



# BUTCHER BLOCK STEAKHOUSE

KITCHEN HOURS SUNDAY NOON TO 9 PM MONDAY-THURSDAY 11 AM TO 9 PM FRIDAY 11 AM TO 10 PM SATURDAY NOON TO 10 PM

WE TAKE RESERVATIONS FOR LUNCH AND DINNER. PLEASE CALL 319-826-6627 TO MAKE A RESERVATION

PLEASE CONTACT KRISTEN EHLERS AT 319-826-6399 OR AT KRISTEN.EHLERS@RILEYSGROUP.COM FOR INFORMATION ON USING VENUE BY BUTCHER BLOCK, OUR NEW EVENT CENTER, FOR YOUR NEXT GROUP GATHERING

568 BOYSON ROAD NE STE 100 CEDAR RAPIDS • GENERAL MANAGER JILL SHIELDS • 319-826-6627

## SOUPS

### ROASTED RED PEPPER

• CUP 4.29 • BOWL 5.69

### SOUP DU JOUR

• CUP 4.29 • BOWL 5.69

### FRENCH ONION

• BOWL ONLY 5.99

### CHILI • CUP 4.59 • BOWL 5.99

top your chili for .59¢ per topping • cheese • bacon • broccoli • scallions • sour cream

## APPETIZERS

### SHRIMP COCKTAIL

6 Shrimp, cajun remoulade, cocktail sauce, lemon, tossed greens • 9.49

### FRIED GREEN TOMATOES

Topped with fresh mozzarella, basil with a side of marinara • 7.29

### VOLCANO

Tater tots topped with our chili, green onions, cheddar jack cheese, jalapenos, sour cream, topped with a tower of onion rings • 10.49

### SCALLOPS

3 Jumbo scallops on a slice of pork belly drizzled with a truffle balsamic • 10.89

### DUCK WONTONS

4 Duck and sweet corn wontons, with cream cheese and drizzled with raspberry sauce • 8.89

### FRIED LOBSTER

Lightly breaded & fried with cajun remoulade and lemon • 13.89

### FISH TACOS

3 Soft shell tortillas with blackened mahi, shredded slaw in a cusabi sauce, pineapple salsa, monterey jack cheese and sprinkles of sesame seed • 11.29

### NACHOS

Chips smothered with monterey jack cheese, tropical salsa, jalapenos, green onions, sour cream and guacamole

• Chicken 10.49 • Steak 12.49

• Chicken & Steak 12.49

### WINGS

10 Jumbo golden wings served with your choice of two dipping sauces and celery sticks • 12.49

Sauces: BBQ, BBQ Honey, BBQ Spicy, Boom Boom Sauce, Buffalo, Sweet Chili

### COCONUT SHRIMP

6 Succulent shrimp fried golden brown and served with a sweet chili sauce • 10.49

### CHICKEN STRIPS

4 All white meat chicken strips, served with choice of dipping sauce • 6.89

### MUSSELS

Mussels in shell with fresh garlic, tomato and herb broth served with ciabatta toast points • 10.59

### AHI TUNA

White and black sesame seed crusted yellow-fin tuna with peanut sauce. Served with won tons, cucumbers, wasabi sauce and pickled ginger • 12.49

### ONION RINGS

Jumbo cut rings with a side of jalapeno ranch • 6.49

### CAPRESE BRUSCHETTA

Crostini topped with tomato, mozzarella, fresh basil, olive oil, balsamic, and cracked pepper • 7.29

### MEDITERRANEAN BRUSCHETTA

Olive salsa and tomato on a crostini dolloped with goat cheese topped with roasted red pepper • 7.29

## SALADS

SUB OR ADD TO ANY SALAD • GRILLED CHICKEN 4 OZ 2.89 • 6 OZ 3.49 • SIRLOIN\*, SALMON, MAHI, TUNA OR SHRIMP SKEWER • 5.49

### HOUSE

Fresh greens, tomato, red onion, grilled asparagus and croutons • 7.49

### BOOM BOOM

Breaded chicken with boom boom sauce, tomato, red onion, broccoli & bacon • 9.89

### RUSTIC APPLE

Fresh spinach leaves, feta, red onion, walnuts, granny smith apples, tossed in apple cider vinaigrette • 8.49

### GREEK

Fresh greens, Kalamata olives, feta cheese, roasted red peppers, tomato, cucumbers, and red onion tossed in sun dried tomato vinaigrette • 8.49

### COBB

Bacon, grilled chicken, boiled eggs, tomato, avocado & maytag bleu cheese crumbles • 10.89

