

## STARTERS

### **Chef B's Gumbo**

New Orleans classic

**14**

### **French Onion**

herb croutons, gruyère cheese

**16**

### **Escargot à la Bourguignonne**

herb - garlic butter, puff pastry

**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**

### **Prime Beef Tartare\***

toasted crostini, traditional garnishes, shaved cured egg yolk

**18**

### **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

**16**

### **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**

### **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**

### **Marinated Wild Mushrooms**

olive oil whipped feta cheese, baby arugula, mixed olives, toasted pistachios, rosemary - honey vinaigrette

**16**

## SALAD/PASTA ADD ONS

### **Hanger Steak**

**25**

### **Atlantic Salmon**

**19**

### **Roasted Chicken Breast**

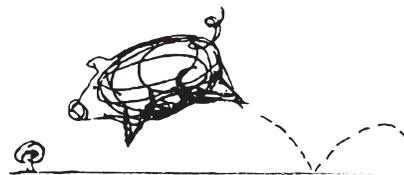
**19**

### **Grilled Shrimp**

**15**



# TRUFFLES



## MAINS

### **Dover Sole**

sautéed haricot verts, brown buttered farro, citrus butter sauce

**65**

### **Atlantic Salmon\***

saffron - coconut "chowder", potato - shellfish relish, citrus - heart of palm slaw

**38**

### **Almond Crusted Trout**

lyonnaise potatoes, jumbo lump crab, sauce meunière

**46**

### **Half Smoked Duck**

rosemary - gruyère bread pudding, field greens, toasted hazelnuts, dried cranberry reduction

**45**

### **House Pasta**

braised lamb ragù, organic rigatoni, house ricotta cheese, roasted garlic bread crumbs

**34**

### **Duroc Pork Chop**

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

**45**

### **Roasted Chicken Breast**

crispy polenta cake, cremini mushrooms, herb jus

**32**

### **Truffles' BBQ Ribs**

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

**38**

### **Truffles' Burger \***

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

**20**

## BUTCHERY'S CLASSIC CUTS

### **Filet Mignon**

**35/55**

### **Prime Ribeye**

**65**

### **Prime N.Y. Strip**

**60**

### **Hanger**

**45**

## "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**