

# New York Butcher Shoppe & Wine Bar

## Starters

### CHARCUTERIE BOARD - \$20

Assorted meats, gourmet cheeses and accompaniments served with lavosh crackers

### ITALIAN SAUSAGE DIP- \$10

House made hot Italian sausage, mozzarella cheese, parmesan, tomato, pepperoncini served with crostini

### SPICY MEATBALL POMODORO- \$10

Handmade meatballs, pomodoro sauce, parmesan served with crostini

### SMOKED CHICKEN WINGS- \$12

6 Smoked chicken wings tossed with BBQ glaze or Calabrian chili sauce served with celery and ranch dressing

### DEVILED EGGS - \$9

Jalapeno bacon jam

### GOAT CHEESE FRITTERS - \$8

3 fritters drizzled with a raspberry jalapeno jam

### ICEBERG WEDGE - \$10

Iceberg lettuce, blue cheese mousse, blue cheese crumbles, candied bacon, Korean chili flake, chives and Old Bay vinaigrette

### CAESAR SALAD- \$8

Romaine, shaved parmesan, croutons, creamy Caesar dressing

### CRANBERRY GOAT CHEESE SALAD- \$12

Spring salad mix, cranberries, goat cheese, candied walnuts, Balsamic vinaigrette

### GREEK SALAD- \$10

Spring salad mix, kalamata olives, cucumber, tomato, red onion, green peppers, banana peppers, feta cheese and Greek vinaigrette

#### Salad Add On's:

Chicken \$6, 5 Shrimp \$7, 6oz Steak \$9, Crab Cake \$10, 5oz Salmon \$8

## Mains

### STEAK FLIGHT\*\* - \$25

Chef selected cuts, grilled and served 3 ways

### BURGER SLIDERS\*\*- \$11

House ground special blend seasoned patties, parmesan roasted onion, arugula, tomato, chili aioli

### STEAK SANDWICH\*\*- \$15

Grilled Certified Angus Beef sliced thin. peppers, onions, mozzarella cheese, chili aioli

### CRABAPPLE CUBAN- \$13

Smoked mojo marinated pork, spicy capicola, mustard, pickles, chow chow, Swiss cheese

### CRAB CAKES- \$27

2 pan seared crab cakes, choice of side item (mac & cheese add \$2) served with remoulade

### SALMON FILET \*\*- \$24

8 oz pan seared filet, mustard glaze over asparagus and parsnip puree

### SHRIMP & GRITS\*\*- \$22

9 Blackened shrimp, gouda cheese grits, Tasso ham cream sauce

### STEAK FRITES\*\*- \$21

Grilled Teres Major served with pomme frites and your choice of Chimichurri or red wine steak sauce

## Choose Your Own Steak

Select your steak\*\*, salmon\*\* or fresh catch\*\* from the Butcher

Pay cost per pound plus \$15 Cook Fee

Includes choice of side (Mac N' Cheese +\$2)

Served with parsley garlic butter & veal demi glace

## Sides

### TRUFFLE FRIES- \$7

Hand Cut, truffle parmesan & truffle aioli

### ROASTED BRUSSEL SPROUTS- \$8

Crispy Roasted, bacon, honey drizzle

### ROASTED VEGETABLES- \$6

Zucchini, squash, red & green bell peppers, onions

### GRILLED ASPARAGUS- \$8

Freshly grilled, grated parmesan

### ROASTED RED POTATOES- \$6

Rosemary oil, chives, Korean chili flake, parmesan

### PAN SEARED MUSHROOMS- \$7

Shallots, herb, garlic & lemon butter sauce

### CLASSIC MAC N' CHEESE- \$8

### BACON GOUDA MAC N' CHEESE- \$8

Our grown-up classic with smoke gouda and bacon

### CAULIFLOWER MASH- \$8

Steamed cauliflower, butter, cream

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## White Wine

\$16/\$24 THE HILT CHARDONNAY STA. RITA HILLS

\$10/\$15 BRIOCHE CHARDONNAY

\$8/\$13 TRIENNES ROSE PROVENCE

\$15/\$22 BLINDFOLD SAUVIGNON BLANC

## Red Wine

\$12/\$17 EBERLE FULL BOAR RED BLEND

\$17/\$25 BELLE GLOS PINOT NOIR

\$10/\$15 KATHERINE GOLDSCHMIDT CABERNET

\$12/\$17 SILVER SPUR CABERNET

## Draft Beer

\$8.50 BEARDED IRIS HOMESTYLE IPA

\$8.00 CREATURE COMFORTS TROPICALIA IPA

\$7 ALLAGASH WHITE BELGIAN WHEAT

\$7 CREATURE COMFORTS CLASSIC CITY

\$7 WILD LEAP LOCAL GOLD BLONDE ALE

\$8.50 NEW BELGIUM VOODOO RANGER JUICY HAZE IPA

## Bottles & Cans

\$6 CREATURE COMFORTS CLASSIC CITY LAGER

\$5 MILLER LITE

\$6 PERONI

\$4.50 MICHELOB ULTRA

ASK YOUR SERVER ABOUT COKE PRODUCTS AVAILABLE

Beer Menu  
Wine

