

BUTCHER BOYS

PRIME STEAKHOUSE

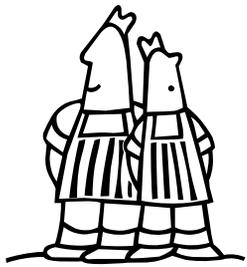
EST  1999

1ST NOVEMBER 1999, TWO WELL-AGED, OBVIOUSLY GRAIN FED “BOYS” LAZ AND DERRYCK, OPENED THEIR HEARTS AND THEIR DOORS AT BUTCHER BOYS, FLORIDA ROAD. OFFERING A COMFORTABLE DINING EXPERIENCE WHILE CONTINUOUSLY STRIVING TO ENSURE THAT THEIR PATRONS ARE PRESENTED WITH TOP CLASS SERVICE.

SERVING THE BEST BEEF SOUTH AFRICA CAN OFFER, WET AND DRY-AGED DEPENDING ON THE CUT, GRILLED TO PERFECTION AND BASTED WITH OUR FAMOUS BASTING SAUCE. VARIETY AND SATISFACTION ARE THE ONLY THINGS TO EXPECT FROM OUR ADVENTUROUS MENU. OUR SELECTION OF VINTAGE WINES, STORED IN OUR REFRIGERATED WINE CELLAR AT AN OPTIMUM TEMPERATURE OF 16-17 DEGREES, ENHANCES YOUR MEAL.

HAVE WE WET YOUR APPETITE...
WHAT ARE YOU WAITING FOR, LET THE FEAST BEGIN.

**WEDNESDAY NIGHT
IS BOYS' NIGHT AT BUTCHER BOYS
(R230)**



**CHECK OUT OUR AWESOME
LUNCH MENU FOR THE ULTIMATE
MIDDAY MEAL**

**THURSDAY NIGHT
IS DATE NIGHT AT BUTCHER BOYS
(R490 PER COUPLE)**

butcherboysgrill.co.za



GETTING STARTED



ROASTED MARROW BONES

Marrow bones roasted with fresh herbs and served with crostini.

R58

BOERIE BITES

Chargrilled boerewors chunks served with a spicy tomato relish and crostini.

R64

HALOUMI STRIPS (V)

Flash-fried haloumi cheese presented on a bed of rocket and served with a lemon butter sauce.

R60

BEEF AND BILTONG CARPACCIO

Beef fillet rolled with homemade biltong and thinly sliced,

- Topped with basil pesto and grated Parmesan OR
- Drizzled with Chimichurri.

R82

RIB BRUSCHETTA

Deboned spare ribs sautéed with chorizo, bell peppers and BBQ sauce, topped with Parmesan and basil pesto. Served on toasted bruschetta.

R55

CHORIZO CHICKEN LIVERS

Pan-braised chicken livers and chorizo sausage, served in a creamy chilli sauce.

R66

ROQUEFORT SNAILS BRULEE

Plump and juicy snails pan seared in a Roquefort and garlic sauce, crusted with Parmesan cheese and panko bread crumbs and oven baked.

R65

CALAMARI

Tender Patagonian calamari tubes; grilled in either lemon and herb, garlic, Cajun or peri-peri sauce OR battered and deep-fried, with tartar sauce on the side.

R79

CRISPY PRAWN TAILS

Plump prawn tails crumbed in Panko bread crumbs, flash fried and served with a spicy mayo on the side

R85

CHEESY PRAWNS

Sautéed prawns served in a creamy herb sauce, finished with grated cheddar and oven baked.

R80

BUFFALO WINGS

Deep fried chicken wings tossed in a spicy chimichurri sauce and served with chimichurri mayo.

R70

PROVOLONE AND VEGETABLE STACK (V)

Grilled aubergine, baby marrow and Rosa tomatoes, topped with salsa de tomato, provolone cheese and baked.

