

STARTERS

Chef B's Gumbo

New Orleans classic

15

Fried Potstickers

ground pork, vegetables, sesame - soy dipping sauce

16

Burrata

grilled ciabatta, first press olive oil, aged balsamic, sea salt

18

New Orleans BBQ Shrimp

beer, rosemary, toasted baguette

18

Hawaiian Red Ahi Tuna Wraps*

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

19

Prime Beef Tartare*

toasted crostini, traditional garnishes, shaved cured egg yolk

21

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

18

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

15

Caesar

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

15

Chop

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

15

Wedge

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

16

Roasted Beets

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

16

Baby Spinach

hot smoked salmon, chopped egg, crumbled blue cheese, smoked bacon, shaved red onion, creamy green onion dressing

18

SALAD/PASTA ADD ONS

Hanger Steak

27

Atlantic Salmon

21

Roasted Chicken Breast

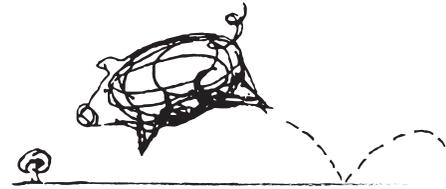
21

Grilled Shrimp

18



TRUFFLES



MAINS

Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce

67

Atlantic Salmon*

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

40

Almond Crusted Trout

lyonnaise potatoes, jumbo lump crab, sauce meunière

46

Ahi Tuna Poke Bowl*

sushi rice, cucumber kimchi, napa cabbage slaw, edamame, pickled ginger, spicy mayo, yuzu - ponzu sauce, sesame seed

52

House Pasta

gulf shrimp, house made spaghetti, concassee tomatoes, garlic, shallots, scallions, basil, white truffle oil, shaved parmesan

36

Halibut

stone ground carolina grits, grilled asparagus, braised leeks

46

Roasted Chicken Breast

herb - goat cheese parisian gnocchi, artichoke barigoule, prosciutto crumble

34

Truffles' BBQ Ribs

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

40

Truffles' Burger *

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

20

BUTCHERY'S CLASSIC CUTS

Filet Mignon

36/58

Prime Ribeye

65

Prime N.Y. Strip

64

Hanger

48

"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

16

"Black & Blue"

blue cheese crumbles

12

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