

WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

PACIFIC OYSTERS three pieces 12

ALASKAN KING CRAB 28

GULF SHRIMP four pieces 16

MAINE LOBSTER half 24 / whole 48

SHELLFISH PLATTER oysters, shrimp, lobster, crab

SMALL PLATES

FRESH BAKED CORNBREAD

thai red curry butter 6

MARINATED JAPANESE CUCUMBERS (V)

toasted garlic, chili oil, fresh mint 6

SHRIMP COCKTAIL (GF)

horseradish-lime cocktail 16

AHI TUNA SASHIMI

crispy onions, serrano chili, yuzu ponzu 19

MAMA MINA'S FALAFEL (V)

hummus, cucumber, tomato jam, endive crudite 13

WHOLE BURRATA

local strawberries, basil, balsamic reduction, crispy baguette 14

WARM ORGANIC BROCCOLI (GF) (V)

toasted almonds, green garlic mojo 8

JAMAICAN JERK DUCK SPRING ROLL

spicy mango chutney, green sauce 16

VIETNAMESE CHICKEN LETTUCE CUPS

gem lettuce, pickled daikon & carrots, nuoc cham 14

CRAB & THAI COCONUT SOUP

sweet peas, soft tofu, fresh herbs 13

ROASTED CAULIFLOWER (V)

tehina, golden raisins, za'taar, pistachio 15

SALADS

QUINOA & KALE (GF)(V)

cucumber, snap peas, bean sprouts, sunflower seeds, quinoa, peanut dressing 12

TRUFFLE CAESAR

gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 14

AVOCADO B.L.T WEDGE

double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 18

MEDITERRANEAN GRAIN BOWL (GF)(CBV)

ancient grains, cucumber, tomato, feta, red wine vinaigrette

GLOBALLY INSPIRED LARGE PLATES

SPICY YAKI UDON NOODLES (V)

market vegetables, bean sprouts, toasted cashews, chili garlic sauce 19

GRILLED 'SINALOAN' STYLE MARY'S CHICKEN

achiote, chili, sweet potatoes, avocado 29

WOOD-FIRED SALMON (GF)

whole grain mustard glaze, sweet peas, spring onion, horseradish whipped potatoes 32

LOBSTER TAGLIATELLE

smoked cherry tomato sauce, anchovy pesto, extra virgin olive oil 29

MISO CHILEAN SEA BASS

watermelon radish, bok choy, daikon sprouts, mushroom dashi 45

THE DOUBLE CHEESEBURGER

the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 19

add bacon 3

FROM THE SMOKER

SMOKED ST. LOUIS CUT PORK RIBS

our chefs have tastefully created three distinct spice blends for our ribs
and then finished them with our own signature international sauces

select from

AMERICAN BARBECUE (GF) | VIETNAMESE CHILI-LEMONGRASS (GF) | KOREAN SESAME-GOCHUJANG (GF)

half rack 22 whole rack 44 combo rack 55

SMOKED KOREAN STYLE SHORT RIB (GF)

steamed white rice, kimchi, toasted sesame 48

FROM THE WOOD-FIRED GRILL

we proudly cook all of our steaks over a wood-fired grill. all steaks are served with red wine sauce and pearl onions.

8oz FILET MIGNON 55

14oz NY STRIP 59

16oz DELMONICO RIB EYE 63

32oz TOMAHAWK 135

AHI TUNA STEAK 36

ADD SURF:

shrimp 16

half lobster 24

king crab 28

SIDES

MAC & CHEESE 10

add rib tips 3

MUSHROOM FRIED RICE (GF) 9

add crab 7

SWEET & SOUR BRUSSELS SPROUTS (V) 11

ROASTED MUSHROOMS (V) 9

WHIPPED POTATOES (GF) 9

add truffle 6

FRENCH FRIES (V) 6

GLAZED GREEN VEGETABLES (V)(GF) 10

(GF) gluten free

(V) vegan

(CBV) can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef antonio votta

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.