

STARTERS

New Orleans BBQ Shrimp

beer, rosemary, toasted bread
12

Prime Beef Carpaccio*

black truffle vinaigrette, petite lettuces, pecorino
14

Butchery Board

daily selection of house made charcuterie,
pickled shallot, caperberries, whole grain mustard
15

Truffle Risotto

roasted wild mushrooms, white truffle oil
13

Jumbo Lump Crab Galettes

lemon - tarragon aioli
15

Avocado Toast

toasted ciabatta, crab salad, radish, micro cilantro
15

Ceviche*

roasted vegetable salsa, pickled cucumber, crispy yucca
14

Creole Poached Gulf Shrimp

tanqueray cocktail sauce, lemon
12

Oysters on the Half Shell*

house cocktail sauce, shallot - black pepper mignonette
18/36

Chilled Seafood Tower*

creole poached gulf shrimp, ceviche, jumbo lump crab,
oysters on the half shell, king crab
market price

SOUPS & SALADS

Chef B's Gumbo

New Orleans classic
10

Truffles' Soup of the Day

9

Burrata

marinated antipasto, roasted garlic, rustic bread
14

House

mixed greens, dried fruits, marcona almonds,
shaved pecorino romano, house vinaigrette
10

Caesar

artisan baby romaine, 'reggiano, toasted foccacia
9

Roasted Beets

baby arugula, goat cheese panna cotta,
candied pecans, orange confiture,
steen's cane vinaigrette
12

Smoked Shrimp

mixed greens, tropical fruits, toasted cashews,
lemon - ginger vinaigrette
14

Greek

baby romaine lettuce, marinated feta cheese,
cherry tomato, kalamata olive, red onion, cucumber,
pepperoncini, red wine vinaigrette
12

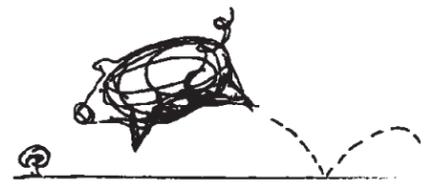


TRUFFLES

BUTCHERY CLASSIC CUTS

served with

twice baked potato, seasonal vegetables, maître d'hôtel butter,
and choice of: B2 steak sauce, chimichurri, horseradish crema or béarnaise



Filet Mignon *

42

Petite Filet Mignon *

25

Prime N.Y Strip *

48

"TUSCAN STYLE"

baby arugula, parmesan, lemon,
castillo d'canena olive oil, sea salt
10

"OSCAR"

jumbo lump crab, hollandaise
14

"BLACK & BLUE"

blue cheese glavage
10

Prime Ribeye *

48

Hanger Steak *

29

Rack of Lamb*

half 30 full 55

MAINS

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, brown butter meunière
32

Atlantic Salmon*

truffle - califlower puree, charred wild mushroom conserva
28

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce
49

Bone-In Pork Chop*

twice baked potato, bacon braised swiss chard, brandy - mustard reduction
29

House Spaghetti

concasseed tomatos, scallions, garlic, white wine, fresh basil, white truffle olive oil, parmigiano -reggiano
21

Roasted Chicken Breast

crispy polenta cake, braised crimini mushrooms, herb jus
24

Tuna Poke Bowl*

sushi rice, spicy greens, pickled ginger, kimchi, cucumber, carrot, sesame seeds, spicy mayo, yuzu - ponzu
29

Truffles BBQ Ribs

house smoked baby back ribs, mac & cheese, coleslaw, "sweet heat" bbq sauce
26

Truffles' Burger *

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries
15 / Jr. 12

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS