

## Raw Bar

- Brooklyn's Shrimp Cocktail** 15  
JUMBO SHRIMP (QTY 4), COCKTAIL SAUCE
- Tuna Tartare** 16  
SESAME VINAIGRETTE, FRIED WONTONS, CUCUMBER, GINGER WASABI AIOLI
- Oysters on the 1/2** 3 EA.  
CHEF'S WHIM, COCKTAIL SAUCE, MIGNONETTE
- Oysters Rockefeller** 15  
SUN-DRIED TOMATO, SPINACH, GARLIC, ABSINTHE, PARMIGIANO REGGIANO
- Oyster Shooters** 6  
SINGLE, GRAPEFRUIT, HOT SAUCE, ROCK SALT, PARSLEY
- Brooklyn's Giant Seafood Tower** 55  
8 SHRIMP, 8 OYSTERS, 3 CRAB LEGS

## Soup & Salads

- French Onion Soup** 8  
GRUYÈRE, FOCACCIA, FRESH HERBS, CARAMELIZED ONIONS
- Brooklyn Wedge** 8  
ICEBERG WEDGE, SMOKED TOMATOES, SMOKED BACON, BLEU CHEESE VINAIGRETTE
- Caesar Salad** 7  
CORNBREAD CROUTONS, PARMIGIANO REGGIANO, NORI CAESAR DRESSING
- Golden Beet Salad** 10  
LOCAL BEETS, FRISEE, QUINOA, TOASTED PUMPKIN SEEDS, POMEGRANATE SEEDS, POMEGRANATE-POPPY SEED DRESSING.
- Steakhouse Salad** 9  
LOCAL GREENS, SMOKED CHEDDAR, BACON, SMOKED TOMATOES, CORNBREAD CROUTONS, PICKLED RED ONION, RANCH DRESSING
- Black & Bleu Salad** 22  
FRISEE-SPRING MIX, TOASTED ALMONDS, BLEU CHEESE, CRANBERRY-LEMON VINAIGRETTE, 6 OZ. SIRLOIN STEAK COOKED TO ORDER

## Small Plates

- The Butcher's Board** 21  
ROTATING CURED MEATS, CHEESES, AND ACCOMPANIMENTS
- Korean BBQ** 13  
CONFIT BABY BACK PORK RIBS, KIMCHI, APRICOT BASIL VINEGAR
- Roasted Cauliflower** 13  
SHISHITO PEPPERS, FRIED CAPERS, PARMIGIANO REGGIANO, ROASTED TOMATO
- Crab Cakes** 19  
KALE, DILL REMOULADE, ROASTED RED PEPPER COULIS
- Bone Marrow** 14  
CITRUS RADISH SALAD, BACON MARMALADE
- Crusted Brie** 13  
DANISH BRIE, CRANBERRY WALNUT BREAD, ROTATING LOCAL PRESERVES
- Shrimp & Grits** 15  
3 JUMBO SHRIMP, HOUSE GRITS, HOLY-TRINITY, SMOKED TOMATO, CREOLE BBQ
- Pan Seared Scallops** 18  
CURRIED RED LENTILS, BLOOD ORANGE GASTRIQUE, BASIL LEAF

## U.S.D.A. PRIME STEAKS

- Petite Filet** 34  
6 OZ. SUCCULENT CUT OF TENDERLOIN.
- Filet** 45  
9 OZ. PORTION OF OUR MOST DESIRABLE CUT OF BEEF.
- NY Strip** 36  
12 OZ. PORTION OF OUR BEEFY NAMESAKE.
- Angus Ribeye** 28  
12 OZ. OF JUICY, INTENSELY MARBLED ANGUS BEEF.
- Top Sirloin** 25  
8 OZ. OF DENSE, RICH BEEF, THE PERFECT STEAK FOR GRILLING.
- Sirloin** 21  
6 OZ. CUT THATS SMALL IN SIZE, BUT BIG IN FLAVOR.