### CAESAR

Caesar salad with a balsamic reduction drizzle • 8.49

### STEAK

6 oz. sirloin\* on a bed of mixed greens with red onions, mushrooms, roasted red peppers, grilled asparagus and a drizzle of balsamic reduction • 14.29

### CHOPPED

Shrimp, artichokes, pepperoni, roasted red peppers, fresh tomato, avocado, and mozzarella tossed in mixed greens with balsamic vinaigrette • 10.89

Dressings: Maytag Bleu Cheese • Thousand Island • Ranch • Balsamic Vinaigrette • Honey Mustard • Oil & Vinegar  
Bacon Vinaigrette • Apple Cider Vinaigrette • Sundried Tomato Vinaigrette • French • Raspberry Vinaigrette  
Feta Cheese Vinaigrette • Jalapeno Ranch

## ENTREES ALL ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES UNLESS NOTED

### STEAKS USDA CHOICE BEEF

AGED A MINIMUM OF 21 DAYS

#### PRIME RIB (SUNDAY ONLY after 4pm)\*

16 oz limited availability • 27.89

#### FILET MIGNON\*

8 oz Beef Tenderloin • 29.89

#### STEAK DIANE\*

Two 4 oz pan-seared filet mignons\* with brandy dijon mushroom caper sauce • 32.29

#### GRASS FED FILET\*

6 oz Grass fed, all natural • 27.29

#### DELMONICO\*

12 oz Tail-Off Rib Eye • 28.49

#### PORTERHOUSE\*

20 oz Bone In Strip & Tenderloin • 30.49

#### COWBOY\*

16 oz Bone In Rib Eye • 29.89

#### NEW YORK STRIP\*

10 oz • 23.29

#### SIRLOIN\*

10 oz • 21.49

## ACCOMPANIMENTS

8 OZ COLD WATER LOBSTER TAIL • 13.89  
WITH DRAWN BUTTER

OSCAR STYLE\*\* • 10.49 available after 4 pm

TOP YOUR STEAK WITH SAUTEED JUMBO LUMP CRAB, BRAISED ASPARAGUS AND BERNAISE SAUCE

DEMI GLACE • .89

SHRIMP GRILLED • 5.49

## TOPPING\$

MAYTAG BLEU CHEESE • 1.49

RED WINE BUTTON MUSHROOMS • 1.49

CARAMELIZED YELLOW ONIONS • 1.49

BERNAISE SAUCE\*\* • .89 available after 4 pm

HORSERADISH CREAM • N/C

## TEMPERATURES

RARE - COOL RED CENTER

MEDIUM RARE - WARM RED CENTER

MEDIUM - HOT PINK CENTER

MEDIUM WELL - SLIGHTLY PINK CENTER

WELL DONE - NO PINK

## PORK

### PORK RIB EYE \*

10 oz Prime Cut • 16.89

### RIBS

St. Louis BBQ ribs with cole slaw • 1/2 Rack 18.49

• Full 24.89

## CHICKEN

### PICATTA

Pan-cooked chicken basted in a lemon caper sauce • 16.49

### MARSALA

Lightly seasoned chicken breast tossed in a mushroom marsala sauce • 16.49

### BLACKENED

Breast topped with roasted red pepper, monterey jack cheese, and scallions • 15.49

### MEDALLIONS\*

3 Pork tender cutlets, pan-seared with a granny-smith apple, toasted caramel whiskey demi glace • 18.49

## SEAFOOD

### COCONUT SHRIMP

6 Succulent shrimp fried golden brown and served with sweet chili sauce • 17.89

### SEA BASS

Seared filet with a lemon-chive beurre blanc sauce • 32.89

### MAHI FLORENTINE

Pan seared 8 oz filet topped with wilted spinach in a tomato, bacon, parmesan sauce • 20.89

### SALMON\*

8 oz filet grilled moist, fork tender with a lemon caper butter sauce • 19.49

## SIDES

Side Salad  
Greek Salad  
Caesar Salad  
Spinach Salad

Roasted Red Pepper Soup  
Soup Du Jour  
Chili  
French Onion (1.49 more)

Asparagus  
French Green Beans with Bacon and Almonds  
Broccoli  
Creamed Spinach  
Brussel Sprouts with Almonds and Parmesan Cheese

Rosemary Roasted Potato Medley  
Tater Tots  
Lyonnais Potatoes  
Sweet Potato Fries  
French Fries  
Mashed Potato  
Baked Potato (available after 4 PM)

Kick'n Mac'n Cheese  
Cole Slaw  
Cottage Cheese  
Onion Rings

Load your baked or mashed potato for 59¢ per topping:  
Cheese • Bacon • Broccoli • Chili  
Scallions

## DESSERTS

STRAWBERRY SHORTCAKE • Pound cake, vanilla bean ice cream, fresh strawberries & mint

PEACH MELBA • Warm peaches, vanilla bean ice cream, melba sauce, cream & fresh mint

Ask your server about our current selection of pies and cakes

ENJOY OUR DESSERT WINE • Ferreira Dona Antonia Reserve Port 8/30

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Cooked to order may contain raw or undercooked ingredients.

