



FOR THE TABLE

CALAMARI, ROCK SHRIMP & SHISHITOS FRITTI
curry salt & wasabi aioli 22

ICED SHELLFISH COLLECTION
east & west coast oysters, shrimp, crab & tuna poke,
charred lemon & classic accompaniments 55

B&B SLIDERS
fillet mignon topped
with garlicky shrimp 3/23

SHELLFISH ON ICE
ginger-cocktail sauce & yuzu-kosho mignonette

BLUE ISLAND OYSTERS 3 ea
WEST COAST OYSTERS 3.50 ea

MAINE COASTAL CRAB COCKTAIL
charred avocado, creole dipping sauce 22

COLOSSAL SHRIMP COCKTAIL
daikon-parsley salad, fresh horseradish 21

RAW

FILET MIGNON STEAK TARTARE*
Asian aromatics, tortilla crisps 19

TUNA TARTARE*
yuzu kosho, sesame oil,
angel hair chile & papadum chips 17

STARTERS

SEARED STEAK 'SASHIMI'
avocado, parsley, black dirt onion,
mustard oil, lemon juice 19

SEARED HUDSON VALLEY FOIE GRAS*
grilled pineapple & candied lemon 23

CRISP PIRI-PIRI OYSTERS*
"Rockefeller" 17

BANKER'S BACON DOUBLE-THICK
serrano pepper-honey glaze, charred poblano 16

MARYLAND LUMP CRAB CAKE
flying fish roe, smoked paprika aioli, Japanese basil 23

SALADS

Full-Leaf CAESAR SALAD 13

HOUSE-SMOKED MOZZARELLA
beefsteak tomato, micro-arugula 15

CRISP ICEBERG WEDGE
Neuske's bacon, roquefort dressing 14

VEGETABLES

for sharing

ORGANIC CARROTS
spiced orange butter, frond salad 12

JUMBO ASPARAGUS
meyer lemon hollandaise 13

Crisp top **MACARONI & CHEESE**
cheddar & soft-ripened raclette 10

T-BONE CAULIFLOWER
cauliflower gratin 15

BUTTERY MASHED POTATOES 11

DUCK FAT POTATO CAKE
crunchy with onions 12

ROASTED WILD MUSHROOMS
exotic aromatics 15

SPINACH
creamed or sauteed 13

ONION RINGS
sriracha & smoked paprika salt 12

THRICE-COOKED FRENCH FRIES 11

MEAT

ON THE BONE



TOMAHAWK RIBSTEAK (for two)
Johnny Walker Butter 116

PORTERHOUSE (for two) 112

VEAL CHOP OSCAR*
butter-poached jumbo lump crab,
asparagus, bearnaise 49

TRIPLE-CUT COLORADO LAMB CHOPS*
rack roasted, rasher of house-cured lamb bacon 46

COWBOY BONE-IN RIB EYE* 54
~ add fried oysters & bearnaise sauce supp. 8

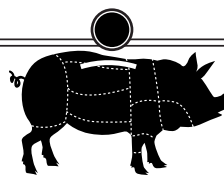
THE BUTCHER'S FAMILY FAVORITES



12-HOUR SMOKED SHORT RIB
mashed golden turnips & shallot crisps,
butchers barbeque sauce 46

DELMONICO STEAK*
cold-smoked, then grilled 53
~ top with shrimp scampi supp. 10

BUTCHER'S BACON BURGER*
bacon, smoked cheddar & onion rings 24



KAN-KAN PORK
(for two)

A GRAND ARCH OF DOUBLE LOIN CHOPS, BELLY & CRACKLINGS
caramelized Catskill apples,
apple cider reduction 82

STEAKEY CLASSICS



THE NEW YORK STRIP*
over smoking herbs 49

FILET MIGNON* grilled 49
~ROSSINI: foie gras, truffle scented mushrooms
& port wine sauce supp. 8
~ butter-poached jumbo lump crab supp. 12

THE FULL MONTY*
petite filet mignon with brava sauce,
roasted marrow bone, smoked short rib with
salsa verde, cherry tomatoes & thrice cooked fries 55

KITCHEN SPECIALTIES

A GATHERING OF VEGETABLES
steamed & sauteed, warm tomato vinaigrette &
burnt onion ranch dressing 28

FIVE-SPICE DUCK STEAK*
crispy skin, sour cherry jus &
smoked cheddar grits 32

PAN ROASTED CHICKEN "COQ AU VIN"
mushroom, shallots, lardons,
red wine sauce, walnut wild rice 29



SEA SCALLOPS & FOIE GRAS
port wine sauce, duck fat potato cake 36

SCOTTISH SALMON FILLET*
sauteed wild mushrooms,
preserved lemon hollandaise 35

SHRIMP SCAMPI & SPAGHETTI
frothy tomato sauce, basil, garlic breadcrumbs 31

FILET MIGNON OF TUNA*
grilled hen of the woods mushrooms,
grilled bacon, chive sauce 36

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive chef: Scott Campbell
Director of service and wine: George Krpeyan

SAUCES & BUTTERS

Bearnaise sauce 3
Meyer lemon hollandaise 3
Johnny Walker butter 3
Cognac-Roquefort Sauce 4

Au poivre or red wine sauce 3

Port wine sauce 3

ROSSINI: foie gras, truffle scented mushrooms & port wine sauce 8

TOPPERS

Oscar on anything 12
Thick cut smoky bacon 4
Foie gras sautee 6
Shrimp Scampi 10