



THE NEW YORK BUTCHER SHOPPE

& WINE BAR



SHAREABLES

BUTCHER'S CHARCUTERIE

Assorted cured meats, gourmet cheeses, accompaniments, lavosh crackers 22

BUTCHER'S STICKY RIBS

Honey soy ginger glaze, spicy cukes 16

BUTCHER'S BRISKET & PORK BELLY BURNT ENDS



Certified Angus Beef[®] Prime brisket, premium pork belly burnt ends, Tomey's BBQ glaze, house slaw, chili aioli 15

HOUSE SMOKED WINGS



Naked smoked or Tomey's BBQ glaze, celery, ranch 12

HEIRLOOM TOMATO, BURRATA CRISPY FLATBREAD

Burrata, arugula, heirloom grape tomatoes, red onion, cucumber, banana peppers, pesto vinaigrette, parmesan, balsamic glaze 15
Add Prosciutto +5

WAGYU TEASER*

Seared rare, tataki style, ponzu vinaigrette, mushrooms 23

MEATBALLS POMODORO



House made, goat cheese grit cake, pomodoro sauce, mozzarella cheese 11

BUTCHER'S SPINACH & ARTICHOKE TOAST

Baked until golden brown, served on Tribeca Ovens baguette 12

BUTCHER'S PORK & PICKLE BOARD

House made craft sausages, pork belly chicharron, giardiniera veggies, lusty monk mustard, pickled okra, deep fried angry cukes, garlic aioli, corn nuts 18

AHI TUNA & AVOCADO TARTARE*

Sashimi grade tuna, cucumber, fresh avocado, ponzu vinaigrette, chili aioli, avocado chips 15

SALADS

Add Crab Cake 10 | Shrimp 6 | Scallops* (Min 3) MKT | Lobster Tail MKT | 6oz Steak* 7 | Chicken 3

CAESAR SALAD

Romaine hearts, shaved parmesan, croutons, caesar dressing 9

GREEK SALAD

Mixed greens, tomatoes, red onions, olives, feta cheese, cucumbers, lemon oregano vinaigrette 10

SMOKED SALMON COBB SALAD*

Mixed greens, smoked salmon, heirloom tomato, red onions, goat cheese, bacon, avocado, egg, croutons, white balsamic vinaigrette 16

SANDWICHES

BURGER SLIDERS*



Certified Angus Beef[®] house ground chuck, parmesan roasted onion, arugula, tomato, chili aioli 11

BUTCHER'S STEAK SANDWICH*



Certified Angus Beef[®] grilled steak, sliced thin, peppers & onions, mozzarella, chili aioli 14

THE ORIGINAL CHICAGO

ITALIAN BEEF SANDWICH



Shaved *Certified Angus Beef*[®], braised, giardiniera veggies, jus, Tribeca Ovens baguette 12
Add Mozzarella +2

PICK YOUR BEVERAGE

We invite you to explore our extensive Wine, Beer and Beverage selection and bring back to your table.

CHEF'S STEAK*



PICK YOUR VERY OWN STEAK, SALMON OR FRESH CATCH FROM THE BUTCHER'S COUNTER.

Priced per pound plus \$15 cooking fee, includes choice of one side.

Upgrade to Mac & Cheese, Gouda Bacon Mac & Cheese, Wild Mushrooms, Greg's Baby Carrots with Honey & Black Pepper Ricotta or Caesar Salad +2

Add Crab Cake 10 | Shrimp 6 | Scallops* (Min 3) MKT | Lobster Tail MKT
6oz Steak* 7 | Chicken 3 | Horseradish Butter 3

BIGGER PLATES

Add Crab Cake 10 | Shrimp 6 | Scallops* (Min 3) MKT | Lobster Tail MKT
6oz Steak* 7 | Chicken 3 | Horseradish Butter 3

STEAK FRITES*



10 oz *Certified Angus Beef*®
teres major, Vampire fries,
garlic butter glaze 22

BUTCHER'S PRIME

BONE-IN PORK CHOP*

Pesto gnocchi, heirloom tomatoes,
candied red onion 24

BUTCHER'S HOUSE MADE

CRAB & SALMON CAKES

Two crispy cakes or one of each,
mixed greens, chili aioli and
choice of one side 27

Upgrade to Premium Side +2

BUTCHER'S CIOPPINO*

Cold water lobster tail,
sea scallops, Gulf shrimp,
Tribeca Ovens baguette,
tomato brodo 38

THE STEAK FLIGHT*



Certified Angus Beef®

Chef selected cuts grilled to order,
served 3 different ways.

Ask about today's cuts 23

LOWCOUNTRY CRAB &

SHRIMP SUCCOTASH

Lump crab, Gulf shrimp,
tasso ham, fried green tomato,
corn, tomatoes, arugula,
Cajun cream 23

SIDES *A La Carte* 6

Vampire Fries (Garlic aioli, parmesan cheese)

Roasted Horseradish Red Potatoes

Grilled Asparagus

Hot Honey Roasted Brussels

PREMIUM SIDES *A La Carte* 8

Classic Mac & Cheese

Gouda & Bacon Mac & Cheese

Roasted Wild Mushrooms

Greg's Baby Carrots (honey & black pepper ricotta)

\$12 LUNCH SANDWICHES

MONDAY- FRIDAY 11AM - 3PM Served with Zapps Chips

THE ORIGINAL CHICAGO ITALIAN BEEF SANDWICH

Shaved *Certified Angus Beef*®,
braised, giardiniera veggies,
jus, Tribeca Ovens baguette
Add Mozzarella +2

GRILLED SALMON & AVOCADO BLT*

Grilled Faroe Island salmon,
smoked bacon, avocado,
tomatoes, arugula,
honey mustard vinaigrette,
brioche bun

CRISPY CRAB CAKE SANDWICH

House made lump crab cake,
remoulade, slaw,
roma tomatoes, brioche bun

SAUSAGE & PEPPER HOAGIE

Choice of house made craft
sausage, peppers & onions,
chili aioli, mozzarella,
Tribeca Ovens baguette

PORK TENDERLOIN SANDWICH

Scallopine of pork tenderloin,
chimichurri, giardiniera veggies,
provolone, arugula,
Tribeca Ovens baguette

CHICKEN PESTO SANDWICH

Marinated local chicken breast,
roma tomatoes, arugula,
pesto aioli, Tribeca Ovens
baguette

DESSERTS

NY Style Cheesecake

Caramel Sea Salt Cheesecake

Lemoncello Mascarpone Cake

Chocolate Lovin' Layer Cake

Gourmet Carrot Cake

Tiramisu

House Made Brownie

SPECIALS

MONDAYS

Meatballs Pomodoro 6

TUESDAYS

\$1 Wings (Min 6)



Naked smoked or Tomey's glazed

WEDNESDAYS

BBQ Brisket Slider or

Crispy Pork Belly Sliders 3



THURSDAYS

Butcher Shoppe Lasagna

with pomodoro sauce 10

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Items may be cooked to your personal preference.