



THE BUTCHERS

Mediterranean Steakhouse

401 Main St, Allenhurst, NJ 07711

BREAD

GARLIC & HERBS CHALLAH \$12 [V]
tomato salsa, zhug

GRILLED FLATBREAD OR PITA \$8 [VG | N]
olive oil, sea salt, tahini, sumac

MEZE

MATBUCHA \$16 [VG | GF]
tomato ragout, pepper, garlic, eggplant

CORN RIBS \$18 [VG]
sweet harissa glaze, aioli, lime

FALAFEL \$18 [VG]
tahini, zhug, pickles

GUACAMOLE \$18 [VG]
tomato, pickled onion, jalapeno, cilantro, pita chips

HUMMUS \$18 [VG]
chickpea, olive oil, shifka dressing, parsley, pita

EGGPLANT CARPACCIO \$18 [VG | GF | N]
tahini, date molasses, pistachio, rose, pomegranate

TERSHI \$14 [VG | GF]
butternut squash, cilantro, preserved lemon, harissa

BURNT BEETROOT \$16 [VG | N | GF]
red onion, eggplant, almonds, olive oil

MOROCCAN CIGARS \$24 [N]
3 cigars filled with slow cooked beef & lamb, served with tahini

ZUCCHINI CHIPS \$24 [V]
lime, cumin aioli

“SALATIM” PLATTER \$35 [VG]
hummus, matbucha, tershi, guacamole, beetroot, carrots, pita, mediterranean pickled olives

SALADS

CAESAR SALAD \$24 [GF | VG]
lettuce, endive, croutons, soft boiled egg, puffed bulgar, caesar dressing

TABBOULEH \$24 [VG]
chopped mint and parsley, freekeh, cashew, cucumber, onion, tahini, sumac, pomegranate

FATTOUSH SALAD \$24 [VG]
mint, parsley, lettuce, sumac, tomato, onion, pita

STARTERS

SHORT RIBS QATAYEF \$28
lime and chilli vinaigrette, crudités

HUMMUS SINIYA COMPLETE \$34 [N]
seared lamb & beef, hummus, sumac onions, soft boiled egg, zhug, grilled pita

THE BUTCHERS PLATTER \$40 [N]
4 kibbeh, 4 cigar, 4 empanadas, fresh vegetables, tahini, zhug

LAMB ARAYES \$32 [N]
lamb kofta, yemenite pancake, market salad, tahini

CRISPY CAULIFLOWER \$24 [N | VG]
roasted cauliflower, tahini, pecan pesto, dates

BAJA STYLE TACOS \$26 [N]
batter fried fish, guacamole, pico de gallo, lime

BOURBON POPPERS \$28 [N]
chicken poppers, maple chilli, bourbon glaze

BBQ BACK RIBS \$38 [N | GF]
braised back ribs, chives, sesame

DUCK GNOCCHI \$36 [N]
homemade gnocchi, wild mushrooms, hazelnut crumble, pulled duck confit, truffle

RAW BAR

WAGYU ROAST BEEF \$36 | grilled tomato, jalapeno, eggplant, remoulade, potato chips

PRIME BEEF TARTARE \$32 | Japanese aioli, avocado, radish, cucumber, taro chips

SALMON CEVICHE \$28 | passion fruit vinaigrette, avocado, red onion, cilantro, plantain chips

THE BUTCHERS GRILL

RIBEYE \$89 [GF]

16 oz of aged black angus steak

RESERVED SURPRISE (LIMITED) \$130 [GF]

14 oz of aged crescent marbled steak

HANGER STEAK \$85 [GF]

14 oz of aged lean hanger steak

COWBOY PRIME RIBEYE \$135 [GF]

30 oz of aged bone in ribeye steak

DELMONICO \$120 [GF]

24 oz of aged prime chuck marbled steak

FILET MIGNON \$79 [GF]

12 oz of aged tender, lean filet steak

LAMB CHOPS \$120 [GF]

4 french trimmed lamb chops

* (full rack \$210)

THE BUTCHER'S MIX GRILL \$290

2 lamb Kebab, ½ grilled chicken, hanger skewer, 2 lamb chops, miami ribs, ribeye, choice of 2 sides

all steaks served with grilled onion, jalapeño, garlic
confit and a choice of:
fries, corn ribs, baked sweet potato, grilled greens or
mashed potato

BEEF HANGER SHISH KEBAB \$50

one grilled beef chunks skewer, hummus, grilled
tomato salsa, tahini, pita, herbs

GRILLED CHICKEN SKEWER \$50 [N]

2 chicken thighs skewers, tahini, tabouleh, grilled
lemon, sumac onion

LAMB KEBAB \$50 [N]

3 grilled lamb and beef kofta, hummus, grilled
tomato salsa, tahini, pita, herbs

SIGNATURE MAINS

HALF SPATCHCOCK CHICKEN \$50 [GF]

grilled flatten chicken served with sunchoke puree,
salsa verde, grilled lemon, fresh leaves

36 HOURS BRAISED SHORT RIBS \$70

miso glazed, served with sweet potato puree,
mushroom vinaigrette, fresh leaves, hazelnut

GRILLED SALMON \$50

red cabbage, daikon, watermelon radish, cucumber,
jalapeno, Thai vinaigrette, candied almonds

BUTTERFLIED BRAZINO \$55 [GF]

salsa verde, grilled vegetables

THE BUTCHERS BURGER \$35

8 oz of aged ground ribeye patty, butcher's burger
sauce, tomato, pickles, lettuce, fries

CHICKEN SCHNITZEL \$45

flattened chicken fillet, breaded and fried served
with fries and chopped salad, grilled lemon

HANGER STEAK RISOTTO \$75

creamy arborio rice, wild mushroom, asparagus,
peas, grilled hanger steak

SIDES

GRILLED GREENS \$14 [VG]

SWEET POTATO FRIES \$12 [VG]

ISRAELI SALAD \$14 [VG]

WILD MUSHROOMS \$14 [VG]

FRIES \$12 [VG]

TRUFFLE FRIES \$22 [VG]

BAKED SWEET POTATO \$10 [VG | N]

MASHED POTATO \$12 [VG]

CRISPY ONION RINGS \$10 [VG | N]

please advice of any allergies or dietary requirements
consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness

20% gratuity will be added to each separate check

** Substitutions politely declined

DESSERTS

S'MORES \$18 [V]

warm chocolate brownie, graham crackers crumble, vanilla ice cream,
salted caramel

MALABI \$20 [V | N]

coconut custard, strawberries, rose, kadaifi, candied pistachio,
strawberry sorbet

DUBAI CHOCOLATE \$18 [VG]

kataifi pastry, crushed pistachio, chocolate mousse, chocolate frosting

CHURROS \$18 [V]

crispy deep fried dough, hot chocolate sauce, cinnamon sugar

QATAYEF \$20 [N]

fried empanadas filled with nuts and seeds served with warm rose
syrup, coconut sorbet

WATERMELON \$18 [VG]

freshly sliced watermelon, ice, mint

SIGNATURE ICED DRINKS

HOME MADE LEMONANA

HOME MADE RIMONANA

HOME MADE FRESH LIME & STRAWBERRY

HOT DRINKS

TEA VARIETY

TURKISH COFFEE

please advice of any allergies or dietary requirements

SUBSTITUTIONS POLITELY DECLINED

20% gratuity will be added to each separate check