

PURVEYORS OF FINE CUTS

RAW BAR

DRESSED OYSTERS	24
green apple, wasabi tobiko, cucumber, black tobiko	
JUMBO SHRIMP COCKTAIL	24
black tiger shrimp, lemon, wicked cocktail sauce	
SEAFOOD TOWER	MP
6 naked & 6 dressed oysters, 5 jumbo shrimp, lobster tail	
GOLD OSSETRA	210
sturgeon caviar, egg, crème fraîche, blinis	

APPETIZERS

BEEF CARPACCIO	23	SALMON TARTARE	23
beef tenderloin, caper berry, lavender aioli, garlic bread crumbs, truffles		salmon, fresno chili, chive, avocado, tobiko, rice crisps	
HAMACHI CRUDO	22	BRAISED TENDERLOIN HUMMUS	19
fresno chili, orange ponzu		chili oil, onion ash, green onions, pita	
STEAK TARTARE	25	CHEESE & CHARCUTERIE	29
beef tenderloin, green onion, truffle, horseradish crème, black tobiko		pane paisano, pickled veggies, lingonberry jam, olives	
BURRATA ALLA PANNA	19	FRIED CALAMARI	18
roasted heirloom tomatoes, infused olive oil		crisp fried, japanese curry aioli, grilled lemon	

BUTCHER CUTS

CENTER CUT FILET MIGNON	55	PORTERHOUSE	165	SPANISH BRANZINO	MP
8 oz		32 oz dry aged		pan roasted, chimichurri, fried capers, fennel salad	
BONE IN STRIP	72	COWBOY RIBEYE	78	FRENCHED RACK OF LAMB	54
18 oz		24 oz		herbed fregula sarda, olive and caper relish	
BONE IN FILET	66	TOMAHAWK	165	HOKKAIDO A5 WAGYU	MP
12 oz		32 oz dry aged		served per oz, 4oz minimum	
RIBEYE	69				
16 oz dry aged					

ACCOMPANIMENTS

HERB BUTTER	AU POIVRE	LOBSTER BUTTER	6
WORCESTERSHIRE VANILLA BUTTER	WICKED STEAK SAUCE	TABLESIDE TRUFFLE BUTTER	10
CHIMICHURRI			

SOUPS & SALADS

CREAMY CAULIFLOWER SOUP	12
fried cauliflower, chili oil, chive oil	
WICKED WEDGE	14
blue cheese, tomatoes, bacon, green onion, candied pecans	
WHITE TRUFFLE CAESAR	14
white truffle oil, croutons, parmigiano reggiano	
TUSCAN KALE	14
roasted hazelnut vinaigrette, fresh herbs, lime	

MAINS

GINGER MISO CHILEAN SEA BASS	46	SURF & TURF	84
basmati rice, cashew, green apple curry nage		filet mignon, lobster tail half, pommes purée, demi glacé	
BEEF WELLINGTON	48	GREEN CURRY SALMON	38
spinach, mushroom duxelle, pastry, demi glacé		sea foam, bok choy, green curry, chili oil, forbidden rice	
BERKSHIRE PORK CHOP	44	CHICKEN TIKKA	36
five onion mélange, apple compote		cornish hen, cumin-coriander basmati rice, tikka masala sauce	
RIGATONI BOLOGNESE	28		
braised beef tenderloin, soffrito, shaved pecorino			

FOR THE TABLE

CORN CRÈME BRÛLÉE	16	MAC & BLUE CHEESE	16	ROASTED MUSHROOMS	16
yellow corn cream custard, sugar crust		white cheddar béchamel, blue cheese		grilled cremini, mushroom demi glace, chive	
ROBUCHON POTATOES	16	CREAMED SPINACH	16	BRUSSELS SPROUTS	16
demi glacé, garlic chips		béchamel, nutmeg, shaved pecorino		chili orange glaze, chopped cashew	
FRIED CAULIFLOWER	16	GARLIC ROSEMARY FRIES	16	BUTTER POACHED ASPARAGUS	16
hummus, lemon, fresno chili, green onion		roasted garlic, rosemary		beurre monté, gremolata, charred lemon	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WICKED
BUTCHER