

## Raw Bar

<b>Brooklyn's Shrimp Cocktail</b> 15 JUMBO SHRIMP (QTY 4), COCKTAIL SAUCE	<b>Oysters on the 1/2</b> 2.5 EA. CHEF'S WHIM, COCKTAIL SAUCE, MIGNONETTE
<b>Tuna Tartare</b> 16 SESAME VINAIGRETTE, FRIED WONTONS, CUCUMBER, GINGER WASABI AIOLI	<b>Oysters Rockefeller</b> 15 SUN-DRIED TOMATO, SPINACH, GARLIC, ABSINTHE, PARMIGIANO REGGIANO

**Brooklyn's Giant Seafood Tower** 55/85/140  
JUMBO SHRIMP, ALASKAN KING CRAB, OYSTERS, MIGNONETTE, DRAWN BUTTER, COCKTAIL SAUCE

## Soup & Salads

(ADD 7OZ. CHICKEN BREAST +6, ADD 7OZ. SALMON +12, ADD 6OZ. HANGER STEAK +13)

<b>Roasted Pepper &amp; Tomato Soup</b> 7 CUCUMBER YOGURT, GRILLED CHEESE CROUTONS	<b>Brooklyn Wedge</b> 8 ICEBERG WEDGE, SMOKED TOMATOES, SMOKED BACON, BLEU CHEESE VINAIGRETTE
<b>French Onion Soup</b> 8 GRUYÈRE, FOCACCIA, FRESH HERBS, CARAMELIZED ONIONS	<b>Caesar Salad</b> 7 CORNBREAD CROUTONS, PARMIGIANO REGGIANO, NORI CAESAR DRESSING
<b>Steakhouse Salad</b> 9 LOCAL GREENS, SMOKED CHEDDAR, BACON, SMOKED TOMATOES, CORNBREAD CROUTONS, PICKLED RED ONION, RANCH DRESSING	<b>Caprese Salad</b> 9 STRAWBERRY YOGURT, HEIRLOOM TOMATOES, HOUSEMADE MOZZARELLA, BASIL OIL, WATERMELON, AGED BALSAMIC

## Small Plates

<b>Crab Cakes</b> 19 KALE, DILL REMOULADE, ROASTED RED PEPPER COULIS	<b>Shrimp Ceviche</b> 15 CHILI PEPPERS, AVOCADO, APPLE, CITRUS, HOUSE TORTILLA CHIPS
<b>Mussels</b> 15 CHORIZO, FENNEL, WHITE-WINE BROTH, GRILLED BAUGETTE	<b>Blackened Scallops</b> 18 SWEET CORN RISOTTO, GINGER-ORANGE GLAZE
<b>Bone Marrow</b> 14 CITRUS RADISH SALAD, BACON MARMALADE	<b>Roasted Cauliflower</b> 13 SHISHITO PEPPERS, FRIED CAPERS, PARMIGIANO REGGIANO, ROASTED TOMATO
<b>The Butcher's Board</b> 21 ROTATING CURED MEATS, CHEESES, AND ACCOMPANIMENTS	<b>Crusted Brie</b> 13 DANISH BRIE, CRANBERRY WALNUT BREAD, ROTATING LOCAL PRESERVES
<b>Korean BBQ</b> 13 CONFIT BABY BACK PORK RIBS, KIMCHI, APRICOT BASIL VINEGAR	<b>Braised Pork Belly</b> 13 SPRING PEA PURÉE, BRAISED LEEKS, APPLE CIDER GLAZE
<b>Escargot</b> 14 GARLIC HERB BUTTER, GRUYÈRE, SOURDOUGH BREAD	<b>Steak Pomme Frites</b> 19 6OZ. HANGER STEAK, CHIMICHURRI, BLACK PEPPER AIOLI

## BIG Steaks

<b>Petite Filet</b> 6 oz.	36
<b>Filet</b> 9 oz.	48
<b>Top Sirloin</b> 8 oz.	27
<b>Ribeye Cap</b> 8 oz.	29
<b>Angus Ribeye</b> 12 oz.	34
<b>Manhattan Strip</b> 12 oz.	48
<b>30 Day Dry-Aged Bone-In Strip</b> 12 oz.	52
<b>30 Day Dry-Aged Ribeye</b> 18 oz.	62
<b>Surf &amp; Turf</b> 6 oz. FILET & LOBSTER TAIL + 10 FOR 9 OZ. FILET	64
<b>Butcher's Cut</b> CHEF'S ROTATING SELECTION	MKT.

