

## APPETIZERS

- FRESHLY SHUCKED OYSTERS**.....(EACH) MP  
Irish + European oysters on the half shell with  
traditional accoutrements
- NEW ORLEANS OYSTERS ROCKEFELLER**.....65  
wilted greens, béchamel
- SIGNATURE BAKED PETIT ESCARGOT** ..... 70  
lemon garlic butter, puff pastry, cauliflower
- U-6 GULF PRAWNS COCKTAIL**..... (2) 80  
tomato, horseradish, lemon
- CRAB STUFFED PORTOBELLO  
MUSHROOM**..... 70  
parsley, creole aioli, bread crumbs
- PRIME ANGUS STEAK TARTARE** ..... 80  
filet, mustard, capers, egg
- 99% LUMP CRAB CAKE**.....80  
scallop, remoulade, lemon
- BONE MARROW**.....90  
grilled bread, homemade pickles  
garlic jam
- SCALLOP IN A SHELL**..... 110  
a la coquilles st. jacques- mushrooms, cream  
potato

### GRAND SEAFOOD TOWER

6 oysters  
crab cocktail, scallops crudo  
octopus ceviche, 2 colossal prawns  
served with cocktail sauce  
remoulade, lemon & mignonette

315

## SALADS & SOUPS

- FRENCH ONION SOUP**..... 45  
shallot, brioche, gruyere
- SOUP OF THE DAY**..... 50  
classic American soup, chefs choice
- GREEN SALAD**.....40  
cucumber, carrot ribbon, tomato, lemon  
vinaigrette
- HEIRLOOM CAESAR SALAD**.....50  
parmesan, warm crouton, anchovy, lemon
- CHOP HOUSE WEDGE**.....60  
iceberg, veal bacon, maytag blue cheese  
cherry tomato, crispy shallot
- PACIFIC CRAB LOUIE SALAD**..... 75  
endive, caper, avocado, tomato, crab  
classic Louie dressing
- LOBSTER COBB SALAD**.....90  
chopped greens, hard boiled egg, veal bacon  
blue cheese, avocado, tomato, poached lobster  
Green Goddess dressing

## MAINS

GARLIC ROASTED CHICKEN.....	140
rosemary garlic gravy, turned potatoes	
LOBSTER THERMIDOR.....	260
cream, mushroom, gruyere	
GRILLED PRAWNS(3).....	180
seasonal vegetable, herbs butter	
SIGNATURE DOVER SOLE.....	250
lemon butter, capers, vegetable	
ROASTED CAULIFLOWER STEAK.....	135
brown butter, sage, asparagus, parmesan	
BRISKET BURNT ENDS.....	180
signature bbq sauce, house made pickles	
BRAISED BEEF SHORT RIB.....	200
hickory smoked in house, corn bread	
“DOUBLE DOUBLE” CHEESEBURGER.....	140
duck fat house ground beef, lettuce, onion, tomato, aoli, served with french fries	

## SIDES

CHEF’S CHEESY CORN.....	40
CREAMED SPINACH.....	45
CHEF’S TWICE BAKED POTATO.....	45
ALL LOBSTER MAC & CHEESE.....	60
MASHED POTATOES.....	40
TRUFFLE FRIES WITH BÉARNAISE.....	50
SAUTÉED HEIRLOOM MUSHROOMS.....	45
GLAZED CARROTS.....	40
JUMBO STEAMED ASPARAGUS.....	45
PLAIN BAKED POTATO.....	45
SAUTÉED GARLIC SPINACH.....	40

