

THE
BUTCHER'S
CLUB

RAW BAR

EAST COAST OYSTER	30
ginger mignonette, house hot sauce	
KEY WEST, FLORIDA SHRIMP	30
tarragon aioli, dill emulsion, lemon	
OSETRA CAVIAR SERVICE	95
crispy potato, smoked crème fraîche, chives, lemon	

GRAND PLATEAU

155

east coast oysters
gulf shrimp
coconut ceviche
poached maine lobster

LOCAL TUNA CRUDO	19
green chili-buttermilk yogurt, snow peas, passion fruit, puffed rice, cilantro	
TUNA-COCONUT CEVICHE	24
fresh chili, cilantro, lime	
POACHED MAINE LOBSTER	65
tarragon aioli, dill emulsion, lemon	

APPETIZERS

CACIO E PEPE CHEESY PUFFS	8	TRUFFLE-JALAPEÑO POPPERS	22	BELGIAN ENDIVE SALAD	18
housemade pickles, 24 month aged parmesan		housemade wagyu brisket prosciutto, aged cheddar, chives		fennel, hearts of palm, warm brown-butter sherry vinaigrette, pecans	
JAMON SERRANO & WARM OLIVES	16	BABY GEM CAESAR SALAD	17	CHARCUTERIE & CHEESE	55
harissa emulsion, marcona almonds, aioli bakery sourdough		parmesan dressing, herbs, snow peas, sourdough croutons		sumac almonds, pickled red onions, peach-habanero jam <i>wine pairing upon request</i>	

SIGNATURE PLATES

TRUFFLE RICOTTA GNUDI	29	GREEN CIRCLE TRUFFLE CHICKEN	35	PAN-ROASTED LOCAL FISH	36
gratitude garden mushrooms, buttery greens, pine nut crumble		buttery potato purée, brussels sprouts, baby turnips, natural jus		kale-pistachio purée, summer vegetables, kombu citrus broth	

ROYAL CUTS

8 oz.
FILET MIGNON 55

50 oz.
CARRERA FARMS "SWINGING TOMAHAWK" 300
crunchy "bravas" potatoes

10 oz.
WAGYU FILET MIGNON 95



14 oz.
DRY-AGED N.Y. STRIP 75

18 oz.
SMOKED RIBEYE 98

38 oz.
DRY-AGED PORTERHOUSE 210

We serve Certified Angus Beef® Prime steaks for a lavish dining experience.

SAUCES

BEEF FAT HOLLANDAISE	5
CREAMY PEPPERCORN SAUCE	5
CHIMICHURRI	5
NATURAL JUS	5
TBC'S SIGNATURE STEAK GLAZE	5

ENHANCEMENTS

OSCAR-STYLE CRAB-TRUFFLE HOLLANDAISE	20
ITALIAN BLACK SUMMER TRUFFLES	10/20
OSSETRA CAVIAR	45
SMOKED GARLIC-HERB BUTTER	6

FORD'S FAVORITE FOUR 19

beef fat hollandaise, creamy peppercorn, chimichurri, natural jus

SIDES

CRUNCHY "BRAVAS" POTATOES	15	LOCAL GRATITUDE GARDEN MUSHROOMS	18
soppressata-ham sofrito, pepita, truffle aioli, aged parmesan		tbc's signature steak glaze, chives	
GLAZED JUMBO ASPARAGUS	15	POTATO GRATIN SWEET VIDALIA ONION	18
green chili ferment, mint, sesame, herb butter		stuffed onion, chives, garlic crumbs, natural jus	
CHARRED BROCCOLINI	15	CREAMY HERBACEOUS SPINACH	12
pistachio-poblano purée, caper-garlic sofrito, lemon		dill, tarragon, basil, garlic crumbs, cream	
COLOSSAL BLUE CRAB MAC & CHEESE	25	YUKON GOLD POTATO PURÉE	12
muenster mornay, crispy bacon, garlic crumbs		chives, olive oil, maldon salt	

"We're honored to use locally sourced ingredients from Harpke, Kai Kai, Gratitude, and Cod & Capers."

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE BUTCHER'S CLUB WISHES YOU A HAPPY BIRTHDAY

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