R54

BUTCHER BOYS BILTONG

200g of homemade biltong served in a bowl. A choice of

- Traditional hand-cut OR
- Thinly sliced and crispy grilled, a taste sensation.

R55

SHARING PLATTER

Build your own platter, choose any three of the following: Chorizo Chicken Livers, Boerie Bites, Haloumi, Calamari, Cheesy Prawns, Rib Bruschetta, Buffalo Wings.

R212

GO GREEN

Fresh greens, Rosa tomatoes, cucumber, red onion, garnished with julienne carrots and red and yellow peppers.



BUTCHER'S HOUSE SALAD

Side R40

Regular R60

Served with Balsamic and Olive Oil on the side.

ROQUEFORT SALAD

Side R55

Regular R76

Topped with a creamy Roquefort dressing and grated blue cheese.

BILTONG AND FETA SALAD

Side R65

Regular R90

Topped with a herbed mayo dressing, Butcher Boys biltong and crumbled Feta.

SUMMER SALAD

Side R59

Regular R79

Just greens here, tossed in a light mayo dressing topped with avo, shaved parmesan and croutons (with or without bacon) and garnished with fresh rocket.

GREEK SALAD

Side R55

Regular R76

Feta and olives with a light Greek dressing.

BUTCHERS CHICKEN SALAD

R84

Tossed in a creamy mayo dressing, crowned with sautéed chicken strips, avo and bacon and finished with shaved parmesan and rocket.

BUTCHER BOYS PRIME CUTS

All our prime cuts are available in any size from our in house butchery. Except for under 200g as this is a Butcher Boys crime.



RUMP

300g R165

From the hindquarter, also known as top sirloin this prime cut of beef is arguably the juiciest of all.

SIRLOIN

200g R130

300g R165

Often referred to as a new york cut, sirloin stems from a cut of beef in the hip region. A slender strip of Fat makes for increased flavour.

FILLET

200g R155

300g R185

The most lean and tender of all cuts, best served with a topping or a creamy sauce.

RIB-EYE

300g R185

A tender cut from the forequarter, its flavour enhanced by the marbling of the fat in the meat.

T-BONE

600g R195

The quintessential cut from the short loin offering the best of both, sirloin on one side and fillet on the other.

PRIME RIB

600g R195

Served on the bone, this prime rib from the forequarter is full- flavoured with a moderate to large amount of marbling.

SELECTION OF STEAK BUTTERS AVAILABLE

R20

Cafe de Paris: Spicy Mustard: Tequila:
Garlic & parsley:

BUTCHER BOYS SPARE RIBS

Chargrilled to perfection with our famous rib basting!

PORK

400g R150

800g R200

BEEF

400g R150

800g R200

BB GOURMET BURGERS

200g freshly ground beef patty or chicken breast served on a toasted bun, garnished with lettuce, onion, tomato and Butcher Boys relish

TRADITIONAL

R94

Plain and simple - served with your choice of sauce.

ARGENTINIAN

R96

Topped with bacon, grated cheddar and drizzled with chimichurri butter. Add avo R10.

THE GRAND

R94

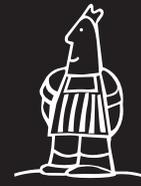
Topped with sliced avo and our honey and Dijon mustard sauce

THE PEPPERED GREEK

R94

Green Madagascan peppercorn sauce & crumbled feta

LAZZIES LEGENDARY...



COTE D'BOEUF

R235

The ultimate 600g dry-aged French-trimmed prime rib of beef on the bone. Grilled to perfection and served with roasted marrow bones.

CAFE DE PARIS

R190

250g of choice fillet chargrilled to your liking and topped with a Cafe de Paris butter

AVO DIJON SIRLOIN

R196

Our signature topping of sliced avo and a creamy honey Dijon mustard sauce on a 300g prime sirloin.

CALIFORNIA STRIP

R196

A choice 300g Sirloin aged to perfection, topped with crispy bacon, a creamy herbed sauce and grated cheddar.

