

RAW BAR

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

AHI TUNA TARTARE 18
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

LOBSTER BISQUE 11
FENNEL, BANYULS, FINES HERB

† **FARRO + ARUGULA SALAD** 13
GOLDEN RAISINS, GRANNY SMITH APPLE,
RED ONION, HONEY GOAT CHEESE,
JAPANESE APPLE 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

SAKURA WAGYU "GALBI" SHORT RIBS 20
SEASONAL KIMCHI +
KOREAN PEAR + SOY GLAZE

PEI MUSSELS 18.50
MADRAS COCONUT CURRY,
BLACK GARLIC ROUILLE,
BLUE DOG BAKERY BREAD

CHARRED OCTOPUS 21
POTATO FONDANT, GOCHUJANG AIOLI,
CRISPY GARLIC

"CACIO + PEPE" CAULIFLOWER 16
BLACK PEPPER + TRUFFLE MORNAY,
PECORINO ROMANO

FREEDOM FARM LAMB MEATBALLS 17.50
MOROCCAN TOMATO SAUCE,
DUKKAH

† **"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

HALPERNS FILET
7 OZ. - 65

CREEKSTONE NY STRIP
12 OZ. - 46
16 OZ. - 60

CREEKSTONE 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
MARKET

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

SWEET TEA BRINED CHICKEN 32
CRISPY POTATOES,
BRUSSELS SPROUT CONFIT,
PRESERVED LEMON + POULET JUS

VERLASSO SALMON 30
CARMELIZED SWEET POTATOES HASH,
MADRAS COCONUT CURRY

† **ESPRESSO RUBBED PORK TENDERLOIN** 30
SMOKED CARROTS, BRAISED CIPOLLINI,
"POT ROAST" CARROT PUREE,
CHERRY + PORK JUS

CRAB 32
TAGLIATELLE
PRESERVED TOMATOES,
PECORINO ROMANO, FINES HERB

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

SIDES

† **TWICE BAKED POTATO** 7
(LOADED + 1.5)

CARMELIZED SWEET POTATOES 12
SAZON LABNA, DUKKAH

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