



BUTCHER AND BARREL

\$46 | Dinner

FIRST COURSE

Choice of one-

**Choice of (1) Empanada
with Green Chimichurri**

Braised Short Rib, Spinach and Mozzarella, or Chicken Salsa Verde

Chorizo Meatballs

Romesco Sauce, Goat Cheese, Balsamic-Fig Jam,
Basil, Grilled Ciabatta

Bruschetta

Black Pepper Ricotta, Marinated Tomatoes and Onions,
Arugula, Balsamic, Grilled Ciabatta

SECOND COURSE

Choice of one-

Chopped Wedge Salad

Heirloom Tomatoes, Red Onion, Applewood Bacon,
Hard-Cooked Egg, Maytag Blue Cheese

*Peppercorn Ranch Available

Grilled Caesar Salad

Aged Parmesan, Garlic Croutons

THIRD COURSE

Choice of one-

Chicken Napoleon

Potato Gnocchi, Baby Spinach, Smoked Provolone,
Caramelized Onions and Wild Mushrooms, Romesco,
Toasted Breadcrumbs

Verlasso Salmon

Papas Bravas, Grilled Asparagus, Avocado Chimi

Filet Au Poivre

Three Filet Medallions, Bourbon Peppercorn Cream Sauce,
Wilted Spinach, Papas Bravas

Land and Sea (+\$12)

Asada-Rubbed Skirt Steak, Jumbo Shrimp, Grilled Asparagus,
Red Chimichurri Butter

DRINK SPECIAL

Autumn's Mark \$14

Maker's Mark Bourbon, Lemon, Brown Sugar Cinnamon Simple,
Locally Sourced Apple Cider



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