Butler's
BAR & LOUNGE

BAR BITES

Fried Blue Crab Claws • 32
Fried imported blue crab claws, pickled seasonal vegetables, creole remoulade, Tito's cocktail sauce

Jumbo Lump Crab Cakes • 30
Sweet imported lump crab meat, tri-colored bell peppers, scallions, house-made roasted garlic remoulade, apple parsley salad

Jumbo Shrimp Cocktail • 26
Jumbo Gulf shrimp, Scarlet's cocktail sauce, pickled seasonal vegetables, micro greens

OYSTERS

Fresh Raw Oysters Half • 18 | Full • 35
Plump juicy Gulf oysters, house-made cocktail sauce, horseradish, & mignonette

Oysters Rockefeller Half • 22 | Full • 40
Gulf oysters topped with a rich combination of spinach, parmigiano, bacon & a splash of sambuca

SOUPS & SALADS

Chicken, Duck, & Sausage Gumbo • 16
Trinity of vegetables, dark roux, chicken, roasted duck, & andouille sausage, served with jasmine rice

French Onion Soup • 14
Caramelized sweet & tender onions finished with a rich beef broth crowned with perfectly brûléed gruyère & parmigiano

Caesar Salad • 15
Chopped romaine lettuce, house Caesar dressing, heirloom cherry tomato, shaved parmesan, bacon lardon, garlic parmesan croutons
Add grilled chicken • 14
Add fried Gulf shrimp • 18

Scarlet's House Salad • 16
Chopped baby iceberg and romaine lettuce, diced cucumbers, heirloom cherry tomatoes, chopped hard-boiled egg, shaved red onions, aged cheddar cheese, sourdough croutons, creole remoulade dressing
Add imported jumbo lump crab meat • 20
Add boiled jumbo Gulf shrimp • 18

ENTRÉES & SANDWICHES

6oz Petite Filet • 49
Tender filet, garlic mashed potatoes, grilled asparagus

14oz New York Strip • 78
Center cut USDA prime New York strip, garlic mashed potatoes, grilled asparagus

16oz Prime Delmonico • 80
Thick house rubbed ribeye steak, garlic mashed potatoes, grilled asparagus

Butler's Smash Burger • 27
House blend of 1855 Prime Angus short rib, chuck, & brisket, topped with caramelized onions & cheddar, Scarlet burger sauce, brioche bun, house-made pickles served with house-cut fries

Footlong Prime Philly Cheesesteak • 30
Shaved USDA prime ribeye, caramelized onion, melted provolone cheese, mayonnaise, toasted Leidenheimer French bread, served with house cut fries

Top Shelf Chicken Sandwich • 28
Grilled or fried chicken breast, applewood smoked bacon, Gruyere cheese, lettuce, tomato, whole grain honey mustard, toasted potato bun, served with house cut fries

Linguine Alfredo • 24
Organic Linguine, garlic, cream, butter, parmesan cheese
Add grilled chicken • 10
Add Gulf shrimp • 12

Chef's Fresh Catch of the Day • 55
Pan seared, blackened, or broiled fish of the day, roasted tomatoes, sautéed spinach, lemon butter sauce

Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.