

New York Butcher Shoppe & Wine Bar

Starters

OVEN BAKED FLATBREAD \$22

Creme Fraiche, Asparagus, Prosciutto, Fresh Mozzarella, and Fresh Basil

ITALIAN SAUSAGE DIP- \$11

House made hot Italian sausage, mozzarella cheese, parmesan, tomato, pepperoncini served with crostini

SMOKED CHICKEN WINGS- \$13

6 Smoked chicken wings tossed with BBQ glaze, Calabrian chili sauce, or Hot and Spicy Buffalo Sauce served with celery and ranch dressing

GOAT CHEESE FRITTERS - \$9

3 fritters drizzled with a raspberry jalapeno jam

LOADED HOUSE FRIES- \$9

Hand Cut fries, topped with mozzarella, and our famous sausage dip

ICEBERG WEDGE - \$11

Iceberg lettuce, blue cheese mousse, blue cheese crumbles, candied bacon, Korean chili flake, chives and Old Bay vinaigrette

CAESAR SALAD- \$9

Romaine, shaved parmesan, croutons, creamy Caesar dressing

CRANBERRY GOAT CHEESE SALAD- \$13

Spring salad mix, cranberries, goat cheese, candied walnuts, Balsamic vinaigrette

PLUM AND CUCUMBER SALAD- \$9

Arugula salad with plum, cucumber, candied walnuts, and tossed with a roasted ginger vinaigrette

Steak & Salad Add On's:

Chicken \$6, 6 Shrimp \$8, 6oz Steak \$9, Crab Cake \$10, 5oz Salmon \$8

Mains

STEAK FLIGHT** - \$27

Chef selected cuts, grilled and served 3 ways

BLACK N BLUE BURGER**- \$15

House ground special blend seasoned patty, Blue Cheese, Sauteed Mushrooms, Lettuce, and Tomato

STEAK SANDWICH**- \$16

Grilled Certified Angus Beef sliced thin, peppers, onions, mozzarella cheese, chili aioli

BRISKET SANDWICH- \$15

Pulled BBQ Brisket smoked in house, with house made BBQ sauce, on a Brioche bun, and your choice of pickled onions or crispy fried onions tossed in hot sauce

CRAB CAKES- \$27

2 pan seared crab cakes, choice of side item (mac & cheese add \$2) served with remoulade

SALMON FILET **- \$26

8 oz pan seared Faroe Island salmon filet, sweet potato puree, roasted brussel sprouts, and sweet maple glaze

SHRIMP & GRITS**- \$22

9 Blackened shrimp, gouda cheese grits, Tasso ham cream sauce

SPAGHETTI AND MEATBALLS- \$12

House made meatballs, with a San Marzano tomato sauce, over pasta labella spaghetti

Choose Your Own Steak

Select your steak**, salmon** or fresh catch** from the Butcher

Pay cost per pound plus \$15 Cook Fee

Includes choice of side (Mac N' Cheese +\$2)

Served with parsley garlic butter & veal demi glace

Sides

Truffle Parmesan Fries- \$9

Hand cut fries tossed with truffle parmesan cheese

ROASTED BRUSSEL SPROUTS- \$9

Crispy Roasted, bacon, honey drizzle

ROASTED VEGETABLES- \$7

Zucchini, squash, red & green bell peppers, onions

SAUTEED ASPARAGUS- \$9

Sauteed asparagus with lemon, garlic and shallots

SWEET POTATO PUREE- \$8

Sweet potatoes pureed with cinnamon, maple syrup and cream

ROASTED RED POTATOES- \$7

Rosemary oil, chives, Korean chili flake, parmesan

PAN SEARED MUSHROOMS- \$8

Shallots, herb, garlic & lemon butter sauce

HOUSE CUT FRENCH FRIES- \$7

CLASSIC MAC N' CHEESE- \$9

BACON GOUDA MAC N' CHEESE- \$9

Our grown up classic with smoke gouda and bacon

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Desserts.

- Heath Bar Brownies \$6
- New York Monster Cheesecake \$6
- Salted Caramel Cheesecake \$6
- Reese's Peanut Butter Pie \$6
- Key Lime Pie \$6
- Tiramisu \$12
- Triple Chocolate Cake \$6
- Carrot Cake \$6
- White Chocolate Covered Oreo Truffles \$7

Draft Beer.

- Allagash White Belgian Wheat \$7
- Bearded Iris Homestyle IPA \$8.50
- Creature Comforts Tropicalia IPA \$8
- Creature Comforts Classic City Lager \$7
- Wild Leap Local Gold Blonde Ale \$7
- 6 Bridges Fierabend \$8

Bottles & Cans.

- Creature Comforts Classic City Lager \$6
- Miller Lite \$5
- Peroni \$6
- Michelob Ultra \$4.50
- Athletic NA \$6



ASK YOUR SERVER ABOUT COKE & BOTTLED WATER PRODUCTS AVAILABLE