

Butter Midtown

70 W 45th Street 10036 · +12122532828 · Updated: Jan 14, 2026

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RAW 3

Oysters on the Half Shell

East & west coast daily selections. Served with miso mignonette, serrano chili vinegar and house made cocktail sauce

AVAILABLE OPTIONS

1/2 Dozen: \$24.00

1 Dozen: \$48.00

Jumbo Florida Shrimp (3)

Emon bergamote mayonnaise, toasted coriander

\$18.00

Hawaiian Yellowtail Tuna

Hawaiian yellowtail tuna

\$24.00

SALADS 4

Di Palo's Burrata

Black mission figs, fresh chilies, grilled flatbread

\$23.00

Wild Arugula Salad

Garlic breadcrumbs, caesar dressing

\$17.00

Oven-Roasted "Wedge" of Maitake Mushroom

Toasted pine nuts, barrel-aged sherry vinegar

\$18.00

Roasted & Chilled Kyoto Carrots

Greek yogurt, toasted sumac, pearl onions

\$15.00

HOT APPETIZERS 6

Beet & Homemade Ricotta Crostini

Shaved petit basque

\$14.00

Cavatappi Pasta

Spicy lamb sausage, yellow tomato sauce

\$18.00

Chile-Rubbed Octopus

Lady cream peas, saffron & lemon butter

\$24.00

Thick Cut Veal Bacon

Red wine mustard

\$14.00

Twice-Baked Delicata Squash

Brown butter, smoked pumpkin seeds

\$21.00

Chestnut Torchio Pasta**\$18.00**

Melted parmesan, roasted garlic, black pepper

LARGE PLATES 7

Pan-Seared Branzino**\$33.00**

Redbor kale, champagne & pomegranate vinaigrette

White Cloud Cauliflower**\$23.00**

Marash pepper, coconut milk

Grilled Atlantic Halibut**\$40.00**

Pickled oyster mushrooms, applewood bacon

Tobacco-Smoked Double-Cut Pork Chop**\$44.00**

Sautéed brussels sprouts, sour david apple mostarda

Prime New York Strip Steak**\$50.00**

House made french fries, whipped bone marrow butter

Crispy Scattered Acres Farms Chicken**\$30.00**

Charred leeks, onion soubise

Creekstone Farms 28-Day Aged Tomahawk Steak for 2**\$120.00**

Verjus béarnaise sauce

SIDES 7

Gnocchi "Mac & Cheese"**Sautéed Escarole****Lemon****Cayenne****Geechie Boy South Carolina Grits****Idaho & Sweet Potato Cake****Maple Vinegar****APPETIZERS** 5

Thick Cut Veal Bacon**\$13.00**

Primitivo mustard

Poached Baby Gulf Shrimp**\$18.00**

Celery hearts, heirloom tomato, extra virgin olive oil

Soup of the Day**\$12.00**

Please ask your server for the daily selection

Baked Little Neck Clams	\$21.00
Roasted garlic, toasted breadcrumbs, smoked shallot & chile butter	
Oven-Roasted Oyster Mushrooms	\$15.00
Kabocha squash, toasted hazelnuts, lemon peel	

MAIN COURSES 7

Cavatappi Pasta	\$19.00
Spicy lamb sausage, yellow tomato sauce	
Creekstone Farms Hanger Steak	\$28.00
Charred red pepper, fresh horseradish	
Pan-Seared Branzino	\$26.00
Grilled new jersey beefsteak tomato, torpedo shallots, fresh lemon	
Roasted Turkey B.L.T.	\$24.00
Toasted ciabatta, sweet potato aioli	
Butter Burger 2.0	\$21.00
Bacon jam, monterey jack cheese fondue, jalapeño coleslaw, house made french fries	
Roasted Scattered Acres Chicken Breast	\$25.00
Grilled raddichio, pommery mustard	
Charred White Cloud Cauliflower	\$22.00
Marash pepper, coconut milk, aged sherry	

SIDE DISHES 8

Chilled Wheat Berry Salad

Stone-Ground Mustard

Geechie Boy South Carolina Grits

Tabasco Butter

House Made French Fries

Maldon Sea Salt

Sautéed Lacinato Kal

Crispy Garlic

DESSERTS 2

Concord Grape Sorbet

Fresh locust grove apples

Dark Chocolate Torte

Guinness ice cream

FIRST COURSES 7

Basket of Buttery Baked Goods \$12.00

chef's selections of assorted breads & pastries

Seasonal Fruit Plate \$11.00

Endive and Bosc Pear Salad \$15.00

toasted pecans, roasted shallot dressing

House Made Salmon Gravlax \$14.00

dill, grainy mustard, arugula

Butter Chopped Salad AVAILABLE OPTIONS

lacinato kale, braeburn apples, red endive, easter egg radishes, creamy french feta

\$15.00

Add Chicken: \$8.00

Add Steak: \$8.00

Add Shrimp: \$8.00

Gnocchi "Mac & Cheese" \$16.00

crispy bacon, toasted breadcrumbs

Deviled Northshire Farm Egg \$8.00

voudavan aioli, ghost chile salt
