocado, Candied Ginger, Pepitas with Mustard Vinaigrette	7	12
Strawberry Caprese	Arugula, Strawberry, Burrata, Basil Oil, Cocoa Nib with Chocolate Balsamic Reduction	8	12
Mediterranean	Orange Slices, Fennel, Red Onion, Macro Greens, Kalamata Olives with Extra Virgin Olive Oil and Sea Salt	-	9
Share Plates			
Pork Belly	Hoisin Glaze, Peanuts, Napa Slaw & Cilantro		13
Spanish Octopus	Romesco, Macro Greens, Charred Scallion & Lemon Aioli		14
Chicken Skewers	Miso Chile Glaze, Wasabi Arugula		10
Seared Yellowfin Tuna	Sesame Crust, Ponzu, Edamame, Micro Radish & Togarashi Aioli		17
Flatbread	Artichoke Spread, Fontina, Arugula, Red Onion, Cherry Tomatoes with Fig Balsamic		12
Sugar Snap Peas	Glazed with Sea Salt, Lemon Aioli & Ponzu		7
White Bean Dip	Sorrel Pesto with Grilled Naan & Vertical Paradise Radish		8
Local Goat Cheese	Aged Crottin, deBoer Baguette & Blueberry Compote		13
Pommes Frites	Roasted Garlic-Basil Aioli, Red Pepper Ketchup & Classic Dijonnaise		7
Entrées			
Entrées include a Small Garden Salad—or—for \$2.5, Your Choice of Any Small Salad or Soup			
Diver Scallops	Chorizo, Charred Tomato & Rainbow Chard with Sweet Corn Sauce <small>Wine Pairing Suggestion: Villa Wolf, Pinot Gris, DE 2014 (9)</small>		34
Delmonico Steak	Prime Grade, Roasted Mushroom Blend, Haystack Onion, Chive Oil & Smokey Bleu Cheese Butter <small>Wine Pairing Suggestion: The Footbolt Shiraz, AUS 2012 (10)</small>		42
Bouillabaisse	Maine Lobster, Scallop, Mussels, Gulf Shrimp, Saffron-Tomato Nagé with Baguette & Rouille <small>Wine Pairing Suggestion: Arabella, Chenin Blanc, SA 2014 (8)</small>		35
Michigan Whitefish	Carrot, Smoked Bacon, Baby Red Potato, Field Spinach & Citrus Beurre Blanc <small>Wine Pairing Suggestion: Moulin de Gassac Chardonnay, FR, 2014 (8)</small>		28
Filet Mignon	Whipped Potato, Grilled Broccoli & Caramelized Onion Demi Glace <small>Wine Pairing Suggestion: Hyatt, Cabernet Sauvignon, WA, 2012 (11)</small>		36
Rainbow Trout	Almond Crusted, Green Bean, Sugar Snap Pea, Cipollini Onion & Brown Butter Sauce <small>Wine Pairing Suggestion: Christopher Michael Pinot Noir, OR, 2014 (11)</small>		27
Chicken Breast	Whipped Potato, Braised Greens, Summer Squash with Pan Jus <small>Wine Pairing Suggestion: Hybrid, Pinot Noir, Lodi, CA, 2013 (9)</small>		26
Angel Hair Pasta	Confit Chicken & Summer Vegetables with Roasted Garlic Herb Butter Broth <small>Wine Pairing Suggestion: Chateau du Trignon, Roussanne, Cotes du Rhone, FR 2014 (11)</small>		23
Pub Classics			
Substitute Side of Pommes Frites for \$3			
Fish Tacos	Atlantic Cod, Cabbage Slaw, Avocado & Lime Crema on Corn Tortillas		17
Steak Frites	Flank Steak, Chimichurri with Roasted Garlic-Basil Aioli		21
Colossal Lump Crab Cake	Wild Caught Blue Crab, Orange Chili Aioli, Crispy Tortilla, Roasted Corn & Radish Salad		16
Banh Mi	Pork Belly, Pulled Pork, Napa Slaw, Sriracha Aioli, Cucumber, Jalapeño & Cilantro on Baguette		11
Chicken Quesadilla	Roasted Chicken, Mozzarella-Provolone Blend, Baby Spinach & Tomato with side of Tortilla Chips		11
Butch's 1/4 lb. Burger	House Ground, Cheddar Cheese, Tomato & Lettuce on Toasted Pretzel Bun, side of Kettle Chips		13

THANK YOU Farm Link, Farm Country Cheese, S&S Lamb, Visser Farms, Country Winds Farm, Uncommon Grounds, Miller's Avish Poultry, Vertical Paradise Farm, Great Bread Company, deBoer Bakkerij, Pat's European Fresh Flower Market, Crutick's Power Farm & B's Gourmet.

Large parties are subject to an automatic 18% gratuity. Split plate charges will apply to most items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For private events in our Tasting Room or Wine Cellar, please contact parties@butchs.net



@ButchsDryDock

www.butchs.net



/butchsrestaurant



HAPPY HOUR SPECIALS 4-6 PM

Eat

Pommes Frites	5
Served with Three Sauces: Dijonnaise, Roasted-Garlic Basil Aioli & Red Pepper Ketchup	
Chicken Quesadilla	5
Herb Roasted Free Range Chicken, Local Spinach & Tomato with side of Tortilla Chips	
Fish Taco	5
Atlantic Cod, Cabbage Slaw, Avocado & Lime Crema on Corn Tortillas	
White Bean Dip	5
Sorrel Pesto with Grilled Naan & Vertical Paradise Radish	

Drink

Well Drinks	4
Cosmopolitan	5
Lemon Drop	5
Sweet Georgia Martini	5
Taste of Italy - 2009 Chianti Classico	5
PBR Pitcher/Pints	8/2
Beer of the Month	3
No Corkage Fee on Wines (Excludes House Red & White)	

