

STARTERS

Chef B's Gumbo

New Orleans classic

12

Prime Beef Tartare*

toasted crostini, traditional garnishes, shaved cured egg yolk

16

Crawfish Galette

roasted sweet corn relish, spicy citrus butter sauce

18

New Orleans BBQ Shrimp

beer, rosemary, toasted baguette

16

Hawaiian Red Ahi Tuna Wraps*

crispy wonton threads, shaved jalapeño, sriracha, cilantro, yuzu ponzu

19

Maine Lobster Roll

butter toasted brioche bun, herb - caper aioli, preserved lemon, fried capers, dill, house potato chips

35

Mussels

herb - garlic butter, white wine, grilled ciabatta

19

Butchery Board

daily selection of house made charcuterie, artisanal cheeses, pickled red onions, whole grain mustard, marcona almonds

35

Truffle Risotto

roasted wild mushrooms, white truffle oil, shaved parmesan cheese

15

Truffle Frites

truffle "dust", white truffle oil, shaved parmesan, herbs, béarnaise

18

SALADS

House

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

14

Caesar

artisan baby romaine, 'reggiano, toasted focaccia, lemon - anchovy vinaigrette

14

Summer Chop

napa cabbage, bean sprouts, carrots, bell peppers, chopped lettuce, crispy wontons, toasted peanuts, ginger - soy vinaigrette

14

Wedge

crispy fried louisiana crawfish, cherry tomatoes, smoked bacon, boiled egg, cayenne - buttermilk dressing

15

Roasted Beets

baby arugula, goat cheese panna cotta, orange confiture, cane syrup, toasted spiced pecans, steen's cane vinaigrette

16

Burrata

herb roasted roma tomato - caramelized onion tart, baby kale, mixed olives, first press olive oil, aged balsamic

18

SALAD/PASTA ADD ONS

Hanger Steak

22

Atlantic Salmon

19

Roasted Chicken Breast

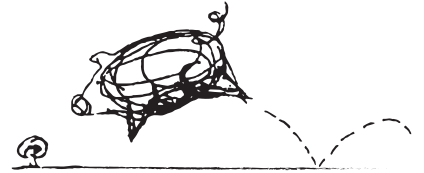
17

Grilled Shrimp

15



TRUFFLES



MAINS

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce

65

Atlantic Salmon*

compressed watermelon, feta cheese, cayenne glaze, baby arugula - pickled red onion salad

38

Halibut

grilled summer vegetables, glazed pecans, shoestring potatoes, creole meunière butter sauce

42

Hawaiian Red Ahi Tuna Poke Bowl*

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

54

House Pasta

basil pesto, ricotta cheese, crispy prosciutto, toasted pine nuts

26

Duroc Pork Chop

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

42

Roasted Chicken Breast

semolina dumplings, tuscan vegetable vierge

29

Truffles' BBQ Ribs

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

35

Truffles' Burger *

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries

20

BUTCHERY'S CLASSIC CUTS

Filet Mignon

32/55

Prime Ribeye

64

Prime N.Y. Strip

58

Hanger

42

"TRADITIONAL"

seasonal starches and vegetables, maître d'hôtel butter, and your choice of house made sauce
(additional sauces \$2.00)

ADD ONS

"Oscar"

snow crab, hollandaise

14

"Black & Blue"

blue cheese crumbles

10

HOUSE MADE SAUCES

B2 Steak Sauce

Chimichurri

Horseradish Crema

Béarnaise

"TUSCAN STYLE"

baby arugula, shaved pecorino romano, charred lemon, first press olive oil, sea salt

10