

BUTTERFIELD8

RESTAURANT & LOUNGE

APPETIZERS

- ONION SOUP** 9
Smoked white cheddar, 7 grain crouton
- MAPLEBROOK FARMS BURRATA CHEESE** 15
Fire roasted tomato sauce, grilled bread, balsamic glaze, extra virgin olive oil
- HUMMUS & GRILLED PITA** 13
Tahini, za'atar, smoked paprika, roasted peppers, cucumbers, carrots
- PROSCIUTTO FLATBREAD** 15
Goat cheese, fresh basil, prosciutto, fig, balsamic reduction, extra virgin olive oil
- MURRAY'S CHEESE PLATE** 15
Chef's selection of assorted cheeses, apricot jam, seasonal fruits
- KOREAN STYLE DUCK BUNS** 16
Steamed buns, duck confit, scallion, frisee, Asian sauce
- TUNA TARTARE** 17
Soy marinated ahi tuna, avocado, wonton crisps, sesame seeds

BAR SNACKS

- BUFFALO CHICKEN ROLLS** 13
Pulled chicken, buffalo sauce, black bean dip
- KOREAN WINGS** 12
Gochujang chili sauce, sesame, scallion
- NACHOS** 11
Cheddar, pepperjack, pico de gallo, sour cream, guacamole. Add pulled pork \$4, chipotle chicken \$4, steak \$6
- SEARED TUNA TACOS** 17
Cumin seared ahi tuna, mixed greens, avocado, cilantro, chipotle lime aioli
- POPCORN SHRIMP** 15
Chipotle aioli
- QUESADILLA** 11
Pepperjack & cheddar cheese, lettuce, pico de gallo, sour cream. Add chipotle pulled chicken \$2 or steak \$4



ENTRÉES

- CHICKEN RICE BOWL** 18
Brown rice, shaved almonds, dates, feta, cucumber, tzatziki sauce
- GRILLED TROUT** 21
Baby boston lettuce, avocado, pickled red onion, grape tomato, lemon caper vinaigrette
- SEARED SALMON** 25
Steamed asparagus, molasses & shallot glaze
- FILET MIGNON** 29
Roasted sweet potato, garlic steamed spinach, red wine sauce
- ORGANIC CHICKEN BREAST** 23
Golden quinoa, braised kale, natural jus
- GARGANELLI FRESCO** 18
Artichoke, brussel sprouts, grape tomato, mushrooms, pecorino, garlic white wine sauce

COCKTAILS

- BRILAND BUCK** 14
Afrohead aged rum, lemon grass simple syrup, blackberry, mint, ginger beer, mint garnish
- FIG OLD FASHIONED** 11
Bulleit bourbon, fig simple syrup, orange bitters, brandied cherry garnish
- JALAPEÑO MARGARITA** 14
Tanteo jalapeno tequila, agave nectar, fresh lime juice, cayenne sugar rim, lime garnish
- ROSEMARY GIN FIZZ** 14
Hendricks gin, rosemary simple syrup, fresh lemon juice, St. Germaine, champagne, lemon garnish
- SUMMER SIDECAR** 14
Remy VSOP, muddled strawberries, cointreau, simple syrup, brown sugar strawberry garnish
- PIMMS CUP** 14
Muddled mint, strawberry and cucumber, Pimms, Stoli vodka, topped with club soda

SALADS

- SHRIMP & PROSCIUTTO** 17
Mixed greens, grilled shrimp, roasted figs, pecorino cheese, balsamic glaze, extra virgin olive oil
- CAJUN GRILLED SALMON** 17
Spring mix, asparagus, grilled red onion, jalapeño, bacon, lemon vinaigrette
- BLT SALAD** 14
Iceberg lettuce, grape tomatoes, bacon, red onions, blue cheese dressing
- ASIAN SALAD** 15
Mixed greens, mango, avocado, edamame, carrots, crispy Asian noodles, sweet soy vinaigrette
- ARUGULA** 15
Goat cheese, apples, dried cranberries, shaved almonds, honey balsamic vinaigrette
- Add to any salad chicken \$3, shrimp \$5, steak \$6, salmon \$7, tuna \$7

SANDWICHES

- LOBSTER SLIDERS** 24
Scallions, cucumbers, paprika, mayo, lemon, kettle chips
- BQ PORK SLIDERS** 17
Crispy onions, brioche bun, sweet potato fries
- FILET MIGNON SLIDERS** 24
Sautéed onion, bacon blue cheese dressing, brioche bun, fries
- GRILLED CHEESE** 15
Smoked gouda, muenster, roasted tomato, avocado, 7 grain bread, fries
- CHICKEN SALAD** 16
Thyme honey mustard, sundried tomato, celery, tomato focaccia, side salad
- GRILLED HANGER STEAK** 16
Balsamic grilled red onions, white cheddar, mushrooms, horseradish aioli, ciabatta, fries
- BU8 CHICKEN WRAP** 16
Avocado, bacon, white cheddar, chili lime aioli, whole wheat wrap, fries
- CLASSIC CHEESE BURGER** 15
Choice of white cheddar, fresh mozzarella, American, sesame seed bun, fries. Add bacon \$1
- CALIFORNIA BURGER** 16
Muenster, avocado, lettuce, tomato, chipotle aioli, sesame bun, onion rings. Add bacon \$1

SIDES Fries 5 Sweet Fries 6 Steamed Asparagus 7 Brown Rice 5 Lemon Garlic Spinach 7 Roasted Sweet Potato 5 Onion Rings 7

For events contact info@butterfield8nyc.com

*Note: consuming raw or undercooked meats, poultry, shellfish or eggs may increase food borne illness. If you have a food allergy, please speak to the owner, manager, chef or your server.