

## STARTERS

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

New Orleans classic  
12

### **French Onion**

herb croutons, gruyère cheese  
15

### **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  
16

### **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**

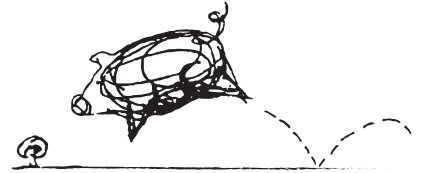
17

### **Grilled Shrimp**

15



# TRUFFLES



## MAINS

### **Dover Sole**

sautéed haricot verts, brown buttered farro,  
citrus butter sauce  
65

### **Atlantic Salmon\***

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  
42

### **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  
42

### **Roasted Chicken Breast**

crispy polenta cake, cremini mushrooms, herb jus  
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