

## 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 Galette**

charred lemon, sauce béarnaise  
15

### **Avocado Toast**

toasted ciabatta, crab salad, radish, micro cilantro  
15

### **Ceviche\***

roasted vegetable salsa, pickled cucumber, crispy yucca  
14

### **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

### **Local Tomatoes**

petite lettuces, shaved shallots, piccante gorgonzola,  
balsamic pearls, tuscan olive oil  
15

### **Greek**

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

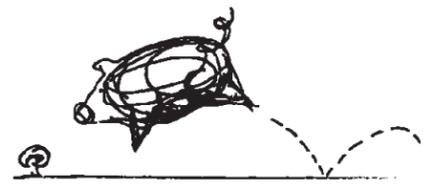


# TRUFFLES

## 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 glacage  
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\***

local grilled organic seasonal vegetables from Truffles' farm  
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

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