

BORN & RAISED RESPONSIBLY



# Hand Cut

BURGERS x CHOPHOUSE



## SEPTEMBER 15TH - 24TH

\$44 PER PERSON WITH CHOICE TO ADD A SPECIALTY COCKTAIL FOR \$8

### First Course Choice of 1 to Share.

#### HAND CUT WINGS

provençal rubbed wings  
drizzled with a garlic-herb honey

#### SPINACH & ARTICHOKE DIP

roasted artichoke & parmesan spinach dip  
with toasted ciabatta

#### BEEETS & BURRATA

golden beets, arugula & burrata  
sprinkled with herb salt  
& hibiscus honey

#### TEMPURA ZUCCHINI FRIES

crispy zucchini served with  
togarashi ranch

### Second Course Choice of 1 Entree for each Guest & 2 Sides to Share.

All of our cuts are sourced responsibly; all natural, antibiotic and hormone free.

#### 8 oz. SEARED FILET\*

pan-seared with garlic butter

#### VENISON RIB CHOPS\*

grass-fed venison chops served with a port wine reduction & fresh blackberries

#### HAND CUT CLASSIC BURGER\*

made with 6 oz. hand-pattied 100% grass fed beef, served with sweet onion, crisp romaine,  
american cheese, dill pickle & house sauce

#### CRISPY CHICKEN SANDWICH

tempura chicken, sweet chili mayo, dill pickle & a peach slaw

#### 12 oz. GRILLED RIBEYE\*

served with garlic butter & roasted garlic

#### STEAK SALAD\*

sliced flat iron steak served with arugula, montforte bleu cheese, garlic croutons,  
cherry tomato, diced avocado & drizzled with a balsamic vinaigrette

#### ROASTED CHICKEN BREAST

pan-seared, simply seasoned & topped with garlic butter, served with a petit arugula salad

### Sides 2 Share

#### SALT & VINEGAR FRIES

hand-cut kennebec potatoes,  
fresh dill seasoning with house ranch

#### RANCH DUSTED ONION RINGS

panko crusted sweet onion, sprinkled  
with house-made ranch seasoning

#### CREAMED CORN

sweet corn, local goats cheese, touch of cream  
& finished with our house-smoked sea salt

#### SWEET POTATO GRATIN

sliced sweet potatoes, montforte bleu cheese,  
fresh spinach & a touch of cream

#### TRUFFLED MASHED POTATOES

mashed potatoes topped with truffle butter

#### SUGAR SNAP PEAS

sautéed with orange zest, soy sauce  
& chili flake

#### HAND CUT BAKED POTATO

served with shredded cheddar, sour cream,  
bacon, whipped butter & green onion



### Third Course Choice of 1 to Share.

#### SALTED CARAMEL BUTTER CAKE

served w/ slow roasted peaches  
& vanilla ice cream

#### CHOCOLATE CHERRY MOLTEN CAKE

chocolate cake, amarena cherries,  
pistachios & nutella ice cream

#### COOKIE DOUGH BREAD PUDDING

served with a hot chocolate cream  
& coffee custard sauce

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SCOTTSDALE WATERFRONT | 7135 E CAMELBACK RD #154 SCOTTSDALE, AZ 85251 | HANDCUTCOPHOUSE.COM | 480-494-2008