JALAPENO FILLET

R198

Chargrilled 250g tenderloin stuffed with jalapeño peppers and cheddar, wrapped in bacon and topped with jalapeño butter.

LAMB SHANK

R196

Slow roasted with garlic and onions and served with seasonal veg and a herbed mustard mash.

AVO AND PRAWN FILLET STACK

R230

Choice 250g fillet of beef saddled with two king prawns and sliced avo, served on a creamy lemon-herb sauce.

OSTRICH STEAK

R180

Medallions of Ostrich fillet chargrilled and served on a honey & Dijon mustard sauce.

OUT OF AFRICA

R190

From time to time Butcher Boys offer a selection of choice cuts of game. These cuts are subject to availability. Please ask your waitron.

FILLET ESPATADA

250g R160

Skewered cubes of fillet inter-layered with fresh bay leaves, marinated in olive oil, black pepper and sea salt. Finished with your choice of Lemon, Garlic or Peri-Peri butter. Served Espatada style.

LAMB LOIN CHOPS

400g R180

Four 100g choice No 9 loin chops basted and grilled to your liking.

BUTCHER'S COMBOS

All main meals served with a choice of chips, baked potato, rice, mustard mash or mielie pap.



BUTCHER'S CHOICE (FOR 2)

R406

A selection of our finest cuts, ostrich medallions and 200g each of fillet, sirloin and rump complimented with a creamy honey & Dijon mustard and a Madagascar green peppercorn sauce.

RIBS AND WINGS

R209

Half a rack of pork/beef ribs with chicken wings.

BUTCHER'S PLATTER

R201

200g sirloin, a lamb loin chop and 200g boerewors.

RIBS AND HALF CHICKEN

R189

Grilled half rack of pork/beef ribs and half baby chicken (peri-peri or lemon and herb).

HALF CHICKEN AND PRAWNS

R205

Grilled prawns and a half baby chicken; (peri-peri or lemon and herb).

THE BOSSES CHOICE (FOR 2)

R411

A selection of our favourites; two lamb chops, half rack of pork/beef ribs, 200g sirloin and half a baby chicken (peri-peri or lemon and herb). Served with a sauce of your choice.

RIBS AND CHOPS

R218

Two grilled lamb loin chops and a half rack of pork/beef ribs.

SIRLOIN AND RIBS

R220

200g sirloin and a half rack of pork/beef ribs.

SIRLOIN AND CALAMARI

R206

200g sirloin and calamari tubes, grilled or fried.

SIRLOIN AND PRAWNS

R229

200g sirloin and grilled prawns.

*Substitute fillet for sirloin R30

TOPPINGS R45

Avo and Dijon

Bacon, Creamy Herb and Grated Cheddar

Bacon, Chilli, Cheese and Mushroom Sauce

Biltong and Blue Cheese

Honey Mustard, Jalapeno and Bacon

SAUCES R30

Cheese

Chilli

Honey Dijon Mustard

Madagascan Peppercorn

Roquefort

Mushroom & Red Wine

Monkey Gland

Chimichurri

Garlic

SOMETHING ON THE SIDE

Butcher Boys Chips

R26

Tossed in olive oil, garlic and parsley

Creamed Spinach

R36

Sautéed Seasonal Vegetables

R37

Butternut Bake

R35

Roasted Butternut

R34

Sautéed Mushrooms

R36

French Fried Onion Rings

R24

Garlic Loaf

R31

Cheesy Garlic Loaf

R35

Cheesy Biltong Garlic Roll

R45

Table Platter

R145

Why not share a veg platter for the table of creamed spinach, sautéed seasonal veg, roasted butternut, sautéed mushrooms and French fried onion rings.

CHICKEN AND SEAFOOD

All main meals served with a choice of chips, baked potato, rice, mustard mash or mielie pap



DEBONED HALF CHICKEN (Prep time: 30min)

R131

Our legendary flame grilled de boned half chicken prepared in Chimichurri, peri-peri or Lemon & Herb.

