

BUTCH'S



EST. 1995

Butch's likes local. We're local, and we like using local products. Here is a short list of some of our suppliers -- Michigan farmers and businesses whose hard work and effort we really appreciate: Visser Farms, Bareman's Dairy, Honey Boy Bob, Byron Center Meats, Blue Star Meats, Dancing Goat Creamery, Uncommon Grounds, Pereddies Bakery and DeBoer Bakkerij.

44 East 8th St. Holland, MI 49423 616.396.8227 www.butchs.net

STARTERS

TUNA

Black sesame-crust ed sashimi with kimchee and spicy peanut sauce. 10

PORTOBELLA FRIES

With smoked paprika aioli. 8

CAMPECHANA

Seafood cocktail served with homemade plantain chips. 11

SHRIMP

Grilled tequila-lime-marinated shrimp with roasted yellow tomato butter and baguette. 10

MEATBALLS

Housemade beef meatballs with fresh basil marinara. 10

BRIE

Petite 6 oz. brie with a brandy morel cream sauce in a puff pastry. 12

BHAJIS

Indian-curry-flavored onion fritters with pistachio aioli. 8

TOSTADA

Chorizo and refried beans with Chihuahua cheese, fresh tomato salsa and green chile sauce. 8

OLIVES

Kalamata, cabrese and castelvetrano olives served with toasted naan. 6

HUMMUS

Chick pea hummus with a hint of cilantro served with toasted naan. 7

CALAMARI

Flash-fried, dusted calamari served with green chili aioli. 10

TOMATO BASIL SOUP

Butch's signature creamy tomato soup garnished with fresh basil.
Cup 3 Bowl 5

CHEF'S SOUP

Please ask your server for details.
Cup 4 Bowl 6

HOUSE GREENS

Mixed greens with vine-ripened tomato, carrots, English cucumber, and pecorino cheese, topped with your choice of our housemade dressings. 4

DRESSINGS:

Greek, Pomegranate Vanilla Beet, Sweet Grapefruit, Creamy Gorgonzola, Creamy Basil Balsamic, Italian Scallion

GORGONZOLA CAESAR

Fresh romaine lettuce with shaved asiago, roasted yellow tomatoes, and toasted pine nuts; tossed in housemade gorgonzola caesar dressing. 5

Small plates, side salads, and fresh soups to awaken your appetite.

ENTRÉES

FILET

Black pepper-crust ed 8 oz. filet topped with gorgonzola butter and served with chipotle cheddar mashed russet potatoes. 30
A la carte 22

HANGER STEAK

Honey balsamic-marinated grilled hanger steak served with chipotle cheddar mashed russet potatoes. 25

SCALLOPS

Cajun, coconut-crust ed, sautéed sea scallops glazed with an orange-ginger soy sauce served with rosemary portobella barley. 27

SALMON

Grilled Norwegian salmon filet topped with jalapeño barbeque sauce and accompanied by sweet corn roasted poblano pudding. 28

SHRIMP & LOBSTER

Sautéed tiger shrimp and lobster on a bed of spinach fettuccine tossed with lobster rosé cream. 26

SEABASS

Pan-seared seabass served on a bed of spinach fettuccine tossed with kalamata olives, roasted red peppers, artichokes, feta cheese and white wine sauce. 28

CHICKEN

Pinenut-crust ed panfried chicken breast topped with a wild mushroom ragout served with rosemary portobella barley. 22

FETTUCINE

Sautéed wild mushrooms and sundried tomatoes tossed in fettuccine, finished with cashew cream and fresh basil. 17

DUCK

A five spiced crust ed duck breast with an apple onion purée accompanied by sweet corn roasted poblano pudding. 26

All entrees are served with fresh Pereddies Bakery dinner rolls, whipped housemade butter, and a house greens salad.

SALADS

GREEK SALAD

Romaine lettuce tossed in Greek dressing with tomatoes, hearts of palm, kalamata olives, shaved red onion, cucumbers and feta cheese. 10

POMEGRANATE SALAD

Spinach tossed in pomegranate-vanilla-beet dressing with beets, pomegranate seeds, spiced pecans and warm goat cheese. 10

DUNN'S CALIFORNIA ZINGERS

Bibb lettuce with radicchio, grapefruit, avocado, mint and toasted almonds with a sweet grapefruit dressing. 10

CHICKEN GORGONZOLA CAESAR

Fresh romaine lettuce with herb-marinated chicken breast, shaved asiago, oven-roasted yellow tomatoes and toasted pine nuts, tossed in gorgonzola caesar dressing. 12

CHICKEN HOUSE GREENS

House greens with herb-marinated chicken breast, fresh vine-ripe tomato, carrots, English cucumber and pecorino cheese, with your choice of our housemade salad dressings. 12

DRESSINGS:

Greek, Pomegranate Vanilla Beet, Sweet Grapefruit, Creamy Gorgonzola, Creamy Basil Balsamic, Italian Scallion

ADDITIONS TO SALADS:

Tuna 5, Hanger Steak 5, Chicken 4.

ALTERNATIVES

CUBAN SANDWICH

Roasted shaved pork, sliced ham, swiss cheese, sliced pickles and a tangy mustard sauce, grilled on toasted garlic herb bread. 10

GYRO

Pan-seared shaved lamb served with cucumber sauce, shaved onion, sliced cucumbers, tomatoes, feta and spicy gardeniera peppers (optional) on toasted naan. 9

GRILLED CHICKEN SANDWICH

Grilled chicken breast with house made buffalo sauce and topped with blue cheese on a multigrain bun. 9

CHICKEN SALAD SANDWICH

All white meat chicken, toasted almonds, grapes, celery, and a cream dressing nestled in a croissant. 7

TURKEY BURGER

A grilled turkey burger topped with cheddar cheese and Russian dressing accompanied with bibb lettuce and grilled red onions on a toasted multigrain bun. 9

BUTCH'S BURGER

Half-pound of ground black Angus chuck, grilled and topped with aged cheddar on a toasted multigrain bun, served with a side of ale-inspired chili sauce. 10

REUBEN

Shaved corned beef grilled on dark rye with swiss cheese, sauerkraut and Russian dressing. 9

CHICKEN QUESADILLA

Herb-marinated chicken folded into a 14-inch flour tortilla with spinach, tomato, provolone cheese and a hint of fresh jalapeño; served with fresh salsa and a side of sour cream. 9 Vegetarian 7

More casual fare to suit your palate.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

It is appreciated if parties of six or more are on a single bill. A gratuity of 18% will automatically be added to your bill. Split plate charges apply to most items.