

APPETIZERS

FRESHLY SHUCKED OYSTERS(EACH) 32 tarbouriech (pink) oysters
OYSTERS ROCKEFELLER(EACH) 40 wilted greens, béchamel
SIGNATURE BAKED PETIT ESCARGOT 75 lemon garlic butter, puff pastry, cauliflower
U-6 GULF PRAWNS COCKTAIL(2) 90 tomato, horseradish, lemon
99% LUMP CRAB CAKE 130 scallop, remoulade, lemon
BLACK TRUFFLE POUTINE 70 french fries, blue cheese, garlic gravy herbs
BONE MARROW 75 grilled bread, homemade pickles garlic jam
SCALLOP IN A SHELL 115 a la coquilles st. jacques- mushrooms, cream potato
PRIME ANGUS STEAK TARTARE 80 filet, mustard, capers, egg

GRAND SEAFOOD TOWER

alaskan king crab legs
green lip mussels, oysters
crab cocktail, scallops crudo
octopus ceviche, colossal prawns
served with cocktail sauce
remoulade, lemon & mignonette

450

SALADS & SOUPS

FRENCH ONION SOUP 70 brioche, gruyere cheese
SOUP OF THE DAY 60 classic American soup, chefs choice
GREEN SALAD 55 cucumber, carrot ribbon, tomato balsamic vinaigrette
HEIRLOOM CAESAR SALAD 65 parmesan, warm crouton, anchovy, lemon
CHOP HOUSE WEDGE 70 iceberg, veal bacon, maytag blue cheese cherry tomato, crispy onion
STEAK COBB SALAD 85 chopped greens, hard boiled egg, veal bacon blue cheese, avocado, shaved prime rib, Green Goddess dressing

ALL PRICES ARE INCLUSIVE OF 5% VAT AND EXCLUSIVE OF OF 10% SERVICE, 6% TAX
AND 4% TOURSIM FEE

MAINS

GARLIC ROASTED CHICKEN	160
rosemary garlic gravy, turned potatoes	
LOBSTER THERMIDORE	375
cream, mushroom, gruyere	
SIGNATURE DOVER SOLE	260
lemon butter, capers, seasonal vegetables	
ROASTED CAULIFLOWER STEAK	120
brown butter, sage, asparagus, parmesan	
BRAISED BEEF SHORT RIB	265
hickory smoked in house, corn bread	
“DOUBLE DOUBLE” CHEESEBURGER	160
duck fat house ground beef, lettuce, onion tomato, aioli, served with french fries	

SIDES

FRIES	55
CREAMED SPINACH	70
CHEF’S TWICE BAKED POTATO	60
CRAB MAC & CHEESE	75
MASHED POTATOES	50
TRUFFLE FRIES WITH BÉARNAISE	60
SAUTÉED HEIRLOOM MUSHROOMS	65
GLAZED CARROTS	55
JUMBO STEAMED ASPARAGUS	70
PLAIN BAKED POTATO	50
CHEF’S CHEESY CORN	55
SAUTÉED SPINACH	65

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BUTCHER & STILL DINNER

Head Chef: Marshall Röth



STEAKS & CHOPS

Steak Temps

BLUE
VERY RED, COLD CENTER

RARE
RED, COLD CENTER

MEDIUM RARE
RED, WARM CENTER

MEDIUM
PINK, HOT CENTER

MEDIUM WELL
DULL PINK, HOT CENTER

WELL DONE
NO PINK, HOT CENTER

Sauces

DEMI-GLACE

BÉARNAISE

BLUE CHEESE CREAM

PEPPERCORN

HORSERADISH CREAM

SIGNATURE BBQ SAUCE

MUSHROOM CREAM

ENGLISH MUSTARD

DIJON MUSTARD

*Josper charcoal and grill oven for the perfect cooking bites
Ask for our house made dry rub on any of our steaks!*

THE BUTCHER BLOCKMP
selection of chef's cuts, best for sharing (4+ persons)

**BUTCHER & STILL SIGNATURE
TOMAHAWK CHOP** | 42oz. 1200gr. 595
21-day aged bone-in ribeye steak

**BONE-IN SIGNATURE HOUSE FAVORITE
FILET** | 14oz. 400gr. 350
tender cut prime angus beef

**BONELESS SIGNATURE HOUSE FAVORITE
FILET** | 9oz. 255gr. 360
tender cut prime angus beef

BONE-IN NEW YORK STRIP | 19oz. 550gr.350
full flavored prime cut bone-in

KANSAS CITY STRIP | 14oz. 400gr.310
boneless strip loin, center cut

RIBEYE | 14oz. 400gr.380
Chicago style prime steak

SURF & TURF | 9oz. 255 gr.450
boneless filet and half Maine lobster

COWBOY | 25oz. 1000 gr.480
bone-in Ribeye

PORTERHOUSE | 35oz. 1000 gr. 520
best of both worlds, strip loin + filet mignon

CUSTOMIZE YOUR STEAK

LUMP CRAB "OSCAR"
AED 130

JOSPER GRILLED LOBSTER TAIL
AED 145

PAN SEARED FOIE GRAS
AED 80

**BRAND NEW HAPPY HOUR
IN BUTCHER & STILL
BUY ONE - GET ONE FREE
ON ALL BEVERAGES***

4PM-8PM DAILY

*does not include rare spirits and rare wines

**only in Bar & Lounge area

OYSTER NIGHT!

EVERY THURSDAY

Thursday evening from 4pm
until sold out
for AED 13 each - fresh or grilled oysters.

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PRIME RIB NIGHT!

EVERY TUESDAY

From 6pm until gone!

'CHICAGO CUT'

280 gr/10 oz

AED 155

'CAPONE CUT'

336 gr/12 oz

AED 195

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