SPATCHCOCK CHICKEN (Prep time: 30min)

R146

700-800g Baby Chicken grilled with lemon and herb or medium peri-peri.

AVO DIJON CHICKEN

R131

Succulent chicken breasts topped with freshly sliced avo and a honey Dijon mustard sauce.

BALSAMIC CHICKEN STACK

R132

Grilled chicken breasts topped with a balsamic glaze, red wine and mushroom sauce, served with grilled cherry tomatoes and potato & spinach cakes.

CHICKEN LIMONE

R131

Chicken breasts pan-fried in a creamy white wine, lemon and Parmesan sauce with a hint of garlic.

PROVOLONE AND VEGETABLE STACK (V)

R83

Grilled aubergine, baby marrow and Rosa tomatoes, topped with salsa de tomato, provolone cheese and baked, served with a side of your choice.

CALAMARI

R192

Tender Patagonian calamari tubes; grilled in either lemon and herb, garlic, Cajun or peri-peri sauce OR battered and deep-fried, with tartar sauce on the side.

FRESHLY CAUGHT

SQ

Ask your waitron about today's selection of fresh fish.

MOZAM STYLE PRAWNS

SQ

Succulent head on prawns grilled with a choice of lemon & herb, garlic or peri-peri sauce.

DESSERTS



MINI INDULGENCES

R35 each

Choose any one, or a medley of our mini desserts served in individual glasses:

Chocolate Brownie Mousse
Peppermint Crisp Pudding
Kahlua Crème Brûlée
Chocolate Torte

REGULAR INDULGENCES

CHOCOLATE LAVA PUDDING

R56

A rich, warm dark chocolate cake oozing with chocolate lava and served with vanilla ice cream.

APPLE MALVA PUDDING

R49

A traditional South African favourite, baked with stewed apples and pecan nuts, served with a bourbon and butterscotch sauce and fresh cream.

MOZART'S ICE CREAM CONES

R22 one scoop

R30 two scoop

Served in a chocolate sugar cone - ask your server for today's selection.

GOOD OLD FAITHFUL

R42

Mozart's vanilla ice cream topped with hot bar one sauce or dulce de leche caramel sauce.

DOM PEDRO'S

R40

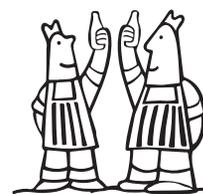
Peppermint, Kahlua or Jameson.

*We reserve the right to levy a 10% service charge for tables of 8 or more (at the discretion of management).

*Orders to share are subject to a charge of R40.

*Persons not participating in a meal and no shows will be charged at a fee of R150.

EVERY WEDNESDAY NIGHT IS BOYS' NIGHT AT BUTCHERBOYS



BOYS NIGHT
R230

STARTERS choice of:

Boerie Bites
Chorizo Chicken Livers
or Haloumi Cheese.

MAINS choice of:

300g rump
sirloin
or fillet
with a sauce of your choice.

AND A 500ML DRAUGHT

THURSDAY NIGHT IS DATE NIGHT



Your choice of a Starter, Main, Dessert and a Bottle of Wine to share.

R490 Per Couple

STARTERS choice of:

Grilled Calamari

Chorizo Chicken Livers

Cheesy Prawns

Greek or Roquefort side salad

MAINS choice of:

300g Rump, 300g Sirloin or 200g Fillet with a sauce of your choice.

Avo Dijon Chicken

Freshly Caught

Provolone and Vegetable stack (V)

DESSERT

Choice of one mini dessert each:

Chocolate Brownie Mousse , Peppermint Crisp Pudding, Kahlua Crème Brûlée, Chocolate Torte **OR**

Good Old Faithful

Mozart's vanilla ice cream topped with hot Bar One sauce or Dulce de leche caramel sauce.

WINE

A choice of one bottle per couple

Nederburg Rose, Stein, Sauvignon Blanc or Baronne