## SANDWICHES SERVED WITH CHOICE OF ONE SIDE

### CALIFORNIA CLUB

Toasted thick sourdough, chipotle mayo, roasted turkey, crisp bacon, sliced avocado, lettuce, tomato, swiss, and a fried egg • **10.49**

### PULLED PORK

On a grilled pretzel roll topped with slaw, BBQ sauce on the side • **9.89**

### TURKEY CLUB

Turkey, crisp bacon, lettuce, tomato, mayo & swiss cheese on choice of marble rye, wheat or texas toast • **9.99**

### CUBAN

Pork roast with turkey and swiss cheese on a grilled cuban bread with mayo, mustard and pickles • **10.29**

### BOOM BOOM CHICKEN

Breaded chicken breast smothered in our zesty sauce topped with pecan bacon, swiss cheese, on a pretzel roll. Lettuce & tomato on the side • **10.49**

### CARIBBEAN CHICKEN

Grilled breast basted with orange marmalade topped with tropical salsa, on a bun with lettuce • **9.49**

### CAJUN CHICKEN

Blackened chicken breast, pecan bacon, swiss cheese, honey mustard on pretzel bun, lettuce, tomato on the side • **10.49**

### ITALIAN GRILLED CHEESE

Parmesan crusted vienna white bread with fresh basil, pepperoni, tomato and provolone cheese • **8.89**

### CAPRESE CHICKEN

Grilled chicken, fresh tomato, artichoke hearts, mozzarella and basil on warm naan flatbread with balsamic aioli • **9.49**

### FISH TACOS

Two tortillas with mahi, cusabi slaw, tropical salsa and monterey jack cheese • **11.49**

### BLT

Pecan bacon, leaf lettuce, tomato, mayo, on toasted marble rye, wheat or texas toast • **8.29**

### BIG STEER

Shaved rib eye steak topped with aged cheddar sauteed mushrooms and onions • **11.49**

### NEW YORKER

Thin slices of pastrami, stacked high, sauerkraut, swiss cheese, on grilled marble rye with stone ground mustard • **9.89**



## A LITTLE BIT OF OUR HISTORY

Our restaurant group is owned by Richard and Heidi Pankey. Richard and Heidi graduated from Washington High School in 1967, married in 1969 and have two children, Phil and Melissa. Phil is in charge of business development and oversees all aspects of the restaurant operation, including the maintenance of all equipment, staffing, and assisting in the kitchen. Customers may notice the small details but may not realize this is a family with deep roots to Cedar Rapids. It is an operation where we care about our staff members and can truly say many of our patrons have become valued friends.

In 1999, Phil Pankey started working at the Clarion Hotel as a cook. He moved from there to Collins Plaza where he became a Saucier Chef specializing in making soups, sauces and gravy. From Collins Plaza he moved to a Marriott Hotel in Minneapolis working his way up to the Sous Chef. His employer recognized his passion for the restaurant business and promoted Phil to Executive Chef at a new Marriott Hotel in Richmond, Virginia. Phil was promoted to Director of Food and Beverage at the Richmond Marriott West with responsibility for all kitchen and banquet facilities.

In 2004, Phil decided he wanted to move back to Cedar Rapids so his son, Riley, could grow up around his family, thus the name for the diners. This was a dream come true for the Pankey family in Cedar Rapids. Plans were made to purchase a small diner restaurant at 836 1st Ave NE, then called Willy's. Phil worked 70 hour weeks to build the business and eventually renamed the restaurant Riley's Cafe. Riley's Cafe continues to be a very popular breakfast house, even hosting the President of the United States for breakfast in 2013 and other presidential candidates in 2015.

Growth in the restaurant business has come to us by providing exceptional service and food dishes for all appetites. It can be a difficult business to manage, but one that is filled with satisfaction. Our goal has always been to provide the customer what they want and employment for hundreds of dedicated staff. We are now involved in four Riley's Cafes, Butcher Block Steakhouse, The Broken Spoke, Daisy's Garage, Axel's Sports Grill and the Fairfax Dairy Queen (our seven grandchildren's favorite place).

