

481 8th ave new york, ny 10001



dinner menu

## FOR THE TABLE

to share

### MINI TACOS

filled with smoked short rib, avocado & cilantro 17

### CALAMARI, ROCK SHRIMP & SHISHITOS FRITTI

curry salt & wasabi aioli 23

### B&B SLIDERS

filet mignon topped with garlicky shrimp 3/ 25

### SHELLFISH & RAW

#### FILET MIGNON STEAK TARTARE\*

rough cut, toasted brioche, deviled egg, 19

#### ICED SHELLFISH COLLECTION\*

east coast oysters, local clams, shrimp, tuna tartare, saffron-poached mussels & classic accompaniments 58

#### COLOSSAL SHRIMP COCKTAIL

daikon-parsley salad, fresh horseradish 23

#### EAST COAST OYSTERS\* 3/ea

house cocktail sauce & herb mignonette

#### Near-by LITTLENECK CLAMS\* 2/ea

house cocktail sauce, charred lemon

#### SALMON "POKE" TOWER\*

edamame, avocado, sushi rice, wakami, sriracha oil 19



## STARTERS

GRUYERE-GLAZED FRENCH ONION SOUP 15

#### CRISP OYSTERS "ROCKEFELLER"

creamed spinach & pernod 19

#### BAKED CLAMS "CASINO"

bacon-panko & tarragon 17

#### PEI MUSSELS STEAMED

WITH CHORIZO

white wine & garlic 16

#### BANKER'S BACON DOUBLE-THICK

serrano pepper-honey glaze, charred poblano 19

#### BURRATA & GRILLED BEEFSTEAK TOMATO

rosemary focaccia, basil, white balsamic, black sea salt 21

#### Full-Leaf CAESAR SALAD 16

#### CRISP ICEBERG WEDGE

Neusky's bacon, roquefort dressing 16

## VEGETABLES

#### ORGANIC CARROTS

spiced orange butter, frond salad 14

#### JUMBO ASPARAGUS HOLLANDAISE 14

#### BROCCOLI RABE

sautéed, evvo & garlic 14

#### Crisp top MACARONI & CHEESE

cheddar & aged gruyere 13

#### BUTTERY MASHED POTATOES 12

#### DUCK FAT POTATO CAKE

crunchy with onions 14

#### ROASTED WILD MUSHROOMS

exotic aromatics 15

#### BLISTERED SHISHITO PEPPERS

sea salt 12

#### SPINACH

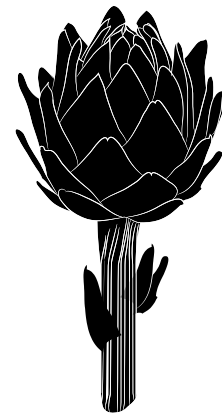
creamed or sauteed 13

#### ONION RINGS

sriracha & smoked paprika salt 13

#### PARMESAN POMMES FRITES

aioli & ketchup 14



## KITCHEN SPECIALTIES

#### FIVE-SPICE DUCK STEAK\*

smoked cheddar grits & sour cherry jus 38

#### CRISPY CHICKEN "coq au vin"

mushrooms, lardons & red wine sauce, with walnut wild rice 35



#### ORA KING SALMON

smoked & grilled to order  
sautéed broccoli rabe 39

FILET MIGNON OF TUNA\* au poivre  
onion rings, crisp pancetta, red wine sauce 42

#### CHILEAN SEA BASS

green olive pesto, sautéed spinach, garlic aioli 39

#### JUMBO SHRIMP SCAMPI

on tagliatelle with fresh & dried tomato-chili sauce 37

## STEAKS & CHOPS

#### TOMAHAWK RIBSTEAK (for two)\*

Johnnie Walker butter 128

#### PORTERHOUSE (for two)\*

dry aged, prime 119

#### LONG BONE SHORT RIB

twelve-hour smoked 49

#### COWBOY BONE-IN RIB EYE\* 68

\* add crunchy fried oysters & béarnaise sauce supp. 8

#### THE CLASSIC NEW YORK STRIP\*

smoked drippings 53

#### VEAL RIB CHOP\*

(as big as your plate)

Parmigiana: marinara, fresh mozz, fennel 53

Milanese: with arugula & blistered tomatoes 51

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

#### SAUCES & BUTTERS

Bearnaise sauce 3

Meyer lemon hollandaise 3

Johnnie Walker butter 3

Au poivre or red wine sauce 3

Cognac-Roquefort sauce 4

Horseradish crème 3

#### TOPPERS

Thick cut smoky bacon 4

Shrimp scampi on anything 10

Fried oysters bearnaise 8

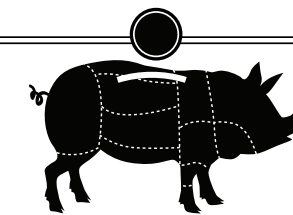
Executive chef:

Julian Clauss-Eblers

Director of service and wine:

David Verduin

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#### KAN-KAN PORCHETTA

A GRAND ARCH OF LOIN  
PORK CHOP, BELLY & CRACKLINGS

flavors of garlic, rosemary,  
chili & fennel 46

#### FILET MIGNON\*

Certified Black Angus 56  
topped with shrimp scampi supp. 10

#### HANGER STEAK\*

red wine sauce, frites 41

#### TWO DOUBLE LAMB CHOPS\*

roasted onion 62

#### BUTCHER'S BURGER\*

dry-aged & prime, bacon, onion rings,  
& smoked cheddar, frites 26