

DOWNTOWN

by *Chef Jay Pisculli*

APPETIZERS

OYSTERS ON THE HALF SHELL

champagne mignonette, spiked cocktail sauce [GF]

SPICY TUNA TOWER

yellowfin ahi, sriracha aioli, avocado, cusabi, seaweed salad, crispy wontons [GFO]

SHRIMP COCKTAIL

five jumbo black tiger shrimp, cocktail sauce, smoked mustard aioli [GF]

SHRIMP & SCALLOP CEVICHE

peruvian scallops, shrimp, mango, shallot, jalapeno, cilantro, lime, orange

ARUGULA BURRATA SALAD

fresh cream stuffed mozzarella, strawberries, crispy prosciutto, white balsamic vinaigrette [GF, VO, VGO] add salmon, shrimp, or chicken cutlet

WATERMELON FETA SALAD

blueberry, cucumber, whipped feta, mint, arugula, hot honey vinaigrette [GF, V, VGO] add salmon, shrimp, or chicken cutlet

TRUFFLE CAESAR SALAD

romaine, truffle caesar dressing, crispy truffle mozzarella, grana padano, shaved asiago add salmon, shrimp, or chicken cutlet

STEAK TARTARE & ROASTED BONE MARROW

hand cut beef tenderloin, dijon, caper, egg yolk, pickled shallot, rye toast [GFO]

PORK & BROCCOLI RABE MEATBALLS

whipped ricotta, thyme honey, roasted fennel puree, crispy leeks

MAC & CHEESE

smoked gouda, mozzarella, roasted garlic breadcrumb, pipette pasta [V]

DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

CRISPY DEVILED EGGS

whole grain mustard, horseradish, cured egg yolk

ENTREES

NY STRIP

16oz hand cut cast iron seared, DT Fries [GF]

FILET MIGNON

8oz hand cut cast iron seared beef tenderloin,
hot honey roasted carrots, pecorino risotto [GF]

steak add ons:

add scallops

add shrimp

bourbon peppercorn sauce

bleu cheese fondue

garlic herb butter

BOLOGNESE

house ground beef & pork, San Marzano tomato, fresh
pappardelle pasta, whipped ricotta

PORK CHOP

20oz bone-in chop, pickled peppers, dijon pan sauce,
corn crème brûlée [GF]

CHICKEN CAESAR MILANESE

crispy parmesan chicken cutlets, chopped romaine,
6 minute egg, shaved asiago, truffle caesar dressing

CHIMICHURRI SALMON

summer corn, roasted tomato, edamame, shaved
fennel salad, chimichurri sauce

SWORDFISH

artichoke, tangerine olive tapenade, Calabrian chili,
crispy chickpeas, lemon basil oil

SEA SCALLOPS

brussels sprouts, Nueske's bacon, basil pesto risotto [GF]

GARLIC HERB GNOCCHI

Boursin cheese, baby spinach, crispy leeks [GFO, V]
add scallops, salmon, shrimp, or chicken cutlet

BUTCHER'S BURGER

house ground 8 oz. steak burger, extra sharp cheddar,
bacon onion jam, pickled red onion, spicy dill pickle,
DT fries [GFO]

IMPOSSIBLE BURGER

vegetarian burger, extra sharp cheddar, pickled red
onion, spicy dill pickle, DT fries [GFO]

SIDES

CORN CRÈME BRÛLÉE

sweet corn purée, caramelized sugar [GF, V]

DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

SHAVED BRUSSELS SPROUTS

Nueske's bacon, garlic [GF, VO]

CREAMED SPINACH

baby spinach, shallot, garlic, pecorino romano
[GF, V]

MAC & CHEESE

smoked gouda, mozzarella, roasted garlic
breadcrumb [V]

RISOTTO

arborio, pecorino romano [GF]

HONEY ROASTED CARROTS

spicy honey, whipped feta, pistachio crumble [GF, V]

BROCCOLI RABE

calabrian chilies, garlic, pecorino romano, romesco
sauce [GF, V]