

RAW BAR	Shrimp Cocktail – 20	<div style="border: 1px solid red; border-radius: 15px; padding: 5px; display: inline-block;"> Shellfish Platter* 95 </div>	Lobster Cocktail – 22
	Jumbo Lump Crab Cocktail – 19		Assorted Oysters* (1/2 Dozen) – 19
			King Crab Cocktail – 24
APPETIZERS	Onion Soup _____	14	
	Steak Tartare* _____	18	
	Fried Calamari _____	18	
	Escargots _____	16	
	Tuna Tartare* _____	19	
	Crab Cake _____	21	
	Oysters Rockefeller _____	19	
SALADS	Caesar _____	14	
	The Wedge _____	14	
	Butcher Salad _____	15	
	Shrimp & Crab Louie _____	19	
STEAKS & CHOPS	8 oz. Filet Mignon* _____	45	
	14 oz. New York Strip* _____	49	
	16 oz. Bone-In Filet Mignon* _____	63	
	18 oz. Delmonico* _____	57	
	<div style="border: 1px solid red; border-radius: 15px; padding: 10px; display: inline-block;"> 28-Day Dry Aged Porterhouse* FOR ONE 68 FOR TWO 105 </div>		
	50 oz. Tomahawk Ribeye* _____	125	
	Pork Chop* _____	37	
	Rack of Lamb* _____	50	
	<i>Add Oscar (jumbo lump crab, asparagus, bearnaise) _____</i>	20	
	<i>Add Sauce (sauce diane, bearnaise, steak sauce, horseradish cream, au poivre) –</i>	4	
ENTREES	Chilean Seabass _____	45	
	King Salmon* _____	34	
	Twin Lobster Tails _____	79	
	Fried Shrimp _____	34	
	Surf & Turf* _____	75	
POTATOES	Stuffed Hash Browns _____	15	
	Baked Potato _____	11	
	Mashed Potatoes _____	11	
VEGETABLES & SIDES	Creamed Spinach _____	12	
	Sweet Corn _____	11	
	Onion Rings _____	12	
	Mushrooms & Onions _____	12	
	Green Beans Amandine _____	11	
	Macaroni and Cheese _____	15	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/16/20

SPECIALTY COCKTAILS

Bitter and a Show <i>Luxardo Bitter, Boissiere Dry Vermouth, St Germain</i> _____	17
Dewdropper <i>St Germain, Courvoisier VSOP, Sparkling Wine</i> _____	16
The Investment Manhattan <i>Old Overholt Rye, Grand Marnier, Dry Sack Sherry, Combier Rouge</i> _____	18
Blackberry Cosmopolitan <i>Blackberry infused Svedka Vodka, Orange Liquor, Lime</i> _____	15
Kentucky Mule <i>Jim Beam Black, House Made Ginger Beer, Lime</i> _____	15
Sidecar <i>Hennessy VS Cognac, Cointreau, Lemon</i> _____	17
Bull's Pen <i>Four Rose's Small Batch, Vermouth, Campari, Pernod</i> _____	18
Cotton Club <i>Bombay Gin, Crème de Violette, Dolin Blanc, Grapefruit</i> _____	16

Butcher & Singer Private Select Manhattan 25

Maker's Mark Starr Private Select Bourbon, Nonino Quintessentia Amaro,
Vermouth Mata Tinto, Butcher Bitter's Blend

WINES BY THE GLASS

SPARKLING

Champagne, Veuve Clicquot Ponsardin, 'Yellow Label', Brut, Reims NV	35
Moscato D'Asti, Ricossa, Piedmont, Italy NV	14
De Perriere, Crémant, Brut Rosé, Burgundy, France NV	14

WHITE

Albariño, Bodegas Eidosela, 'Néboa' Rías Baixas, Galicia, Spain 2017	15
Pinot Gris, Etude, Carneros, California 2018	20
Pinot Grigio, Montefresco, Delle Venezie, Italy 2018	14
Sancerre, Jean Marc Crochet, Loire Valley, France 2018	23
Sauvignon Blanc, Ranga Ranga, Marlborough, New Zealand 2020	14
Chardonnay, Sonoma Cutrer, Sonoma, California 2017	18

ROSÉ

Grenache/Syrah, La Tour de Gaigne, Cevennes, France 2018	14
Nerello Mascalese, Murgo, Etna Rosato, Sicily 2018	16

RED

Barbera d'Asti, Michele Chiarlo, 'Le Orme', Piedmont, Italy 2015	14
Malbec, Bodegas Salentein, 'Portillo', Uco Valley, Argentina 2019	14
Merlot, Hall, Napa Valley, California 2016	20
Sangiovese, I Piaggioni, 'Mocali', Rosso Toscana, Tuscany, Italy 2016	15
Pinot Noir, Fleur 'Carnero's Select', Central Coast, California 2017	17
Shiraz / Cabernet Sauvignon, Penfolds, 'Max's' South Australia 2016	14
Cabernet Sauvignon, Greystone Cellars, California, 2017	16
Cabernet Sauvignon, Stag's Leap 'Artimis', Napa Valley, California 2017	38
Bordeaux, Chateau la Croix de Roche, France, 2014	16