

# WICKED BUTCHER

PURVEYORS OF FINE CUTS

## SIGNATURE COCKTAILS

### GARDEN PARTY

Fords gin, mint, cucumber, lime  
17

### TRUFFLE NEGRONI

Fords gin, Campari, Carpano antica, white truffle  
19

### THE CONNERY

Fords gin, Tito's, cocchi americano, lemon oils  
17

## RAW BAR

<b>DRESSED OYSTERS</b>	22
green apple, rosé vinegar, wasabi tobiko, cucumber, black tobiko	
<b>HAMACHI CRUDO</b>	21
Thai chili, orange ponzu	
<b>GOLD OSSETRA</b>	210
traditional garnish, crème fraiche, blinis	
<b>STURGEON</b>	140
traditional garnish, crème fraiche, blinis	

## APPETIZERS

<b>BEEF CARPACCIO</b>	22	<b>IBERICO TOAST</b>	21
beef tenderloin, caper berry, lavender aioli, garlic bread crumbs, truffles		grilled paisano, sliced Iberico, confit tomatoes, shaved Parmesan	
<b>STEAK TARTARE</b>	21	<b>BRAISED TENDERLOIN HUMMUS</b>	28
beef tenderloin, green onion, truffles, horseradish crème, black tobiko, cone		chili oil, onion ash, green onions, pita, flowers	
<b>TUNA SALMON TARTARE</b>	21	<b>CHEESE &amp; CHARCUTERIE</b>	28
sushi grade tuna, fresno chili, chive, avocado, wasabi tobiko, cone		paisano, pickled veggies, lingonberry jam, olives	
		<b>JUMBO SHRIMP COCKTAIL</b>	26
		wicked cocktail sauce	

## BUTCHER CUTS

<b>CENTER CUT FILET MIGNON</b>	53	<b>RIBEYE</b>	69	<b>TOMAHAWK</b>	165
8 oz		16 oz dry aged		32 oz dry aged	
<b>BONE IN STRIP</b>	66	<b>PORTERHOUSE</b>	165	<b>HOKKAIDO A5</b>	MP
18 oz		32 oz dry aged		served per oz, 4oz minimum	
<b>BONE IN FILET</b>	66	<b>COWBOY RIBEYE</b>	78		
12 oz		24 oz			

## ACCOMPANIMENTS

<b>HERB BUTTER</b>	<b>AU POIVRE</b>	<b>TABLESIDE TRUFFLE BUTTER</b>	10
<b>WORCESTERSHIRE VANILLA BUTTER</b>	<b>WICKED STEAK SAUCE</b>	<b>LOBSTER BUTTER</b>	6
<b>CHIMICHURRI</b>		<b>BONE MARROW &amp; GARLIC</b>	8

## SOUPS & SALADS

<b>LOBSTER BISQUE</b>	12
Pernod, lobster, puff pastry	
<b>WICKED WEDGE</b>	14
blue cheese, tomatoes, bacon, green onion, candied pecans	
<b>WHITE TRUFFLE CAESAR</b>	14
white truffle oil, croutons, Parmesan	
Chicken 15 / Shrimp 15 / Salmon 18 / Steak 20	

## MAINS

<b>GINGER MISO CHILEAN SEA BASS</b>	46	<b>SURF &amp; TURF</b>	84
basmati rice, cashew, green apple curry nage		8oz filet, 8oz poached lobster tail, pommes purée, demi glacé	
<b>BEEF WELLINGTON</b>	37	<b>SEARED SALMON</b>	42
spinach, mushroom duxelle, pastry, demi glacé		sea foam, bok choy, green curry, chili oil	
<b>BERKSHIRE PORK CHOP</b>	42	<b>ROASTED CHICKEN</b>	34
five onion mélange, apple compote		pommes purée, mustard sauce, demi glacé	
<b>LOBSTER BUCATINI</b>	44		
butter poached lobster, bucatini			

## FOR THE TABLE

<b>CORN CRÈME BRÛLÉE</b>	16	<b>CACIO E PEPE</b>	16	<b>MUSHROOM MELANGE</b>	16
yellow corn cream custard, sugar crust		bucatini, black pepper, pecorino romano		wild mushrooms, demi glacé	
<b>ROBUCHON POTATOES</b>	16	<b>CREAMED SPINACH</b>	16	<b>BRUSSELS SPROUTS</b>	16
demi glacé, garlic chips		béchamel, nutmeg, Parmesan		chili orange glaze, chopped cashew	

\* 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