

THE BUTCHER'S SON

chop house

Private Dining Experience



500 Battlefield Blvd S
757 410 5466

The Butcher's Son proudly features a private dining room named for our owner's grandfather, Albert Hanley. Born in upstate New York, Albert was a World War II veteran and true gentleman. After completing his service, he relocated to Baltimore, MD where his family grew a love for Orioles baseball, crab feasts, and the Chesapeake Bay. The dining room features art work reflective of these passions and we are proud to share it with our guests.







“I’ve always loved the history of the American steakhouse. From Chicago’s gangster high back booths to New York City’s Sinatra style leather tufted seats and table lamps, to Miami’s Copa Cabanas and the Western saloons. The Steakhouse has become part of the American story. This is our take on the classic American steakhouse. The Butcher and I hope you enjoy.”

Brian Radford

Dining Room Sinatra Booth



Located just inside our front doors, identified by its large transom window marked “Hanley” is our intimate private dining space. It is ideal for special occasions including birthdays, rehearsal dinners, social gatherings and business meetings. Behind the beautiful French doors is seating to accommodate up to 40 guests. The room features a large flat screen TV with HDMI capability, three elegant chandeliers, luxurious drapes on its 10’ windows, a private sound system, and air conditioning. Linen service, coat check and valet are also available for your convenience. As one of the few non-hotel private rooms in Chesapeake, the Hanley Room at The Butcher’s Son is committed to making an experience that is memorable for you and your guest.



Seats up to 40
Variety of table arrangements
Flat screen TV with HDMI
Private sound system
Linen service by request

French doors
Separate air conditioning
Coat check and valet
Elegant decor with drapes,
chandeliers, and wall art



Hanley Room

For private events we offer a limited menu in order to ensure quality and speed of service. Here are examples of limited menus, however we encourage you to meet with our Event Coordinator to build a menu perfect for your occasion and budget.

\$25/guest

House Salad
Soup Du Jour



Stuffed Chicken
Garlic Mash, Chef's Vegetable

Salmon Picatta
Angel Hair Pasta

Bronco Burger
House Fries

Chop House Salad



Fudge Sundae
Milk & Cookies

\$35/guest

House Salad
Soup Du Jour



Stuffed Chicken
Garlic Mash, Chef's Vegetable

Salmon Picatta
Angel Hair Pasta

Dijon Dill Pork Tenderloin
Herb Rice, Chef's Vegetable

6oz All Natural Sirloin
Loaded Potato, Chef's Vegetable



Fudge Sundae
Milk & Cookies
Seasonal Cheesecake

\$45/guest

House Salad

Caesar Salad

Soup Du Jour



Grilled Swordfish

Herb Rice, Chef's Vegetable

Dijon Dill Pork Tenderloin

Garlic Mash, Chef's Vegetable

Chicken Fresca

Angel Hair Pasta

14oz All Natural N.Y. Strip

Loaded Potato, Chef's Vegetable



Seasonal Sorbet

Chocolate Diablo Cake

Seasonal Cheesecake

\$55/guest

Wedge Salad

Caesar Salad

She Crab Soup



Grilled Swordfish

Herb Rice, Chef's Vegetable

Dijon Dill Pork Tenderloin

Garlic Mash, Chef's Vegetable

Chicken Fresca

Angel Hair Pasta

8oz All Natural Filet

Loaded Potato, Chef's Vegetable



Seasonal Sorbet

Chocolate Diablo Cake

Seasonal Cheesecake

\$75/guest

Red & White Wine Dinner Service



Wedge Salad

Caesar Salad

She Crab Soup



20oz Bone in Cowboy Cut Ribeye

Loaded Potato, Chef's Vegetable

Shrimp Imperial

Herb Rice, Chef's Vegetable

Maryland Crab Cakes

Garlic Mash, Chef's Vegetable

Pan Roasted Chicken

Herb Rice, Chef's Vegetable

Lobster Shrimp Arabiatta Pasta



Crème Brulee

Chocolate Diablo Cake

Seasonal Cheesecake

Proud to serve antibiotic free, hormone free, locally harvested, and humanely treated beef, pork, & poultry



To ensure the best possible dining experience, we have to ensure the willingness of the party to attend. To aid in this, a minimum on certain nights is required:

Sunday - Thursday Dinner \$1000

Friday & Saturday Dinner \$2000

Monday - Saturday Lunch *call for pricing

These minimums reflect food and beverage only and do not include tax or gratuity. Once a date and menu have been set, a detailed agreement will be provided reflecting all aspects of your event and our cancellation policy.

With your reservation you will enjoy exclusive use of the Hanley Room for that evening, custom printed menus, and servers dedicated to only you and your guests. Feel free to bring some decorations (balloons, favors, etc.) and a cake. However, our pastry chef would be delighted to make a cake for you at an agreeable cost.

For further information on availability or to inquire about a larger event, please contact our Event Sales Manager

757 410 5466



A woman with her hair styled in an updo, wearing a white fur stole over a dress with a large floral pattern in yellow, orange, and green. She is holding a glass of yellow drink with a lime wedge. The background consists of light-colored curtains.

host a private
brunch or lunch
with us

Monday - Saturday



11/13 at T

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DRAFTS

- Smartmouth a Heron
- Devil's Backbone Lager
- Heavy Seas Winter Storm
- New England White IPA
- Stout
- Wild Wolf Punk Honey
- Licking the Creek Maple
- Denver
- Backyard Great Britain
- Bell's

WINE

Cabernet

30