



**FOR THE TABLE**

A GARDEN OF FALL VEGETABLES  
avocado green goddess & pimento cheese dips 19

CALAMARI, ROCK SHRIMP & SHISHITOS *FRITTI*  
curry salt & wasabi aioli 22

**SHELLFISH ON ICE**

ginger-cocktail sauce & yuzu-kosho mignonette

COLOSSAL SHRIMP COCKTAIL  
daikon-parsley salad 21

BLUE ISLAND OYSTERS\* 3 ea  
WEST COAST OYSTERS\* 3.50 ea  
Near-by CHERRYSTONE CLAMS\* 2 ea  
LITTLENECKS\* 2 ea

JUMBO LUMP CRAB COCKTAIL  
charred avocado 22

**RAW**

FILET MIGNON STEAK TARTARE\*  
Asian aromatics, papadum crisps 19

THREE-MINUTE DIVER SCALLOP CEVICHE\*  
yuzu, grapefruit & white radish "ghosts" 19

HORIZONTAL NAPOLEON OF BLUE FIN TUNA\*  
wasabi tobiko caviar 17

COLD-SMOKED NORWEGIAN SALMON\*  
fresh horseradish creme fraiche 17

**STARTERS**

RISOTTO 'PRIMAVERA' asparagus, haricots verts,  
sweet peas, matcha & green herbs starter 16 / main 28

SEARED HUDSON VALLEY FOIE GRAS\*  
grilled pineapple & candied lemon 23

PARMESAN FLAN  
asparagus ribbons, micro arugula, parmesan frico 15

CRISP PIRI-PIRI OYSTERS "Rockefeller"\* 17

ROASTED CHERRYSTONES\*  
sourdough toast, garlic, parsley, white wine, guanciale 17

BANKER'S BACON DOUBLE-THICK  
serrano pepper-honey glaze, charred serrano 16

**SALADS**

Full-Leaf CAESAR SALAD 12

HOUSE-SMOKED MOZZARELLA  
beefsteak tomato, micro-arugula 14

CRISP ICEBERG WEDGE  
Neuske's bacon, roquefort dressing 13

**VEGETABLES**

for sharing

ORGANIC CARROTS  
spiced orange butter, frond salad 12

Jumbo ASPARAGUS HOLLANDAISE 13

Crisp top MACARONI & CHEESE  
cheddar & soft-ripened raclette 13

BLISTERED BABY GREEN BEANS  
amandine 11

AN ENTIRE CAULIFLOWER  
slow roasted, lemon brown butter,  
capers, raisins 15

DUCK FAT POTATOES  
crunchy with onions 11

ROASTED WILD MUSHROOMS  
and aromatics 13

ALE-BATTERED ONION RINGS  
house sriracha 12

MASHED POTATOES  
with mascarpone 10

THRICE-COOKED FRENCH FRIES 10

**MEAT**

**ON THE BONE**

LONG BONE SHORT RIB OF BEEF\*  
pastrami-spiced & slow smoked 46

TOMAHAWK RIBSTEAK (for two)\*  
Johnnie Walker butter double pp 53

FULL-TAIL PORTERHOUSE (for two)\*  
dry aged pp 51

PAN-SEARED NATURAL VEAL CHOP\*  
wild mushrooms, citrus fleur de sel 46

TRIPLE-CUT COLORADO LAMB CHOPS\*  
rack roasted, rasher of house-cured lamb bacon 46

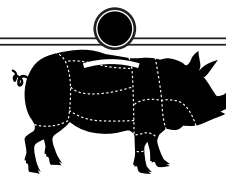
**THE BUTCHER'S  
FAMILY FAVORITES**

PRIME RIB CAP FILLET\* organic carrots 63  
SIRLOIN COULOTTE STEAK\* mashed potatoes 32  
HANGER STEAK\*, frites 35  
THE BUTCHER'S BURGER\* raclette-parmesan  
crust or pimento cheese melt, frites 24

**SAUCES & BUTTERS**

Brown butter béarnaise 3  
Hollandaise sauce 3  
Fiery Korean kimchee butter 3  
Johnnie Walker butter 3  
Cognac-Roquefort sauce 4  
Au poivre or red wine sauce 3  
Chimichurri sauce 3  
Port wine sauce 3

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**KAN-KAN PORK**

(for two)\*

A GRAND ARCH OF DOUBLE  
LOIN CHOPS, BELLY & CRACKLINGS  
caramelized Catskill apples,  
apple cider reduction pp 41

**STEAKHOUSE  
CLASSICS**

**THE NEW YORK STRIP\***

served over smoking herbs  
USDA PRIME CORN FED 49  
GRASS-FED 53

Four-pepper crusted au poivre supp. 3

**FILET MIGNON\* 49**

ROSSINI: foie gras, mushroom-truffle duxelles  
& port wine sauce supp. 8

**COWBOY BONE-IN RIB EYE\* 52**

add fried oysters & brown butter béarnaise supp. 8

**TOPPERS**

Smoky bacon-onion marmalade 4  
Foie gras sauté 6  
Thick cut smoky bacon 4

**KITCHEN  
SPECIALTIES**

A PLATTER OF ROASTED & BRAISED  
VEGETABLES smoked cheddar grits,  
roasted tomato fondue, chive vinaigrette 26

GARLIC-BRINED AMISH CHICKEN  
blistered green beans, pancetta-fried hazelnuts 29

FIVE-SPICE DUCK STEAK\*  
crispy skin, sour cherry jus &  
smoked cheddar grits 32



NORWEGIAN SALMON FILLET\*  
house smoked mushroom fondue,  
hollandaise sauce 35

SHRIMP & SWEET CORN 'CARBONARA'\*  
linguine, guanciale, egg, parmesan 31

FILET MIGNON OF TUNA FLORENTINE\*  
spinach, parsley, tawny port sauce 36

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

Executive chef: Scott Campbell  
Director of service and wine: George Krpeyan



