

THE NEW YORK BUTCHER SHOPPE & WINE BAR

STARTERS

CHARCUTERIE BOARD - 17

Assorted meats, cheeses and accompaniments

CHOPPED SALAD - 8

Spring mix, tomatoes, celery, bermuda onion, banana peppers, parmesan cheese, fresh mozzarella, Italian vinaigrette
-ADD CHICKEN (3), 5 SHRIMP (6), 6 OZ STEAK (7), CRAB CAKE (8)

CAESAR SALAD - 8

Romaine, shaved parmesan, croutons, creamy Caesar
-ADD CHICKEN (3), 5 SHRIMP (6), 6 OZ STEAK (7), CRAB CAKE (8)

CRANBERRY GOAT CHEESE SALAD - 8

Spring salad mix, cranberries, goat cheese, walnuts, shallot vinaigrette
ADD CHICKEN (3), 5 SHRIMP (6), 6 OZ STEAK (7), CRAB CAKE (8)

DEVILED EGGS - 9

Jalapeno bacon jam, spring mix, Italian vinaigrette

SAUSAGE & PEPPERS - 9

House made craft sausage, sauteed peppers and onions

MEATBALL POMODORO - 8

Handmade meatballs, goat cheese polenta cake, pomodoro sauce, parmesan

SMOKED CHICKEN WINGS (6) - 12

Smoked, barbecue glaze, celery and ranch

SIDES

TRUFFLE FRIES - 7

Hand cut, truffle parmesan & truffle aioli

ROASTED BRUSSEL SPROUTS - 6

Crispy roasted with bacon

ROASTED VEGETABLES - 6

Zucchini, squash, red & green bell peppers, onions

GRILLED ASPARAGUS - 7

Freshly grilled, shaved parmesan

ROASTED RED POTATOS - 6

ROASTED MUSHROOMS - 6

CLASSIC MAC N' CHEESE - 8

BACON GOUDA MAC N' CHEESE - 8

Our grown up classic with smoked gouda and bacon

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, grilled and served 3 ways

BURGER SLIDERS (2)** - 11

House ground chuck, parmesan roasted onions, greens, tomatoes and chili aioli

STEAK SANDWICH** - 13

Grilled Certified Angus Beef, sliced thin, peppers, onions, mozzarella, chili aioli

ANTONIO'S FAMOUS CUBAN - 11

Smoked mojo marinated pork, shaved ham, mustard, pickles, chow chow and swiss cheese

SHRIMP - 17

9 Grilled Shrimp, Fregola, asparagus, garlic confit, cream sauce, smoked tomatoes and fig vincotto

CRAB CAKES - 27

Two pan seared lump crab cakes, choice of side item (mac & cheese add \$2) and chili aioli

SALMON FILET - 24

Salmon Filet with creamy asparagus risotto and a lemon caper beurre blanc sauce

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**

THE NEW YORK BUTCHER SHOPPE & WINE BAR

WINES BY THE GLASS

all available in 6oz and 9oz pours

WHITES

- 12/18 THE OJAI CHARDONAY
- 8/12 HOUSE OF BROWN CHARDONNAY
- 15/22 COMTE LAFOND SANCERRE
- 8/12 ROSELINE ROSE DE PROVENCE

REDS

- 10/15 THE PAIRING RED BLEND
- 15/22 THE HILT ESTATE PINOT NOIR
- 9/13 KATHERINE GOLDSCHMIDT CABERNET
- 16/24 EBERLE ESTATE CABERNET

DRAFT BEER

- EDMUNDS OAST- SOMETHING COLD BLONDE ALE - 7
- CREATURE COMFORTS TROPICALIA IPA - 8
- FOUNDERS ALL DAY IPA - 7
- WILD LEAP SUPER LAGER - 7
- DRY COUNTY LECHUZA MEXICAN ALE- - 6
- TUCKER BREWING GA RED - 7

BOTTLES & CANS

- CREATURE COMFORTS CLASSIC CITY LAGER - 6
- 3 TAVERNS SAPOROUS SOUR - 6.50
- MICHELOB ULTRA - 4.5
- KONA BREWING SELTZER VARIOUS FLAVORS - 4.5
- ALLAGASH WHITE BELGIAN WHEAT - 6.5
- DRAFTY KILT SCOTCH ALE - 6
- DESCHUTES BLACK BUTTE PORTER - 5
- TACO TUESDAY MEXICAN STYLE LAGER - 5

ENJOY ANY BOTTLE OFF
OUR SHELF TO DINE IN, WITH
NO CORKAGE FEE

NON-ALCOHOLIC

- PELLEGRINO
- DASANI
- COKE
- DIET COKE
- MINUTE MAID LEMONADE
- GINGER ALE

- COKE ZERO
- FANTA ORANGE
- MELLOW YELLOW
- SPRITE
- SAN PELLEGRINO
- BARQS ROOT BEER