

BUTCHER BOYS

PRIME STEAKHOUSE

EST  1999

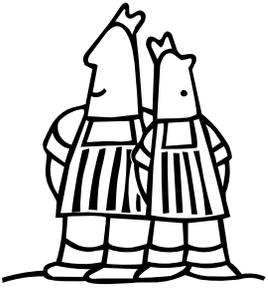
1ST NOVEMBER 1999, TWO WELL-AGED, OBVIOUSLY GRAIN FED “BOYS” LAZ AND DERRYCK, OPENED THEIR HEARTS AND THEIR DOORS AT BUTCHER BOYS, FLORIDA ROAD. OFFERING A COMFORTABLE DINING EXPERIENCE WHILE CONTINUOUSLY STRIVING TO ENSURE THAT THEIR PATRONS ARE PRESENTED WITH TOP CLASS SERVICE.

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.

**THURSDAY NIGHT
IS BOYS' NIGHT AT BUTCHER BOYS
(R260)**

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



**WEDNESDAY NIGHT
IS DATE NIGHT AT
BUTCHER BOYS
(R600 PER COUPLE)**



butcherboysgrill.co.za



GETTING STARTED



ROASTED MARROW BONES

R60

Marrow bones roasted with fresh herbs and served with crostini.

BOERIE BITES

R65

Chargrilled boerewors chunks served with a tomato relish and crostini.

THINLY SLICED BEEF OR VENISON CARPACCIO

- Beef: Topped with basil pesto and grated parmesan **R90**
- Smoked Venison: Lightly smoked finished with a sundried tomato pesto and rocket. **R100**

BEEF BRUSCHETTA

R62

Pulled beef seasoned with black pepper and mustard, topped with provolone cheese and caramelized onion. Served on toasted bruschetta.

PORK BRUSCHETTA

R62

Slow braised pulled pork sautéed with chorizo, bell peppers and BBQ sauce topped with parmesan and basil pesto. Served on toasted bruschetta.

CHORIZO CHICKEN LIVERS

R68

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

ROQUEFORT SNAILS BRULEE

R85

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

CALAMARI

R85

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

CALAMARI CHORIZO AND TOMATO

R85

Tender Falklands Grilled calamari tubes, Chorizo, Rosa Tomatoes and served with a Spicy Mayo

PRAWN TAILS

R90

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

CHEESY PRAWNS

R90

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

BUFFALO WINGS

R80

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

HALOUMI CHEESE (V)

R65

Grilled or floured and flash-fried, presented on a bed of rocket and served with a lemon butter sauce.

PROVOLONE VEGETABLE STACK (V)

R60

Grilled aubergine, baby marrow and Rosa tomatoes, topped with salsa de tomato, provolone cheese and baked. (Prep time 20 minutes)

BUTCHER BOYS BILTONG

R85

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

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

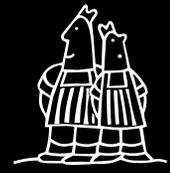
SHARING PLATTER (CHOICE OF ANY THREE)

R240

Chorizo Chicken Livers; Boerie Bites; Haloumi; Calamari; Cheesy prawns; Biltong; Pork Bruschetta; Beef Bruschetta; Prawns Tails; Buffalo Wings.

GO GREEN

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



BUTCHER'S HOUSE SALAD

Side R45

Regular R65

Served with Balsamic and Olive Oil on the side.

ROQUEFORT SALAD

Side R65

Regular R90

Topped with a creamy Roquefort dressing and grated blue cheese.

GREEK SALAD

Side R60

Regular R80

Feta and olives with a light Greek dressing.

MEDITERRANEAN SALAD

Regular R85

Tomato , feta, olives, red onion and cubes of cucumber tossed in a light Greek dressing.

SUMMER SALAD

Side R65

Regular R90

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.

BUTCHERS CHICKEN SALAD

R105

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

BUTCHER BOYS PRIME CUTS

All our prime cuts are available from 200g and above, grilled and basted with our traditional basting or coated with a dry mustard seed rub.



RUMP - WET AGED

300g R170 400g R205

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

SIRLOIN - WET AGED

200g R140 300g R170 400g R205

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 - WET AGED

200g R160 300g R190 400g R235

Also known as a Filet mignon, the leanest and tender of all cuts.

RIB-EYE - WET AGED (When available) 300g R195 400g R240

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

T-BONE - DRY AGED

600g R215

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

PRIME RIB - DRY AGED

600g R215

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

BUTCHER BOYS SPARE RIBS

Chargrilled to perfection with our famous rib basting!

PORK

400g R165

800g R260

BEEF

400g R165

800g R260

LAMB

500g R225

TOPPINGS R45

Avo and Dijon

Bacon, Creamy Herb and Grated Cheddar

Bacon, Chilli, Cheese and Mushroom

Biltong and Blue Cheese

Honey Mustard, Jalapeno and Bacon

SAUCES R30

Cheese

Chilli

Honey Dijon Mustard

Madagascan Peppercorn

Roquefort

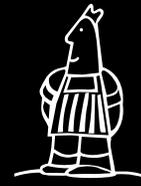
Mushroom & Red Wine

Monkey Gland

Garlic

Cheese and Mushroom

LAZZIES LEGENDARY...