BUTCHER & STILL DINNER

HEAD CHEF

*Marshall Döth*



**STEAKS & CHOPS**

<i>Steak Temps</i>	<i>Josper charcoal and grill oven for the perfect cooking bites Ask for our house made dry rub on any of our steaks!</i>
<b>BLUE</b> VERY RED, COLD CENTER	<b>THE BUTCHER BLOCK</b> .....MP selection of chef's cuts, best for sharing (4+ persons)
<b>RARE</b> RED, COLD CENTER	<b>BUTCHER &amp; STILL SIGNATURE TOMAHAWK CHOP</b>   42oz. 1200gr. .... 480 21-day aged bone-in ribeye steak
<b>MEDIUM RARE</b> RED, WARM CENTER	<b>BONE-IN SIGNATURE HOUSE FAVORITE FILET</b>   14oz. 400gr. .... 300 tender cut prime angus beef
<b>MEDIUM</b> PINK, HOT CENTER	<b>BONELESS SIGNATURE HOUSE FAVORITE FILET</b>   9oz. 255gr. .... 280 tender cut prime angus beef
<b>MEDIUM WELL</b> DULL PINK, HOT CENTER	<b>BONE-IN NEW YORK STRIP</b>   19oz. 550gr. ....260 full flavored prime cut bone-in
<b>WELL DONE</b> NO PINK, HOT CENTER	<b>KANSAS CITY STRIP</b>   14oz. 400gr. ....220 boneless strip loin, center cut
<i>Sauces</i>	<b>RIBEYE</b>   12oz. 400gr. ....280 Chicago style prime steak
DEMI-GLACE	<b>PORTERHOUSE OSCAR STYLE</b>   35oz. 1000 gr. ....420 crab cake with steamed asparagus covered with béarnaise
BÉARNAISE	<b>SURF &amp; TURF</b>   9oz. 255 gr. ....350 boneless filet and Omani lobster tail
BLUE CHEESE CREAM	<b>COWBOY</b>   25oz. 700 gr. ....380 bone-in Ribeye
PEPPERCORN	<b>COLORADO RACK OF LAMB</b> .....390 eight rib rack
HORSERADISH CREAM	
SIGNATURE BBQ SAUCE	
MUSHROOM CREAM	
ENGLISH MUSTARD	
DIJON MUSTARD	

**GRADE 5 KAGOSHIMA WAGYU**  
VARIOUS CUTS | 9oz. 255 gr. market price

WE PROUDLY SERVE  
BEEF FROM CREEKSTONE  
FARMS  
all cuts  
hand selected by  
chef marshall



**BLUE PLATE SPECIAL**  
  
SUNDAY - THURSDAY  
  
4PM - 7PM  
  
75AED

**LOOKING FOR THE BEST  
PLACE TO HOST YOUR NEXT  
PRIVATE EVENT?**  
  
**TAKE A LOOK AT OUR**  
*Hideaway*

## DESSERTS



### "TRIBUNE TOWER" CHOCOLATE CAKE

*Built in 1925, during the height of Prohibition, the Tribune Tower was built in Chicago with 34 floors of Neo-Gothic architecture. Our signature Chocolate cake is a tower of 34 layers of delicious cake and ganache, a nod to this iconic building*

**80**

### CHERRY PIE A LA MODE

french vanilla ice cream

**80**

### NEW YORK STYLE CHEESECAKE

fresh berries

**65**

### DOUBLE CRUST APPLE PIE

vanilla ice cream, caramel

**60**

### KEY LIME PIE

toasted fresh meringue

**55**

### ICE CREAM OR SORBET

select varieties

**20**/scoop

### FRESH FRUIT

assorted varieties

**60**

### COCONUT CAFE COCKTAIL

coconut tequila, espresso, agave, aperol

**75**

prices are exclusive of 10% service, 6% tax & 4% tourism fee

# Bar Menu

SERVICE .....

EXECUTIVE CHEF .....

*Marshall Döth*



## OYSTERS

Irish + European oysters on the half shell,  
traditional accoutrements

15 ea

## SMOKED BUFFALO WINGS (6)

blue cheese & ranch

50

## "DOUBLE-DOUBLE" BURGER

two smashed burgers with lettuce, tomato  
onion, cheddar cheese & spicy aioli on a Parker house roll

75

## U-6 GULF PRAWN COCKTAIL

Tomato, horseradish, lemon

80

## SMOKED BRISKET SLIDERS (6)

housemade pickles, toasted brioche

65

## PETIT STEAK FRITES

125gr petit filet, fries, bearnaise

150

## TRUFFLE FRIES

bearnaise

50

## BATH HOUSE BANQUET HOUR (happy hour)

4P-7P DAILY  
lounge & bar

upstairs only (not available in The Hideaway)

WINE 25AED  
BUDWEISER 20AED  
TANQUERAY & TONIC 35AED  
BRISKET SLIDER 10AED EA

prices are subject to 6% tax, 4% tourism & 10% service