



# THE NEW YORK BUTCHER SHOPPE



## & WINE BAR

### SHAREABLES

#### SALUMI & CHEESE

Assorted cured meats, gourmet cheeses, accompaniments, lavosh crackers 24

#### CARNE ASADA SHORT RIBS\*

Smoked jalapeño and corn caesar salad, flanken style, grilled 18



#### MEATBALLS POMODORO

House made, crispy goat cheese grit cake, pomodoro sauce, mozzarella cheese 12



#### BUTCHER SHOPPE CRUDO\*

Avocado mousse, ponzu, pickled onions, garlic chili aioli  
Sashimi Tuna 16 / Diver Scallops 18

#### CRAB STUFFED SHRIMP

Jumbo shrimp, lump crab stuffing, white wine cowboy butter 21

#### SMOKED TOMATO FLATBREAD

Smoked tomato puree, fresh mozzarella, julienne red onions, banana peppers, arugula 12  
**Add Sausage 2**

#### HOUSE SMOKED WINGS

Naked smoked or Tomey's BBQ glaze, celery, ranch 14



#### WAGYU TATAKI\*

Seared rare, avocado mousse, pickled onions, ponzu 24

#### BUTCHER'S BRISKET & PORK BELLY BURNT ENDS

Certified Angus Beef® Prime brisket, premium pork belly burnt ends, Tomey's BBQ glaze, house slaw, garlic chili aioli 16



### SALADS & FLATBREAD

*Add* Crab Cake 10 | Shrimp (5) 7 | Scallops\* (Min 3) MKT | Lobster Tail MKT | 6oz Steak\* 8 | 8oz Chicken 5

#### CAESAR SALAD

Romaine hearts, shaved parmesan, croutons, caesar dressing 10

**Try It Smoked** with smoked jalapeño dressing and roasted corn 12

#### SHOPPE SALAD

Mixed greens, bacon, tomatoes, red onions, blue cheese, cucumbers, white balsamic vinaigrette 12

#### SMOKED SALMON COBB SALAD\*

Mixed greens, smoked salmon, heirloom tomato, candied onions, goat cheese, bacon, avocado, egg, croutons, white balsamic vinaigrette 17

#### PROSCIUTTO MELON BURRATA CRISPY FLATBREAD

Arugula, melon vinaigrette, pickled cantaloupe, candied onions, burrata cheese, prosciutto, balsamic glaze 17

### SANDWICHES

#### THE BURGER\*

8oz Certified Angus Beef® house ground chuck, parmesan roasted onion, arugula, tomato, garlic chili aioli, Martin's potato roll 13

**Add Cheddar 1 / Bacon 2**



#### THE ORIGINAL NYBS BEEF SANDWICH

Braised Certified Angus Beef®, shaved, mozzarella, spicy giardiniera veggies, French baguette 13



#### ANTONIO'S FAMOUS CUBAN

Smoked mojo pork, sliced ham, Swiss cheese, chow chow, pickles, mustard 13

#### THE STEAKHOUSE SANDWICH\*

Certified Angus Beef® 6oz Premium sliced steak, arugula, tomatoes, candied onions, horseradish cream, Tribeca Ovens baguette 15

**Add Fresh Mozzarella 2**



#### GRILLED SALMON & AVOCADO BLT\*

Grilled Faroe Island salmon, smoked bacon, avocado, tomatoes, arugula, garlic chili aioli, white balsamic vinaigrette, Martin's potato roll 13

### 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, Grilled Asparagus with shaved parmesan, Greg's Baby Carrots with Honey & Black Pepper Ricotta or Caesar Salad +2

*Add* Crab Cake 10 | Shrimp (5) 7 | Scallops (Min 3) MKT | Lobster Tail MKT | Cowboy Butter 2

## BIGGER PLATES

*Add* Crab Cake 10 | Shrimp (5) 7 | Scallops (Min 3) MKT | Lobster Tail MKT | 6oz Steak\* 8 | 8oz Chicken 5

### STEAK FRITES\*



10 oz *Certified Angus Beef*® Teres Major, Vampire fries, garlic chili aioli, garlic butter glaze 24

### RJ'S OUTLAW DIVER SCALLOPS

Smoked tomato puree, roasted corn, peppers and onions, garlic butter 32

### BUTCHER'S PRIME BONE-IN PORK CHOP\*

Honey mustard glaze, roasted corn, potato hash, candied onions 26

### CRISPY SHRIMP & GRITS

Crispy goat cheese grit cakes, seared shrimp, sausage, tomatoes, white wine cowboy butter 24

### STEAK & EGGS\*



*Certified Angus Beef*®, over-easy, over medium or over hard eggs, roasted corn, potato hash, demi glaze 22

### BUTCHER'S HOUSE MADE CRAB & SALMON CAKES

Two crispy cakes or one of each, mixed greens, garlic chili aioli and choice of one side 27  
**Upgrade to Premium Side 2**

### THE STEAK FLIGHT\*



*Certified Angus Beef*®  
Chef selected cuts grilled to order, served 3 different ways.  
Ask about today's cuts 24

## SIDES

*A La Carte* 6

**Vampire Fries** (garlic chili aioli, parmesan cheese)

**Red Potato Hash**

**Hot Honey Roasted Brussels**

**Cowboy Corn** (corn, peppers, onions, cowboy butter)

**Roasted Mushrooms**

## PREMIUM SIDES

*A La Carte* 8

**Classic Mac & Cheese**

**Gouda & Bacon Mac & Cheese**

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

**Grilled Asparagus** (shaved parmesan)

## MONDAY- FRIDAY 11AM - 3PM \$12 LUNCH SANDWICHES

Served with Zapps Chips

### THE ORIGINAL NYBS BEEF SANDWICH



Braised *Certified Angus Beef*®, shaved, mozzarella, spicy giardiniera veggies, French baguette

### ANTONIO'S FAMOUS CUBAN

Smoked mojo pork, sliced ham, Swiss cheese, chow chow, pickles, mustard

### CRISPY CRAB CAKE SANDWICH

House made lump crab cake, garlic chili aioli, slaw, roma tomatoes, Martin's potato roll

### SAUSAGE & PEPPER HOAGIE

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

### CHICKEN PESTO SANDWICH

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

**Add Fresh Mozzarella 2**

## DESSERTS

Ask your  
Butcher Shoppe Team  
for today's selection

## SPECIALS

### MONDAYS

**Meatballs Pomodoro** 7



### TUESDAYS

**\$1 Wings** (Min 6 per flavor)  
Naked smoked or Tomey's glazed



### WEDNESDAYS

**The Burger\***



House ground chuck, Martin's potato roll 8  
**Add Cheddar 1 / Bacon 2**

### THURSDAYS

**Butcher Shoppe Lasagna**  
with marinara 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.



We prepare food exclusively using house-rendered beef fat and avoid any seed oils in the cooking process, focusing on a tallow-based culinary approach.