



★ **SMALL BITES** ★

- Castelvetrano Olives** 12
zesty orange, olive oil, rosemary
- Pistachio Goat Cheese** 14
roasted oregon hazelnuts, honey, caramelized onions, dried fig
- Truffle French Fries** 13
seasoned, parmesan
- Mashed Potatoes** 13
butter, garlic, paprika, parmigiano, olive oil
- Creamy Mushrooms** 13
light parmigiano cream sauce
- Brussel Sprouts** 14
reduced pomegranate vinaigrette
- Shishito Peppers** 14
sea salt flakes, greek yogurt
- Butcher's Potatoes** 13
whole, butter-roasted, rosemary, herbs, spanish paprika, sea salt

BLUE POINT OYSTERS

• 28 •
half-dozen served raw



- Octapodaki** 25
grilled octopus, lemon, olive oil, oregano, marash, kale, red cabbage, chickpea
- Crispy Calamari** 22
fried, seasoned, paprika, horseradish aioli
- Wagyu Meatballs** 22
mashed potatoes, marinara, parmigiano, crostini
- Lamb Lollipops** 24
arugula, cherry tomatoes, oregano, meyer lemon, greek yogurt
- Grilled Prosciutto Burrata** 22
arugula, campari, crostini, olive oil

SALADS • 17 •

- Caesar**
romaine hearts, parmesan, olive oil, anchovies, baguette croutons, caesar dressing
- Roka**
arugula, seasonal fruits, goat cheese, dried fig, roasted walnuts, balsamic vinaigrette
- Kale Picnic**
dried apricots, goat cheese, apples, dates, toasted hazelnut, meyer lemon vinaigrette

★ **BIG BITES** ★

- Burrata Ravioli** 32
crispy prosciutto, arugula, campari, butter-seared creamy blue cheese sauce
- Bucatini Wagyu Meatballs** 34
thick spaghetti, parmigiano, basil, campari tomatoes, olive oil, aleppo, creamy pomodoro sauce
- Prime Beef Stroganoff** 31
rigatoni, mushrooms, shallots, cream sauce, parmigiano
- Rosemary Chicken** 32
half partly boneless, baby carrots, roasted mild red pepper sauce, white wine, mashed potatoes, urfa
- Salmon Provençal** 34
baked alaskan salmon topped with fennel, leeks, spinach, sundried tomatoes, gigantes plaki, fresh dill mustard, fumé sauce
- Branzino** 44
whole grilled mediterranean white fish, kimchi, shishito peppers, olive oil, fresh meyer lemon
△ PAIRS WELL WITH JACQUÈRE, DOMAINE RICHEL



TRUFFLE LOBSTER MAC & CHEESE • 35 •

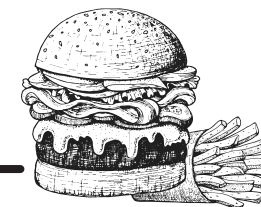
FEATURING THE CULINARY WORK OF **CHEF COSKUN ABIK**

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Limit of 2 credit cards per table. An 18% gratuity will be added to parties of 5 or more.

★ **DINNER** ★

BUTCHER'S WAGYU BURGER • 31 •

bourbon-caramelized onions, melted cheese, horseradish aioli, ciabatta, truffle fries



△ CHEF'S WINE RECOMMENDATIONS

BUTCHER'S BOARD • 365 • SERVES 4+

prime ribeye steak, filet mignon, rack of lamb, truffle lobster mac & cheese, octopus, crispy calamari, campari, shishito, creamy mushroom, toasted ciabatta, butcher's potatoes

△ PAIRS WELL WITH DOMAINE DE MONTINE CÔTES DU RHÔNE

HOUSE MEATS

- Pork Loin Chop** 41
seared, sweet port sauce, cippolini onions, shitake mushrooms, baby carrots, potatoes
△ PAIRS WELL WITH MUSEUM RESERVA TEMPRANILLO
- Braised Short Ribs** 46
red wine bone marrow jus reduction, mashed potatoes
△ PAIRS WELL WITH RUTHERFORD VINTNERS CABERNET
- 16 oz Prime Ribeye Steak** 76
rosemary-oregano marinade, chimichurri
△ PAIRS WELL WITH OAK FARM RESERVE TIEVOLI

Filet Mignon 54
prime tenderloin, rosemary-thyme marinade,
△ PAIRS WELL WITH LAVAU RASTEAU GRENACHE SYRAH

Rack of Lamb 51
house-butchered, rosemary-thyme marinade, seared, whole grain mustard, marash
△ PAIRS WELL WITH CHÂTEAU PEYROS TANNAT-CABERNET