

# WICKED BUTCHER

PURVEYORS OF FINE CUTS

## SIGNATURE COCKTAILS

### GARDEN PARTY

fords gin, mint, cucumber, lime  
17

### PONY UP

elijah craig, aperol, amaro nonino, lemon, orange oils  
17

### SMOKING GUN

elijah craig small batch, rittenhouse rye, bitters  
17

## RAW BAR

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

## APPETIZERS

<b>BEEF CARPACCIO</b>	23	<b>SALMON TARTARE</b>	23
beef tenderloin, caper berry, lavender aioli, garlic bread crumbs, truffles		salmon, fresno chili, chive, avocado, wasabi tobiko, rice crisps	
<b>STEAK TARTARE</b>	25	<b>BRAISED TENDERLOIN HUMMUS</b>	19
beef tenderloin, green onion, truffles, horseradish crème, black tobiko, toasted brioche		chili oil, onion ash, green onions, pita	
<b>BURRATA ALLA PANNA</b>	19	<b>CHEESE &amp; CHARCUTERIE</b>	29
roasted heirloom tomatoes, infused olive oil, basil		pane paisano, pickled veggies, lingonberry jam, olives	

## 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>FRENCHED RACK OF LAMB</b> 	54
18 oz		32 oz dry aged		herbed fregula sarda, olive and caper relish	
<b>BONE IN FILET</b>	66	<b>COWBOY RIBEYE</b>	78	<b>HOKKAIDO A5 WAGYU</b>	MP
12 oz		24 oz		served per oz, 4oz minimum	

## ACCOMPANIMENTS

<b>HERB BUTTER</b>		<b>AU POIVRE</b>		<b>LOBSTER BUTTER</b>	6
<b>WORCESTERSHIRE VANILLA BUTTER</b>		<b>WICKED STEAK SAUCE</b>		<b>TABLESIDE TRUFFLE BUTTER</b>	10
<b>CHIMICHURRI</b>					

## SOUPS & SALADS

<b>CHILLED WHITE GAZPACHO</b>	12
marcona almonds, sourdough bread, asparagus, fava beans, dill	
<b>WICKED WEDGE</b>	14
blue cheese, tomatoes, bacon, green onion, candied pecans	
<b>WHITE TRUFFLE CAESAR</b>	14
white truffle oil, croutons, parmigiano reggiano	
<b>TUSCAN KALE</b>	14
roasted hazelnut vinaigrette, fresh herbs, lime	

## 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>	48	<b>GREEN CURRY SALMON</b>	34
spinach, mushroom duxelle, pastry, demi glacé		sea foam, bok choy, green curry, chili oil, forbidden rice	
<b>BERKSHIRE PORK CHOP</b>	42	<b>GRILLED CHICKEN PAILLARD</b>	28
five onion mélange, apple compote		roasted cauliflower, wild arugula, parmesan	
<b>RIGATONI BOLOGNESE</b>	28		
beef, soffrito, shaved pecorino			

## FOR THE TABLE

<b>CORN CRÈME BRÛLÉE</b>	16	<b>MAC &amp; CHEESE</b>	16	<b>ROASTED MUSHROOMS</b>	16
yellow corn cream custard, sugar crust		three cheese mornay		grilled cremini, mushroom demi glace, chive	
<b>ROBUCHON POTATOES</b>	16	<b>CREAMED SPINACH</b>	16	<b>BRUSSELS SPROUTS</b>	16
demi glacé, garlic chips		béchamel, nutmeg, parmigiano reggiano		chili orange glaze, chopped cashew	
<b>ROASTED CAULIFLOWER</b>	16	<b>FRIED ONION STRINGS</b>	16	<b>ASPARAGUS</b>	16
brown butter, cauliflower purée, green onions		buttermilk batter, cilantro, green chili ranch		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.

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BUTCHER