

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

SMOKING GUN

elijah craig small batch, rittenhouse rye, bitters
17

RAW BAR

DRESSED OYSTERS	24
green apple, wasabi tobiko, cucumber, black tobiko	
HAMACHI CRUDO	22
fresno chili, orange ponzu	
GOLD OSSETRA	210
sturgeon caviar, egg, crème fraiche, blinis	
JUMBO SHRIMP COCKTAIL	24
black tiger shrimp, lemon, wicked cocktail sauce	

APPETIZERS

BEEF CARPACCIO	23	SALMON TARTARE	23
beef tenderloin, caper berry, lavender aioli, garlic bread crumbs, truffles		salmon, fresno chili, chive, avocado, wasabi tobiko, cone	
STEAK TARTARE	25	BRAISED TENDERLOIN HUMMUS	19
beef tenderloin, green onion, truffles, horseradish crème, black tobiko, cone		chili oil, onion ash, green onions, pita	
BURRATA ALLA PANNA	19	CHEESE & CHARCUTERIE	29
stracciatella-stuffed mozzarella, roasted heirloom tomatoes, infused olive oil, pane paisano		pane paisano, pickled veggies, lingonberry jam, olives	

BUTCHER CUTS

CENTER CUT FILET MIGNON	53	RIBEYE	69	TOMAHAWK	165
8 oz		16 oz dry aged		32 oz dry aged	
BONE IN STRIP	66	PORTERHOUSE	165	FRENCHED RACK OF LAMB 	54
18 oz		32 oz dry aged		herbed fregula sarda, olive and caper relish	
BONE IN FILET	66	COWBOY RIBEYE	78	HOKKAIDO A5 WAGYU	MP
12 oz		24 oz		served per oz, 4oz minimum	

ACCOMPANIMENTS

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

SOUPS & SALADS

LOBSTER BISQUE	13
pernod, lobster, puff pastry	
WICKED WEDGE	14
blue cheese, tomatoes, bacon, green onion, candied pecans	
WHITE TRUFFLE CAESAR	14
white truffle oil, croutons, parmigiano reggiano	

MAINS

GINGER MISO CHILEAN SEA BASS	46	SURF & TURF	84
basmati rice, cashew, green apple curry nage		8oz filet, 8oz poached lobster tail, pommes purée, demi glacé	
BEEF WELLINGTON	48	GREEN CURRY SALMON	28
spinach, mushroom duxelle, pastry, demi glacé		sea foam, bok choy, green curry, chili oil, forbidden rice	
BERKSHIRE PORK CHOP	42	ROASTED CHICKEN	34
five onion mélange, apple compote		pommes purée, mustard sauce, demi glacé	
LOBSTER BUCATINI	68		
butter poached whole lobster, bucatini			

FOR THE TABLE

CORN CRÈME BRÛLÉE	16	MAC & CHEESE	16	ROASTED MUSHROOMS	16
yellow corn cream custard, sugar crust		three cheese mornay		grilled cremini, mushroom demi glace, chive	
ROBUCHON POTATOES	16	CREAMED SPINACH	16	BRUSSELS SPROUTS	16
demi glacé, garlic chips		béchamel, nutmeg, parmigiano reggiano		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.

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