CARNIVORES FEAST - Priced according to chosen cuts

Create your own: Choose from a selection of our various cuts (T Bone; Prime Rib; Rump; Sirloin; Fillet; Rib Eye; lamb Chops; Ribs; Baby chicken) served on a board with a choice of your sides. (Prep time 30 minutes)

COTE D'BOEUF **R250**

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

AVO DIJON SIRLOIN **R200**

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

CALIFORNIA STRIP **R200**

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

JALAPENO FILLET **R205**

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

FILLET ON THE BONE (When available) **R245**

400gm of choice cut fillet aged and grilled on the bone

LAMB SHANK **R210**

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

AVO AND PRAWN FILLET STACK **R260**

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

OSTRICH STEAK **R190**

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

OUT OF AFRICA **R195**

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 R170**

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 R205**

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

OXTAIL POTJIE **R185**

Oxtail braised in red wine and beef stock with butter beans, mushrooms and garden peas. Served in a potjie pot with mustard mash on the side.

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)

R460

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.

BUTCHER'S PLATTER

R215

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

RIBS AND WINGS

R220

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

RIBS AND HALF CHICKEN

R220

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

HALF CHICKEN AND PRAWNS

R225

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

RIBS AND CHOPS

R230

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

LAZZIE'S BEST (FOR 2)

R430

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.

SIRLOIN AND RIBS

R230

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

SIRLOIN AND CALAMARI

R220

200g sirloin and calamari tubes, grilled or fried.

SIRLOIN AND PRAWNS

R235

200g sirloin and grilled prawns.

RIB AND CALAMARI COMBO

R230

Grilled half rack of pork/beef ribs with calamari tubes, grilled or fried

RIB AND PRAWN COMBO

R240

Grilled half rack of pork/beef ribs with grilled prawns

*Substitute Sirloin for Fillet R35
*Substitute Beef/Pork Ribs for Lamb R60

BB GOURMET BURGERS

200g freshly ground beef patty or chicken breast served on a toasted bun, garnished with lettuce, onion, tomato and Butcher's Mayo.

TRADITIONAL

R100

Plain and simple – served with your choice of sauce.

ARGENTINIAN

R110

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

THE GRAND

R110

Topped with sliced avo and our honey and Dijon mustard sauce

THE PEPPERED GREEK

R110

Green Madagascan peppercorn sauce & crumbled feta

SOMETHING ON THE SIDE

Butcher Boys Chips

R30

Tossed in olive oil, garlic and parsley

Creamed Spinach

R36

Sautéed Seasonal Vegetables

R37

Butternut Bake

R40

Roasted Butternut

R34

Baked Sweet Potato Wedges

R36

Sautéed Mushrooms

R36

French Fried Onion Rings

R28

Garlic Loaf

R31

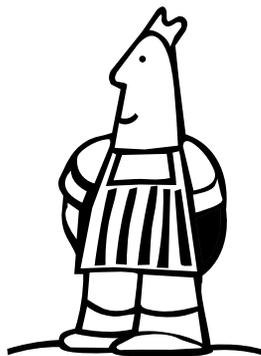
Cheesy Garlic Loaf

R35

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)

R140

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

SPATCHCOCK CHICKEN (Prep time: 30min)

R150

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

AVO DIJON CHICKEN

R135

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

CHICKENSCHINTZEL

R135

Crumbed and fried, served with cheese or mushroom sauce on the side.

BALSAMIC CHICKEN STACK

R135

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

CHICKEN LIMONE

R135

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

CALAMARI

R192

Tender Falklands calamari tubes; grilled in either lemon and herb, garlic 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.

PROVOLONE VEGETABLE STACK (V)

R135

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

DESSERTS



MINI INDULGENCES

R40 each

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

Chocolate Brownie Mousse
Peppermint Crisp Pudding
Amarula Crème Brûlée

REGULAR INDULGENCES

CHOCOLATE LAVA PUDDING

R60

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

APPLE MALVA PUDDING

R55

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

DECADENT TRIO

R55

A slice of each served with fresh cream, White Choc Coconut; Carrot Cake and Chocolate Velvet

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

R45

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

DOM PEDRO'S

R49

Peppermint, Kahlua or Jameson.

BAKED CHEESE CAKE

R60

Ask your server for today's selection

*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.

BEER.BEEF.BOYS.R260



CHOICE OF

400G RUMP • SIRLOIN • FILLET

(WITH A SAUCE OF YOUR CHOICE)

OR

800G RACK OF RIBS

OR

DEBONED HALF CHICKEN PERI PERI (PREP TIME 30 MINS)

FOLLOWED BY A SHOT OF OLMECA TEQUILA OR JÄGERMEISTER

EVERY THURSDAY NIGHT



INCLUDING A 500ML STELLA ARTOIS DRAUGHT!

R600
PER COUPLE

**EVERY
WEDNESDAY
NIGHT**



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 Vegetable stack (V)

DESSERT

Decadent Trio to share or a choice of two Mini Indulgence's:
Chocolate Brownie Mousse , Peppermint Crisp Pudding, Amarula Crème Brûlée

WINE

A choice of one bottle per couple
Nederburg Rose, Stein, Baronne or Durbanville Hills Sauvignon Blanc