



Featured Wine Special:

Flowers, Chardonnay  
Sonoma Coast | \$70

Sinegal 'Estate', Cabernet Sauvignon  
Napa Valley | \$85

Caymus, Cabernet Sauvignon,  
California | \$125

## \$55 DINNER MENU\*

Offered Tuesday, August 1<sup>st</sup> - Monday, September 4<sup>th</sup>

### 1st Course

(Choice of 1)

Mr. G's Classic Caesar Salad (V)(GF)

Iceberg Wedge (V)(GF) | blue cheese dressing w/ crumbled blue cheese

Sizzling Thick Cut Bacon (GF)

B&B "Steak" House Salad (GF) | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

B&B Meatballs | marinara

Whipped Ricotta | w/ basil oil, Sicilian oregano & grilled pita

San Daniele Prosciutto & Burrata | basil leaf & olive oil

Chef Tommy's Bacon (GF) | crumbled blue cheese w/ truffle-infused honey (+\$8/order)

BLT Salad (GF) | beef steak tomato, thick cut bacon, warm mozzarella di bufala,  
spinach w/ aged balsamic reduction (+\$8/order)

Jumbo Shrimp Cocktail (GF) | 4 pieces (+\$14/order)

Bacon Wrapped Shrimp | crab stuffing w/ sweet chili sauce (+\$18/order)

### 2nd Course

(Choice of 1)

Snake River Farms Pork Chop | house smoked, pineapple BBQ sauce & glazed Granny Smiths

Chicken Shank (GF) | natural juices, grilled lemon, Cipollini onions

Pan Seared Salmon (GF)\*\* | wild mushrooms, snow peas & baby kale w/ citrus beurre blanc

Surf & Turf\*\* | filet medallions & two bacon wrapped crab stuffed shrimp

B&B "Veg" House Salad (V)(GF) | portabello filet, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette

Rigatoni a la Vodka | house-made pasta, smoked bacon & parmigiano reggiano

8oz Filet (GF)\*\* | simply grilled

14oz Sirloin Dry-Aged USDA Prime (GF)\*\* | (+\$35/order)

22oz Bone-in Ribeye Dry-Aged USDA Prime (GF)\*\* | (+\$40/order)

Toppings (additional charge will apply)

Au Poivre | \$4 • Roquefort Crusted | \$6 • Truffle Butter | \$4 • Oscar Style | \$18 • Carpet Bagger | \$14 • Foie Gras Diane | \$18

### Dessert

(Choice of 1)

New York Cheesecake | Chocolate Cake | Classic Crème Brûlée

## THANK YOU FOR DINING WITH US!

B&B Butchers & Restaurant will donate \$7 from each \$55 HRW dinner sold.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.

\*Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.

\*\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server if anyone in your party has a food allergy.