

# SUMMER 2023

## STARTERS & GREENS

### Watermelon Salad

compressed watermelon, english cucumber, pickled red onions, baby arugula, feta cheese, white balsamic - mint vinaigrette

16

### Burrata

first press olive oil, barrel aged balsamic, charred rustic ciabatta

16

### Avocado Toast

jumbo lump crab, smashed avocado, red radish, cilantro, pickled jalapeño tartar sauce,

21

### Bay Scallop Tiradito\*

minced vegetable relish, key lime, crispy yucca chips, micro herbs

19

### Maine Lobster Roll

butter toasted brioche bun, herb - caper aioli, preserved lemon, fresh dill, house french fries

45

### Shrimp & Asparagus

chilled poached gulf shrimp, sauce gribiche, crispy shallots

19

### Prime Beef Tartare\*

crispy pani puri, black truffle, pickled ginger, sesame, citrus, black garlic - ponzu puree

21

### Tuna Wraps\*

lettuce cups, crispy wontons, shaved jalapeño, cilantro, sriracha, yuzu-ponzu sauce

Yellowfin 21/Red Ahi 35

## SEASONAL MAINS

### House Pasta

gulf shrimp, concasseé tomatoes, garlic, shallots, fresh basil, white wine, white truffle oil, shaved parmigiano reggiano

32

### Halibut

soft polenta, sweet corn - cherry tomato vierge

48

### Atlantic Salmon\*

compressed watermelon, baby arugula, pickled red onions, feta cheese, citrus vinaigrette, cayenne glaze

42

### Chicken Pad Thai

glass noodles, tamarind - soy glaze, stir fry vegetables, toasted peanuts, cilantro

36

### Veal Marcelle

sautéed asparagus, cremini mushrooms, jumbo lump crab, sauce hollandaise

52

# TRUFFLES



## CHEF'S CLASSICS

### Gumbo

cajun style

15

### New Orleans BBQ Shrimp

beer, rosemary, toasted baguette

18

### Truffle Risotto

roasted wild mushrooms, white truffle oil, shaved parmesan cheese

18

### Truffle Frites

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

18

### House Salad

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

15

### Caesar Salad

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

15

### Wedge Salad

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

16

### Dover Sole

sautéed haricot verts, brown buttered farro, citrus butter sauce

82

### Double Bone Duroc Pork Chop\*

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

48

### Tuna Poke Bowl\*

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

Yellowfin 50/Red Ahi 70

### Truffles' BBQ Ribs

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

44

## ADD ONS

### "Butcher's Tenderloin"

27

### Atlantic Salmon

21

### Roasted Chicken Breast

21

### Grilled Shrimp

18

## BUTCHERY'S BOX

### Meat & Cheese Board

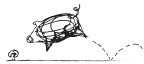
daily selection of house made charcuterie, artisanal cheeses, pickled red onions, whole grain mustard, marcona almonds

35

### Truffles' Burger \*

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

25



### Filet Mignon

40/60

### Prime Ribeye

70

### Prime N.Y. Strip

69

### Daily Butcher's Cuts

market price

### TRADITIONAL SET-UP

seasonal starches and vegetables, maître d'hôtel butter, and your choice of house made sauce

### B2 Steak Sauce

### Chimichurri

### Horseradish Crema

### Béarnaise

(additional sauces \$2.00)

--or--

### OSCAR

jumbo lump crab, hollandaise

20

--or--

### TUSCAN STYLE

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

10