ALL STEAKS ARE SEASONED WITH OUR SPECIAL BUTCHER'S BLEND SPICE AND SERVED WITH YOUR CHOICE OF BAKED POTATO, CAULIFLOWER GRITS, OR GRILLED ASPARAGUS. SUBSTITUTE ANY OTHER SIDE FOR ADDITIONAL +2. TO SUBSTITUTE LOBSTER MAC & CHEESE, ADD + 10.

## Steak Styles

<b>Oscar</b> 12 LUMP CRAB, ASPARAGUS, BÉARNAISE	
<b>Brooklyn</b> 8 BACON, GORGONZOLA, ROASTED GARLIC	
<b>Au Poivre</b> 8 BLACK PEPPER CRUST, PORT DEMI, MAÎTRE D' BUTTER	
<b>Horseradish Crust</b> 5 PARMESAN, HORSERADISH, PANKO	
<b>The Butcher</b> 8 SAUTÉED MUSHROOMS, CIPOLLINI, BOURBON SAUCE	
<b>Shrimp Scampi</b> 10 JUMBO SHRIMP, WHITE WINE, CITRUS BUTTER	

## Top It Off

<b>Steak Butters</b> 3 (MAÎTRE D', TRUFFLE, MARROW)	
<b>Lump Crab</b> (2 oz) 8	
<b>Bone Marrow</b> 9	
<b>Scallops</b> (QTY 2) 12	
<b>Jumbo Shrimp</b> (QTY 2) 8	
<b>Chimichurri</b> 3	
<b>Béarnaise</b> 4	
<b>Port Demi Glace</b> 4	
<b>Lobster Tail</b> 28 7 OZ, DRAWN BUTTER	

## Sides

<b>Asparagus</b> 6 AGED BALSAMIC	<b>Baked Potato</b> 6 WHIPPED BUTTER, BUTCHER SPICE	<b>Loaded Potato</b> 8 CHEDDAR, HOUSE CURED BACON, SOUR CREAM, BUTTER, CHIVE	<b>Whipped Potatoes</b> 8 GARLIC & HERB CHEESE
<b>Brussel Sprouts</b> 8 HOUSE CURED PANCETTA, SWEET VERMOUTH	<b>Mac &amp; Cheese</b> 8 3 CHEESE BLEND, TOASTED BREAD CRUMBS	<b>Marinated Mushrooms</b> 8 WHITE WINE, BUTCHER'S SPICE	<b>Cauliflower Grits</b> 6 WEISENBERGER GRITS, ROASTED CAULIFLOWER
<b>Hand-Cut Fries</b> 8 SMOKED DATE KETCHUP	<b>Creamed Spinach</b> 8 LOCAL SPINACH, BÉCHAMEL	<b>Steakhouse Wedges</b> 8 SMOKED DATE KETCHUP, BLACK PEPPER AIOLI	<b>Lobster Mac &amp; Cheese</b> 16 SHELL PASTA, LOBSTER, HAVARTI, SMOKED CHEDDAR, PARMESAN

## Composed Plates

<b>Salmon Piccata</b> 24 WARM FINGERLING & ARUGULA SALAD, GOAT CHEESE, LEMON-CAPER BUTTER	<b>Smoked Chicken</b> 25 SORGHUM BBQ, SWISS CHARD, WHIPPED POTATOES	<b>Vegetable Bounty</b> 23 FRESH SEASONAL VEGETABLES, ROASTED RED PEPPER COULIS
<b>The Burger</b> 16 3D VALLEY BEEF, HOUSE PICKLES, DANISH HAVARTI, BLACK PEPPER AIOLI, HAND-CUT FRIES	<b>Pan Fried Pork Chop</b> 30 BROWN BUTTER SWEET POTATO PURÉE, BROCCOLILI, CHARRED APPLES, BOURBON GLAZE	<b>Lamb Rack</b> 32 CAULIFLOWER GRITS, BORDELAISE, PICKLED HEIRLOOM CARROTS

Executive Chef: Jordan Groves | Proprietors: Ian and Nikki Hall

\*The consumption of raw or undercooked meat or seafood may increase the risk of food-borne illness