



BUTCHER BARREL

700 RACE STREET - CINCINNATI

NEW YEAR'S EVE DINNER

\$99 Per Guest - Guests Choose One Offering from Each Course Section and Meal Includes Sparkling Wine Toast Empezar, A la Carte Sides, and Enhancements are Priced Separately

FIRST COURSE

CHORIZO MEATBALLS

Romesco sauce, goat cheese, balsamic-fig jam, fresh basil, grilled ciabatta

BRUSCHETTA

Toasted crostinis, black pepper ricotta, marinated heirloom tomatoes, balsamic, parmesan, fresh basil

HUEVOS RELLENOS

Argentine Deviled Eggs
Parmesan crusted eggs, truffled yolk, applewood bacon, Argentine pepper relish

EMPANADAS (2)

Chicken salsa verde or spinach + mozzarella, chimichurri

JUMBO LUMP CRAB CAKE

Red chimi remoulade, arugula salad, tomato relish

SECOND COURSE

CACIO E PEPE SALAD

Arugula, Prosciutto, Pine Nuts, Preserved Lemon and Pecorino Vinaigrette, Crushed Black Pepper

CHOPPED WEDGE

Chopped romaine hearts, marinated heirloom tomatoes and red onion, smoky blue cheese dressing, applewood bacon, hard-cooked egg, blue cheese crumbles
(Peppercorn ranch dressing also available)

GRILLED CAESAR

Grilled romaine hearts, house Caesar dressing, parmesan, garlic croutons

CHORIZO CLAM CHOWDER

Argentina Meets New England in this Hearty Chowder

THIRD COURSE

ÑOQUIS CON ESTOFADO

Braised beef short rib over potato gnocchi, baby spinach, truffled cream sauce, wild mushroom demi-glace, parmesan

ANTARCTIC SALMON

Papas brava, grilled asparagus, avocado chimichurri

CHICKEN NAPOLEON

Crispy potato gnocchi, baby spinach, smoked provolone, caramelized onions and mushrooms, red pepper romesco, toasted garlic breadcrumbs

8OZ FILET MIGNON

Grilled asparagus, black garlic butter, chimichurri

10OZ SKIRT STEAK

Grilled asparagus, black garlic butter, chimichurri

14OZ NY STRIP

Grilled asparagus, black garlic butter, chimichurri

16OZ DRY-AGED, BONE-IN RIBEYE (+\$15)

Grilled asparagus, black garlic butter, chimichurri

ENHANCEMENTS

BLUE CHEESE CRUST +\$8

CRAB CAKE OSCAR +\$12

RED WINE DEMI-GLACE +\$4

RED CHIMI HOLLANDAISE +\$3

**ROASTED WILD MUSHROOMS
AND ONIONS +\$6**

A LA CARTE SIDES

PAPAS BRAVA +\$10

Crispy redskin potatoes, barrel sauce

MAC & CHEESE +\$11

Penne pasta, three cheese fondue, melted provolone, and garlic breadcrumbs

REPOLLITOS DE BRUSSELS +\$12

Caramelized Brussels sprouts, applewood bacon, white wine, herb butter, balsamic

BUTCHER'S FRIES +\$8

Crispy French fries tossed in beef tallow, with chives, and Barrel Sauce on the side

BREAD SERVICE +\$6

Whipped butter, chimichurri

Feliz Año Nuevo, Amigos!