## 30 DAY DRY AGED STEAKS

— OUR AGING PROCESS ELEVATES OUR FAVORITE CUTS OF STEAK, CREATING TENDER, SUCCULENT PORTIONS WITH ENHANCED, BEEFY FLAVOR. —

- 18 oz. Bone-In Ribeye** 65
- 12 oz. Bone-In Strip** 56

## BROOKLYN'S SIGNATURE STEAKS

- Porterhouse** 72  
PERFECT FOR SHARING: 28 OZ. PORTERHOUSE, ASPARAGUS, LOADED BAKED POTATO
- Oscar Filet** 64  
A STEAKHOUSE CLASSIC, 9 OZ. FILET, ASPARAGUS, LUMP CRAB, BEARNAISE
- Surf & Turf** 68  
6 OZ FILET, LOBSTER TAIL, DRAWN BUTTER, ASPARAGUS
- Steak Frites** 30  
8 OZ TOP SIRLOIN, PARMESAN TRUFFLE FRITES, GARLIC AIOLI, SEASONAL SALAD, BORDERLAISE
- NY Strip Au Poivre** 42  
12 OZ NY STRIP, PEPPERCORN SEAR, BOURBON CARROTS, BRANDY DEGLAZE

## FINISHING TOUCHES & EXTRAS

- Truffle Butter** 3
- Bearnaise** 4
- Port Demi** 4
- Borderlaise** 7
- 2 oz. Lump Crab** 8
- 7 oz. Lobster Tail** 28
- Scallops (2)** 12
- Shrimp (2)** 9
- Oscar** 12  
LUMP CRAB, ASPARAGUS, BÉARNAISE
- Brooklyn Style** 8  
BACON, GORGONZOLA, ROASTED GARLIC
- The Butcher** 12  
SAUTÉED MUSHROOMS, CIPOLLINI, BOURBON SAUCE
- Au Poivre** 8  
PEPPERCORN SEAR, BRANDY DEGLAZE

## BROOKLYN'S SIDES

- Asparagus** 6
- Loaded Potato** 8
- Hand-Cut Fries** 8
- Whipped Potatoes** 8
- Cauliflower Grits** 6
- Button Mushrooms** 8
- Brussel Sprouts** 8  
HOUSE CURED PANCETTA, SWEET VERMOUTH
- Mac & Cheese** 8  
3 CHEESE BLEND, ADD LOBSTER TAIL + 8
- Braised Greens** 8  
LOCAL GREENS, HOUSE-SMOKED BACON, ONIONS

## BROOKLYN'S COMPOSED ENTREES

- The Burger** 16  
3D VALLEY BEEF, HOUSE PICKLES, DANISH HAVARTI, BLACK PEPPER AIOLI, BRIOCHE BUN, HAND-CUT FRIES
- Chorizo Burger** 17  
3D VALLEY BEEF, LOCAL CHORIZO, SMOKED JALAPENO, SPRING MIX, GRUYÈRE, CHIPOTLE AIOLI, BRIOCHE BUN, HAND-CUT FRIES
- Smoked Chicken Marsala** 25  
HOUSE-SMOKED AIRLINE CHICKEN, MARINATED MUSHROOMS, CARAMELIZED ONIONS, MARSALA, HARICOT VERT, FINGERLING POTATOES
- Pork Chop** 28  
SMOKED POBLANO & CARROT PUREE, CHAMPAGNE & SHALLOT BEURRE BLANC SAUCE, SWISS CHARD, LOCAL HEIRLOOM CARROTS
- Salmon Piccata** 24  
BUTTERNUT SQUASH, BROCCOLI RAPINI, PARSNIPS, GOAT CHEESE, LEMON-CAPER BUTTER
- Vegetable Risotto** 25  
SEASONAL VEGETABLES, WHITE WINE & GARLIC SAUCE

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