

# DINNER MENU

## FIRST PLATES

**TUNA CEVICHE** 16

tobico wasabi | ginger

**BLUE CRAB & AVOCADO SALAD** 16

olive oil | cilantro

**LAMB TARTARE WITH MOROCCAN SPICES** 16

hummus | grilled flat bread

**MIXED GREENS** 9

olive oil | lime | black pepper

**BEEF EMPANADAS** (2) 10

chimichurri

**STEAK TARTARE** 16

black truffle & parmesan cheese crostini |  
tapenade | soft boiled egg

**PASTRAMI** 12

spicy mustard

**MEATBALLS** 12

provolone | basil | grilled bread

**TOMATO SALAD** 9

basil | olive oil



## BEEF

★ **BEEF TENDERLOIN** ★ MK/lb

30+ DAY SALT PACKED | pan roasted & basted with butter

*"It's without question the best tenderloin I've ever had" -Tim Carman, The Washington Post*

**RIBEYE or PORTERHOUSE** MK/lb

60+ DAY DRY AGED | grilled | smoked butter

**PICANHA** MK/lb

farmhouse style with rosemary, garlic, lemon & hot peppers

**STEAK & FRIES** 26

**BUTCHER'S BURGER & FRIES** 16

house bacon +2 | cheddar +2 | fried egg +2 | avocado +2 | dill pickle +2

## MEAT MOUNTAIN

**URBAN BUTCHER MIXED GRILL - SERVES TWO** 95

60+ day dry aged ribeye | grilled lamb | pork blade steak in latin spices  
chicken drums with paprika | butcher's sausages | charred potatoes | broccolini  
chimichurri | horseradish mayonnaise

**WHOLE FISH** MP

grilled vegetables



## LAMB

as available

**CHOPS** 48/lb

bone in ribeye | pan roasted

**STEAK** 36/lb

bone in top round | grilled

**PICANHA** 40/lb

30+ day salt packed

**PORTERHOUSE** 40/lb

double saddle | grilled

**SMOKY LAMB BOLOGNESE** 26

lamb bacon | rigatoni | oregano |  
pecorino romano

**LAMB ROAST** MP

cuts and preparations change daily

## SIDES

**TRUFFLE MAC & CHEESE** 12

**BAKED POTATO WITH LIME BUTTER** 6

**DOUBLE BAKED & LOADED** +4  
cheddar | house bacon | creme fraiche  
green onions

**FRIES** 6

**POTATO PURÉE** 6

**GRILLED VEGETABLES** 8

**BRUSSEL SPROUTS** 8

soy infused butter

**CHARRED BROCCOLINI** 8

pecorino romano | lemon