Through this growth period, our family has continued to be involved with our community, staff and their families. We support civic projects, attend the Paramount Theater, Theater Cedar Rapids, Kernels Baseball games, Roughriders Hockey, Titan Football, school events, and Metro League sports. Our family has hosted students from Europe, filled our share of sandbags during the 2008 and 2016 flood, kayaked on the Cedar and provided food to the homeless. We participate and enjoy the variety of events that Cedar Rapids provides the community, including the Freedom Festival, the fireworks show and Downtown Farmers Markets.

The fine staff that work for us have become friends as we have gotten to know their families and have shared their sorrows and joys. We understand that the customer is the most important ingredient in having a successful restaurant operation. We have taught our family, that when you meet a person, greet them with a firm handshake, look them in the eye, smile and pay it forward. Even small things can make a difference.

Above all else, we know that "Everything Matters"  
"All Days are Good Days, Some Just Better Than Others"  
& "The Most Important Things in Life Are Not Things"

### The Pankey Family

## BURGERS 1/2 LB. 100% PRIME CHUCK

SERVED ON A GRILLED BUN WITH CHOICE OF ONE SIDE

### ALL AMERICAN BURGER\*

Traditional cooked to perfection • **10.29**  
Add Cheese **0.59** • Add Bacon **1.29**

### BLACK BEAN BURGER

Black bean patty, goat cheese, sliced avocado, roasted red pepper, green leaf lettuce, sriracha mayo, on grilled vienna white bread • **\$9.89**

### MONSTER BURGER\*

1/2 lb prime burger, pastrami, pecan bacon, 1/4 lb pork, swiss cheese, slaw, pickles, on marbled rye topped with onion rings • **14.99**

### GOUDA BURGER\*

Smoked gouda cheese, caramelized onions and pecan bacon on a grilled pretzel roll • **11.69**

### FARM HOUSE BURGER\*

Bacon, grilled asparagus, roasted red peppers & swiss cheese • **11.49**

### BAJA BURGER\*

With pepper jack cheese, pineapple salsa and guacamole • **10.89**

### PASTRAMI BURGER\*

Prime fresh ground chuck grilled to perfection, topped with pastrami and swiss cheese • **11.89**

### CREAM CHEESE POPPER BURGER\*

Pepper jack cheese, grilled jalapenos, chive cream cheese and a jumbo onion ring • **11.69**

### PATTY MELT

Grilled sweet onions, swiss cheese on marble rye • **11.49**

## SIDES

Side Salad  
Greek Salad  
Caesar Salad  
Spinach Salad

Asparagus  
French Green Beans with Bacon and Almonds  
Broccoli  
Creamed Spinach  
Brussel Sprouts with Almonds and Parmesan Cheese

Onion Rings  
Chili or Soup (French Onion \$1.49 more)

Rosemary Roasted Potato Medley  
Tater Tots  
Lyonnaise Potatoes  
Sweet Potato Fries  
French Fries  
Mashed Potato  
Baked Potato (available after 4 PM)

Load your baked or mashed potato for 59¢

per topping:

Cheese • Bacon • Broccoli • Chili  
Scallions

Kick'n Mac'n Cheese  
Cole Slaw  
Cottage Cheese

## A FEW FUN FACTS ABOUT BUTCHER BLOCK STEAKHOUSE ON BOYSON ROAD

- 34 Rotating Draft Beers
- Many Different Wines with Bottles of Wine Ranging from \$22 to \$195
- High End Scotch available
- 8 Types of Steaks Offered ~ Variety of Desserts
- Huge remodeled Event Center available
- TV's for everyone's enjoyment
- 2 Gas Fireplaces on Patios
- Unique Wine Display with Ladder Access
- 1200 Gallon Fish Tank with 1000 Pounds of Live Rock
- Convenient Purse Hooks under bar and most tables
- Bookcases Hinged on Top of Fish Tank for Access
- Live Filter System Located Under Viewable Tanks
- Antique piece in dining room was built in Belgium in 1914, owned by Richard and Heidi Pankey
- 6 Different Species of Exotic Woods make up the Main Bar Top
- Baby Changing Station in Family Rest Room
- Gluten Friendly Products Offered
- 49 Different Types of Ceramic Tile
- Custom Designed Tile Work in All Bathrooms
- Vegetarian Meals Available
- 276 Light Fixtures plus LED Lights
- Family Rest Room
- Specialized Catering Available for Any Event
- The Pankey family employees over 180 employees

Like our "Butcher Block Steakhouse Boyson Rd" Facebook page

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