

NEW YORK BUTCHER SHOPPE & WINE BAR

STARTERS

CHARCUTERIE BOARD - 17
ASSORTED MEATS AND CHEESES

CRISPY BRAISED PORK BELLY - 12
ROASTED CARROTS, BUTTERNUT SQUASH,
LEMON GREMOLATA

CHOPPED SALAD - 8
GREENS, TOMATOES, CELERY, ONIONS, BANANA
PEPPERS, PARM, MOZZARELLA, HOMEMADE ITALIAN
-ADD CHICKEN (3), 5 SHRIMP (6), 6 OZ STEAK (7), CRAB CAKE (8)

CAESAR SALAD - 7
ROMAINE, SHAVED PARMESAN, CREAMY CAESAR
-ADD CHICKEN (3), 5 SHRIMP (6), 6 OZ STEAK (7), CRAB CAKE (8)

DEVILED EGGS - 9
JALAPEÑO BACON JAM, ARUGULA, CREAMY
BASIL DRESSING

FRIED ARTICHOKEs - 8
CRISPY FRIED, BANANA PEPPERS, SMOKED JALAPEÑO AIOLI

SAUSAGE & PEPPERS - 9
HOMEMADE SAUSAGE, SAUTÉED PEPPERS & ONIONS

MEATBALL POMODORO - 8
HANDMADE MEATBALLS, GOAT CHEESE POLENTA
CAKE, POMODORO SAUCE

SMOKED CHICKEN WINGS (6) - 12
SMOKED, BARBECUE GLAZE, CELERY & RANCH

SIDES

TRUFFLE FRIES - 6
HAND CUT, TRUFFLE PARMESAN & TRUFFLE AIOLI

ROASTED BRUSSEL SPROUTS - 6
ROASTED SPROUTS WITH BACON

ROASTED VEGETABLES - 6
ZUCCHINI, SQUASH, BELL PEPPERS & ONIONS

GRILLED ASPARAGUS - 6
FRESHLY GRILLED WITH SHAVED PARMESAN

ROASTED RED POTATOES - 6
CRISPY RED POTATOES

ROASTED MUSHROOMS - 6
ROASTED BUTTON MUSHROOMS

CLASSIC MAC N' CHEESE - 7

BACON GOUDA MAC N' CHEESE - 7
OUR GROWN-UP CLASSIC WITH CREAMY GOUDA

WHY WE'RE FAMOUS

CHOOSE YOUR OWN CUT OF MEAT,
SALMON** OR FRESH CATCH** FROM
THE BUTCHER COUNTER**

PAY THE RETAIL COST PER POUND + \$15, WE'LL
PREPARE TO YOUR LIKING - INCLUDES CHOICE
OF LARGE SIDE ITEM (MAC N' CHEESE OPTIONS
+\$2), GARLIC BUTTER & STEAK SAUCE

UPGRADE TO SURF & TURF OR SURF & SURF -
-1 CRABCAKE - 8
-5 SHRIMP - 6
-2 DIVER SCALLOPS - 14

ASK YOUR BARTENDER OR BUTCHER ABOUT
OTHER UPGRADE OPTIONS

MAINS

STEAK FLIGHT - 19**
CHEF SELECTED CUTS PREPARED THREE WAYS

BURGER SLIDERS (2) - 11**
HOUSE GROUND BEEF, PARMESAN ONION, HARVEST
GREENS, TOMATO & CHILI AIOLI

STEAK SANDWICH - 13**
SLICED ANGUS BEEF, PEPPERS, ONIONS,
MOZZARELLA & CHILI AIOLI

ANTONIO'S FAMOUS CUBAN - 11
SMOKED MOJO MARINATED PORK, SLICED HAM,
MUSTARD, PICKLES, CHOW & SWISS

SCALLOPS - 18
FREGOLA, ASPARAGUS, GARLIC CONFIT CREAM
SAUCE, SMOKED TOMATOES & FIG VINCOTTA

CRAB CAKES - 27
PAN-SEARED LUMP CRAB CAKES WITH YOUR CHOICE
OF SIDE ITEM (MAC N' CHEESE OPTIONS +\$2)

CRISPY SEARED DUCK BREAST - 23**
PEPERONATA RISOTTO, GRILLED ASPARAGUS,
TAMARIND GASTRIQUE

SWEETS

CAKE BY THE SLICE - 6
HOMEMADE TOFFEE BROWNIE - 6

****DISCLAIMER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ITEMS MAY BE COOKED TO ORDER.**