



FOR THE TABLE

A GARDEN OF FALL VEGETABLES
avocado green goddess & pimento cheese dips 19

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

SHELLFISH ON ICE

ginger-cocktail sauce & yuzu-kosho mignonette

COLOSSAL SHRIMP COCKTAIL
daikon-parsley salad 21

BLUE ISLAND OYSTERS* 3 ea
WEST COAST OYSTERS* 3.50 ea
Near-by CHERRYSTONE CLAMS* 2 ea
LITTLENECKS* 2 ea

JUMBO LUMP CRAB COCKTAIL
charred avocado 22

RAW

FILET MIGNON STEAK TARTARE*
Asian aromatics, papadum crisps 19

THREE-MINUTE DIVER SCALLOP CEVICHE*
yuzu, grapefruit & white radish "ghosts" 19

HORIZONTAL NAPOLEON OF BLUE FIN TUNA*
wasabi tobiko caviar 17

COLD-SMOKED NORWEGIAN SALMON*
fresh horseradish creme fraiche 17

STARTERS

RISOTTO 'PRIMAVERA' asparagus, haricots verts,
sweet peas, matcha & green herbs starter 16 / main 28

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

PARMESAN FLAN
asparagus ribbons, micro arugula, parmesan frico 15

CRISP PIRI-PIRI OYSTERS "Rockefeller" 17

ROASTED CHERRYSTONES*
sourdough toast, garlic, parsley, white wine, guanciale 17

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

SALADS

Full-Leaf CAESAR SALAD 12

HOUSE-SMOKED MOZZARELLA
beefsteak tomato, micro-arugula 14

CRISP ICEBERG WEDGE
Neuske's bacon, roquefort dressing 13

VEGETABLES

for sharing

ORGANIC CARROTS
spiced orange butter, frond salad 12

Jumbo ASPARAGUS HOLLANDAISE 13

Crisp top MACARONI & CHEESE
cheddar & soft-ripened raclette 13

BLISTERED BABY GREEN BEANS
amandine 11

AN ENTIRE CAULIFLOWER
slow roasted, lemon brown butter,
capers, raisins 15

DUCK FAT POTATOES
crunchy with onions 11

ROASTED WILD MUSHROOMS
and aromatics 13

ALE-BATTERED ONION RINGS
house sriracha 12

MASHED POTATOES
with mascarpone 10

THRICE-COOKED FRENCH FRIES 10

MEAT

ON THE BONE

LONG BONE SHORT RIB OF BEEF*
pastrami-spiced & slow smoked 46

TOMAHAWK RIBSTEAK (for two)*
Johnnie Walker butter double pp 53

FULL-TAIL PORTERHOUSE (for two)*
dry aged pp 51

PAN-SEARED NATURAL VEAL CHOP*
wild mushrooms, citrus fleur de sel 46

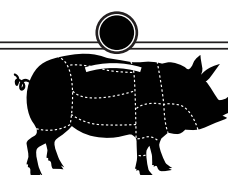
TRIPLE-CUT COLORADO LAMB CHOPS*
rack roasted, rasher of house-cured lamb bacon 46

THE BUTCHER'S FAMILY FAVORITES

PRIME RIB CAP FILLET* organic carrots 63
SIRLOIN COULOTTE STEAK* mashed potatoes 32

HANGER STEAK*, frites 35

THE BUTCHER'S BURGER* raclette-parmesan
crust or pimento cheese melt, frites 24



KAN-KAN PORK

(for two)*

A GRAND ARCH OF DOUBLE
LOIN CHOPS, BELLY & CRACKLINGS
caramelized Catskill apples,
apple cider reduction pp 41

STEAKHOUSE CLASSICS

THE NEW YORK STRIP*

served over smoking herbs

USDA PRIME CORN FED 49

GRASS-FED 53

Four-pepper crusted au poivre supp. 3

FILET MIGNON* 49

ROSSINI: foie gras, mushroom-truffle duxelles
& port wine sauce supp. 8

COWBOY BONE-IN RIB EYE* 52

add fried oysters & brown butter béarnaise supp. 8

TOPPERS

Smoky bacon-onion marmalade 4

Foie gras sauté 6

Thick cut smoky bacon 4

KITCHEN SPECIALTIES

A PLATTER OF ROASTED & BRAISED
VEGETABLES smoked cheddar grits,
roasted tomato fondue, chive vinaigrette 26

GARLIC-BRINED AMISH CHICKEN
blistered green beans, pancetta-fried hazelnuts 29


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


SEA SCALLOPS &
FOIE GRAS*
with cabernet-shallot risotto 34

NORWEGIAN SALMON FILLET*
house smoked mushroom fondue,
hollandaise sauce 35

SHRIMP & SWEET CORN 'CARBONARA'
linguine, guanciale, egg, parmesan 31

FILET MIGNON OF TUNA FLORENTINE*
spinach, parsley, tawny port 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

Brown butter béarnaise 3

Hollandaise sauce 3

Fiery Korean kimchee butter 3

Johnnie Walker butter 3

Cognac-Roquefort sauce 4

Au poivre or red wine sauce 3

Chimichurri sauce 3

Port wine sauce 3

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