

BUTCHER BOYS

PRIME STEAKHOUSE

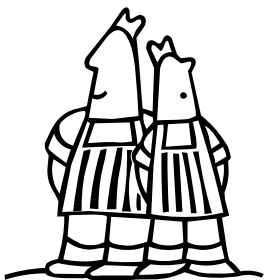
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1 NOVEMBER 1999 SAW TWO IMPECCABLY WELL-AGED AND OBVIOUSLY GRAIN FED “BOYS” LAZ AND DERRYCK, OPEN THE DOORS AT BUTCHER BOYS, FLORIDA ROAD. FLASH FORWARD ALMOST TWO DECADES AND WE’RE STILL KNOWN FOR A GREAT DINING EXPERIENCE THAT DELIVERS THE FINEST BEEF ON OFFER. OUR TOP CLASS SERVICE IS SURPASSED ONLY BY OUR UNFORGETTABLE FOOD, AND OUR PATRONS CAN NOW EXPERIENCE THIS IN TWO UNIQUE LOCATIONS, SINCE BUTCHER BOYS UMHLANGA BECAME THE NEWEST ADDITION IN MARCH 2017.

OUR BEEF IS EITHER WET OR DRY AGED, DEPENDING ON THE CUT, PLEASE FEEL FREE TO VISIT OUR IN STORE BUTCHERY FOR YOUR SPECIAL REQUESTS. OVER 17 YEARS OF PASSION AND GREAT FLAVOURS HAVE SHAPED OUR ADVENTUROUS MENU THAT OFFERS NOTHING BUT VARIETY AND TOTAL SATISFACTION. OUR EXTENSIVE SELECTION OF VINTAGE WINES, STORED IN OUR REFRIGERATED WINE CELLAR AT AN OPTIMUM TEMPERATURE OF 16-17 DEGREES, WILL ENHANCE EVERY MEAL AND TURN IT INTO A SPECIAL OCCASION.

NOW THAT WE’VE WHET YOUR APPETITE, WHAT ARE YOU WAITING FOR?
LET THE FEAST BEGIN!

**THURSDAY NIGHT
IS BOYS' NIGHT AT BUTCHER BOYS
(R250)**



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

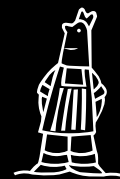
**WEDNESDAY NIGHT
IS DATE NIGHT AT
BUTCHER BOYS
(R520 PER COUPLE)**



butcherboysgrill.co.za



GETTING STARTED



ROASTED MARROW BONES

R58

Marrow bones roasted with fresh herbs and served with crostini.

BOERIE BITES

R64

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

CHILI DE CARNE

R65

Finely sliced beef sautéed with red onion, red kidney beans, tomato and chilli. Top with grated cheddar and a torilla on the side.

CARPACCIO

R89

Thinly sliced beef or venison

- Beef: Topped with basil pesto and grated parmesan
- Smoked Venison: Topped with sundried tomato pesto, rocket and pickled red onion.

HALOUMI STRIPS (V)

R60

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

RIB BRUSCHETTA

R60

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

CHORIZO CHICKEN LIVERS

R66

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

ROQUEFORT SNAILS BRULEE

R75

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

CALAMARI

R79

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.

PRAWN TAILS

R85

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

CHEESY PRAWNS

R85

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

BUFFALO WINGS

R75

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

PROVOLONE VEGETABLE STACK (Prep time 20min)

R54

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

BUTCHER BOYS BILTONG

R75

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

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

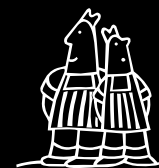
SHARING PLATTER

R230

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

GO GREEN

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



BUTCHER'S HOUSE SALAD

Side R45

Regular R60

Served with Balsamic and Olive Oil on the side.

ROQUEFORT SALAD

Side R60

Regular R80

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 R80

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

SUMMER SALAD

Side R60

Regular R80

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

R90

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



RUMP

300g R165 400g R195

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

SIRLOIN

200g R130 300g R165 400g R195

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 400g R225

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

RIB-EYE (When Available)

300g R185 400g R225

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

T-BONE

600g R205

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

PRIME RIB

600g R205

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 R160

800g R250

BEEF

400g R160

800g R250

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

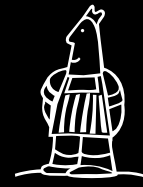
Topped with sliced avo and our honey and Dijon mustard sauce

THE PEPPERED GREEK

R94

Green Madagascan peppercorn sauce & crumbled feta

LAZZIES LEGENDARY...



CARNIVORES FEAST (Prep time 30 min)

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.

COTE D'BOEUF **R245**

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 **R195**

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.

FILLET ON THE BONE (When available) **R240**

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 **R250**

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 R195**

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

OXTAIL POTJIE **R180**

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

R440

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.

LAZZIE'S BEST - FOR 2 (Prep time 30 min)

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.

BUTCHER'S PLATTER

R210

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

SIRLOIN AND RIBS

R225

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

RIBS AND WINGS

R220

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

SIRLOIN AND CALAMARI

R215

200g sirloin and calamari tubes, grilled or fried.

RIBS AND HALF CHICKEN (Prep time 30 min)

R195

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

SIRLOIN AND PRAWNS

R235

200g sirloin and grilled prawns.

HALF CHICKEN AND PRAWNS (Prep time 30 min)

R220

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

RIB AND CALAMARI COMBO

R230

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

RIBS AND CHOPS

R225

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

RIB AND PRAWN COMBO

R240

Grilled half rack of pork/beef ribs with grilled prawns

*Substitute fillet for sirloin R35

TOPPINGS R45

Avo and Dijon

Bacon, Creamy Herb and Grated Cheddar

Bacon, Chilli

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

Cheese and Mushroom Sauce

SOMETHING ON THE SIDE

Butcher Boys Chips

R26

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)

R135

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.

CHICKENSCHINTZEL

R135

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

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 VEGETABLE STACK (V) (Prep time 30min)

R130

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

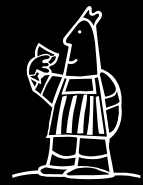
Ask your waitron about today's selection of fresh fish.

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

REGULAR INDULGENCES

CHOCOLATE LAVA PUDDING

R56

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

BAKED CHEESE CAKE

R55

Ask your server for selection.

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

R45

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.

BEER. BEEF. BOYS. R250



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 min)

FOLLOWED BY A SHOT OF OLMECA TEQUILA OR JÄGERMEISTER

EVERY THURSDAY NIGHT



INCLUDING A 500ML STELLA ARTOIS DRAUGHT!



R520
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) - Prep time: 30 min

DESSERT

Choice of one mini dessert each:

Chocolate Brownie Mousse , Peppermint Crisp Pudding, Kahlua Crème Brûlée, 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

