

## 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

### **Confit Chicken**

gochujang glaze, honey - mustard- sriracha aioli, napa cabbage coleslaw, sesame seeds

15

### **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**

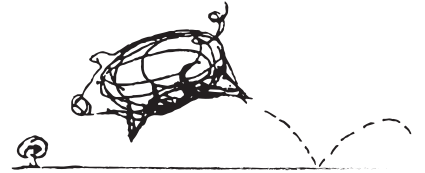
17

### **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

### **Veal Diane**

paneed veal medallions, herb roasted fingerling potatoes, grilled asparagus, cognac - mushroom reduction

46

### **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