

WICKED BUTCHER

PURVEYORS OF FINE CUTS

APPETIZERS

FRESH SHUCKED OYSTERS 22 cocktail sauce, minus "8" mignonette	STEAK TARTARE 19 chili oil, parmesan, green onions, capers, Yukon gold potato chips	FRIED ARTICHOKEs 16 parmesan, oregano, lemon aioli
JUMBO SHRIMP COCKTAIL 26 wicked cocktail sauce	PATAGONIA SALMON CRUDO 18 grapefruit, sesame-soy, micro cilantro	WICKED EGGS 14 parm tuile, paprika, quinoa, pickled red onion
SALMON & TUNA TARTARE 19 avocado, ponzu, cucumber, fried wontons	ROASTED BONE MARROW 28 barbacoa, charred corn, pickled onion	CHEESE & CHARCUTERIE BOARD 28 sesame lavosh, pickled veggies, jam, tapenade
HAMACHI CRUDO 18 Thai chili, orange ponzu		

BUTCHER CUTS

FILET MIGNON 52 8 oz	BONELESS RIBEYE 68 16 oz dry aged	BONE IN COWBOY RIBEYE 78 24 oz
BONE IN NEW YORK STRIP 66 16 oz	TOMAHAWK 165 32 oz dry aged	BONE IN FILET 66 12 oz
	PORTERHOUSE 165 32 oz dry aged	

SAUCES & BUTTERS

HERB BUTTER WORCESTERSHIRE BUTTER	CHIMICHURRI SAUCE BÉARNAISE BLACK PEPPERCORN	WICKED STEAK SAUCE LOBSTER BUTTER 5
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SOUPS & SALADS

TUNA SALAD 26 romaine, red cabbage, toasted peanut, sesame ginger dressing
CAULIFLOWER SOUP 10 roasted cauliflower, pine nuts, brown butter
WICKED WEDGE 12 blue cheese, tomatoes, bacon, candied pecans
CLASSIC CAESAR 12 romaine, anchovies, croutons, quinoa
Chicken 10 / Shrimp 25 / Salmon 20 / Steak 25

MAINS

GINGER MISO CHILEAN SEA BASS 42 basmati rice, cashew, curry nage	SEARED SALMON 38 caramelized onion cream, asparagus, snap pea, artichoke, charred green onion
HERB ROASTED CHICKEN 29 roasted 1/2 chicken, tender potatoes, crispy artichokes, goat cheese, charred lemon	SURF & TURF 84 8oz center cut filet mignon, 8oz butter poached lobster tail, pommes purée, demi glacé
BERKSHIRE PORK CHOP 38 five onion mélange, apple compote	ASPARAGUS RISOTTO 29 glazed asparagus, parmigiano reggiano, vegetable broth, herb puree, upland cress
LOBSTER MAC & CHEESE 68 garlic gruyere cream, chive, herb salad	HARVEST BOWL 18 porcini couscous, carrots, brussels, tomatoes Chicken 10 / Shrimp 25 / Salmon 20 / Steak 25
WASABI FURIKAKE AHI TUNA 38 porcini mushrooms, basmati stir fry, wasabi sauce	

FOR THE TABLE

CORN CRÈME BRÛLÉE 12 yellow corn cream custard, sugar crust	ROBUCHON POTATOES 12 mashed, parsley, garlic chips	MUSHROOM MELANGE 12 red wine, crisp onions
ROASTED CAULIFLOWER 12 brown butter roasted, chives, crispy quinoa	MAC & CHEESE 12 three cheese mornay	BRUSSELS SPROUTS 12 chili orange glaze
	CREAMED SPINACH 12 spinach, nutmeg béchamel, garlic	

* 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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