



BUTCHER AND BARREL

\$46 | Dinner

FIRST COURSE

Choice of one-

Empanada

Argentine Savory Turnover served with Chimichurri or Red Chimi
Choose from: Chicken Salsa Verde, Spinach, or Korean BBQ

Grilled Sausage Platter

Chorizo and Argentine Farmhouse Sausages,
Grilled Bread, Chimichurri, Red Chimichurri, Pickled
Veggies, and Argentine Pepper Relish

Provoleta

An Argentine Classic. Molten Provolone, Marinated Heirloom
Tomatoes, Chimichurri, with Grilled Ciabatta Bread

SECOND COURSE

Choice of one-

Chopped Wedge

Chopped Romaine Hearts, Marinated Heirloom
Tomatoes and Red Onion, Smoky Blue Cheese Dressing,
Crispy Prosciutto, Blue Cheese Crumbles

Grilled Caesar

Grilled Romaine Hearts, House Caesar Dressing,
Parmesan, Garlic Croutons

Chorizo Clam Chowder

Argentina meets New England

THIRD COURSE

Choice of one-

Filet

6 oz Filet with Grilled Broccolini, Black Garlic Butter, Chimichurri

Shrimp Linguine

Red Argentine Shrimp, Fresh Linguine Pasta,
White Wine Chimi-Butter, Baby Spinach, Roasted
Red Peppers, and Parmesan, with Grilled Bread

Salmon

Chargrilled Salmon, Grilled Broccolini,
Black Garlic Butter, Chimichurri

WHISKEY SPECIAL

Maple Peach Bourbon Smash \$14

Makers Mark, Fresh Peaches, Mint, dash of Cinnamon
and Maple Syrup, splash of Ginger Ale



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