

WICKED BUTCHER

THANKSGIVING 2024

APPETIZERS

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| DRESSED OYSTERS 24 green apple, wasabi tobiko, cucumber, tobiko | JUMBO SHRIMP COCKTAIL 24 black tiger shrimp, lemon, wicked cocktail sauce | STEAK TARTARE 25 beef tenderloin, green onion, truffles, horseradish crème, black tobiko, toasted brioche |
| SEAFOOD TOWER MP 6 naked & 6 dressed oysters, 6 jumbo shrimp, sesbass ceviche, lobster tail | SALMON TARTARE 23 salmon, chili, chive, avocado, tobiko, rice crisps | BRAISED TENDERLOIN HUMMUS 19 chili oil, onion ash, green onions, pita |
| | BURRATA ALLA PANNA 19 roasted heirloom tomatoes, infused olive oil, basil | |

BUTCHER CUTS

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| CENTER CUT FILET MIGNON 52 8 oz | RIBEYE 69 16 oz dry aged | TOMAHAWK 165 32 oz dry aged |
| NEW YORK STRIP  66 16 oz | PORTERHOUSE 165 32 oz dry aged | HOKKAIDO A5 WAGYU MP served per oz, 4oz minimum |
| BONE IN FILET 66 12 oz dry aged | COWBOY RIBEYE 78 24 oz | SLOW ROASTED PRIME RIB 59 16 oz. au jus, horseradish cream |

SAUCES & BUTTERS

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

SOUPS & SALADS

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| BUTTERNUT SQUASH SOUP 12 maple cream syrup, star anise, nutmeg, gremolata | TURKEY ROULADE 44 turkey breast, confit turkey thigh, sweet potato mash, mojo cranberry relish |
| WICKED WEDGE 14 blue cheese, tomatoes, bacon, green onion, candied pecans | GINGER MISO CHILEAN SEA BASS 46 basmati rice, cashew, green apple curry nage |
| WHITE TRUFFLE CAESAR 14 white truffle oil, croutons, parmigiano reggiano | GREEN CURRY SALMON 36 sea foam, bok choy, green curry, chili oil, forbidden rice |
| Chicken 10 / Shrimp 25 / Salmon 20 / Steak 25 | TRADITIONAL MEATLOAF 38 pomme purée, demi glaze, garlic breadcrumbs |

MAINS

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| BURKSHIRE PORK CHOP 42 five onion mélange, apple compote | SURF & TURF 84 8oz filet, 8oz poached lobster tail, pommes purée, demi glacé |
| FRENCHED RACK OF LAMB  56 herbed fregula sarda, olive and caper relish | RIGATONI BOLOGNESE 28 beef, sofrito, shaved pecorino |

FOR THE TABLE

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| PUMPKIN & CAULIFLOWER 16 scallions, fish sauce, ginger, arbol chilies, peanut | SWEET POTATO MASH 16 maple, honey, molasses, pecans | ROBUCHON MASHED POTATOES 16 parsley, garlic chips |
| CORNBREAD STUFFING 16 sausage, celery, onions, jalapeno | CREAMED SPINACH 16 spinach, nutmeg béchamel, garlic breadcrumbs | MAC & CHEESE 16 three cheese mornay |
| | CORN CRÈME BRÛLÉE 16 yellow corn cream custard, sugar crust | |

* 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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