

RAW BAR

 **BROOKLYN'S SHRIMP COCKTAIL** 16
JUMBO SHRIMP, COCKTAIL SAUCE

AHI TUNA TARTARE 17
CRISPY GARLIC, SWEET SOY,
CUCUMBER, YUZU KOSHO AIOLI

YELLOWFIN TUNA TATAKI 20
YUZU PONZU, CRISPY ALLIUM, CHIVES

OYSTERS ON THE 1/2 3.5 EA.
YUZU MIGNONETTE, COCKTAIL SAUCE
SUBJECT TO MKT AVAIL.

STARTERS

ASPARAGUS BISQUE 10
YUZU CREME FRAICHE, FINES HERB

 **HEIRLOOM TOMATO + WATERMELON SALAD** 13
FETA, RED ONION, MINT,
RAMP VINAIGRETTE

STEAKHOUSE SALAD 9
SPRING MIX, TILLAMOOK CHEDDAR,
SMOKED BACON, CHERRY TOMATO, RED ONIONS,
BRIOCHE CROUTONS, BUTTERMILK RANCH

BROOKLYN WEDGE 12
ICEBERG WEDGE, SMOKED TOMATO,
SMOKED BACON, BRIOCHE GREMOLATA,
KENNY'S SMOKED BLEU CHEESE DRESSING

CAESAR SALAD 12
ROMA CRUNCH LETTUCE, PARMESAN REGGIANO,
HOUSE CAESAR, BRIOCHE CROUTONS

ADDITIONS:
ANCHOVY +3, SALMON +16, (4) SHRIMP +12,
FLAT IRON +21, CHICKEN +12

SMALL PLATES

THE BUTCHER'S BOARD 22
ROTATING CHEF'S WHIM

BAKED GOAT CHEESE 16
ZA'ATAR, CAPRIOLE FARM CHEVRE,
SERVED WITH TOASTED BREAD

BLACK HAWK FARM BEEF TARTARE 19
PICKLED RAMPS, UMAMI CURED EGG YOLK,
SICHUAN CHILI CRUNCH,
LEAVEN BAKERY LAVASH

PEI MUSSELS 18
HEIRLOOM TOMATOES,
WHITE WINE, FINES HERBES

CHARRED OCTOPUS 21
POTATO FONDANT, GOCHUJANG AIOLI,
CRISPY GARLIC

HEIRLOOM TOMATO TOAST 16
WHIPPED GOAT CHEESE, BASIL,
BLUE DOG BAKERY BREAD

FREEDOM FARM LAMB MEATBALLS 17
CUCUMBER + TOMATO SALAD,
CURRIED LABNA


"WE WORK WITH LOCAL FARMERS TO PROVIDE THE BEST QUALITY!"
- EXECUTIVE CHEF, MING PU

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BROOKLYN'S SIGNATURE STEAKS

CREEKSTONE FARM FILET

7 OZ. - 65

PRIME NY STRIP

12 OZ. - 46

16 OZ. - 60

PRIME RIBEYE

12 OZ. - 48

16 OZ. - 62

SPECIALTY CUTS

CREEKSTONE FARM FLAT IRON

8 OZ. - 26

BLACK HAWK FARMS SIRLOIN BASEBALL CUT

8 OZ. - 28

SAKURA FARM BUTCHER CUT
MKT OZ. - MKT.

CREEKSTONE FARM PORTERHOUSE

32 OZ. - MKT.

ADDITIONS

OSCAR 20
LUMP CRAB, ASPARAGUS,
TRUFFLE BEARNAISE

BROOKLYN 9
SMOKED BLEU CHEESE BUTTER,
BACON, GRILLED ONIONS

FORAGER 9
MUSHROOMS, GRILLED ONIONS,
BLACK TRUFFLE BUTTER

THE BUTCHER

THE OSCAR 85
7 OZ. FILET, BLACK TRUFFLE BEARNAISE
CHILEAN CRAB, ASPARAGUS

SURF + TURF 92
7 OZ. FILET, 6 OZ. LOBSTER TAIL,
BORDELAISE, TWICE BAKED POTATO

AU POIVRE 55
12 OZ. NY STRIP, CHARRED BROCCOLI,
PEPPERCORN + BRANDY CREAM,
WHIPPED POTATOES



ENTREES

AMISH HALF CHICKEN 32
SMOKED BROCCOLI, CRISPY POTATOES,
ROASTED GARLIC POULET JUS


VERLASSO SALMON 29
MISO GLAZE, SUMMER SUCCOTASH,
FENNEL SALAD

 **PORK CHOP** 32
GRILLED PEACH + TOMATO SALAD,
PEACH AGRODOLCE,
CRISPY POTATOES

SWEET CORN 24
AGNOLOTTI
RICOTTA, GRANA PADANO,
BRIOCHE GREMOLATA

BUTCHER'S BURGER 18
CREEKSTONE FARM BEEF, TILLAMOOK CHEDDAR,
LTO, LEGACY BRIOCHE BUN, PARMESAN
TRUFFLE FRITES

SIDES

 **TWICE BAKED POTATO** 7
(LOADED + 1.5)
MARINATED CUCUMBERS + HEIRLOOM TOMATOES 12
RED ONION, SICHUAN CHILI CRUNCH

PARMESAN + TRUFFLE FRITES 9

BROOKLYN'S WHIPPED POTATOES 8

MAC + CHEESE 12

ASPARAGUS 11
BLACK TRUFFLE BEARNAISE

LOCAL MUSHROOMS 10
MISO GINGER BUTTER

CHARRED BROCCOLI 11
LEMON & ANCHOVY VINAIGRETTE,
ALMOND CRUNCH

BRUSSEL SPROUTS 10
CHILI HONEY VINAIGRETTE,
CANDIED PECANS

BLING BLING

FANCY ADDITIONS FOR YOUR STEAK!

BORDELAISE 6
KENNYS SMOKED BLEU BUTTER 5
BLACK TRUFFLE BUTTER 5
BLACK TRUFFLE BEARNAISE 6

AU POIVRE 5

ZHUG 5

LUMP CRAB 16

6OZ LOBSTER TAIL 30
(4) SHRIMP 12