

CARVERS MARTINI LOUNGE MENU

Carvers \$5 Social Hour

5:00 – 6:30pm Daily

Carvers burger & Fries, Bruschetta, Dante's Inferno, Hummus, Potato Cakes

Small Bites

Prime Rib Meat Balls parmesan cheese, house made tomato sauce with garlic bread	11. ⁰⁰
Gouda Potato Cakes smoked gouda, garlic, cayenne, with scallion sauce	8. ⁰⁰
Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	9. ⁵⁰
Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic	8. ⁰⁰
Hummus red pepper with Naan bread	8. ⁰⁰
Hot & Spicy Shrimp sautéed with Cajun butter and served with garlic bread	9. ⁵⁰
Jumbo Shrimp Cocktail classic presentation with cocktail sauce	11. ⁰⁰
Maryland Lump Crab Cake with chili aioli	11. ⁵⁰
Grilled Denmark Brie with buttery roasted garlic and a spicy sweet pepper relish	10. ⁵⁰
Seared Ahi Tuna served ruby rare with ginger-cilantro aioli, wasabi and ginger	11. ⁰⁰
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise	10. ⁵⁰
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	18. ⁰⁰
Smoked Norwegian Salmon thinly sliced drizzled with olive oil, capers and red onions	13. ⁰⁰
Carvers Flat Bread Garlic, roasted tomatoes & onions, spinach and goat cheese	8. ⁰⁰
Dante's Inferno filet mignon tips dusted spice mix served with citrus dip	11. ⁰⁰

Lounge menu items available in lounge only

Sample Menu subject to change

S m a l l P l a t e s

Add a petite salad \$4.50

Carvers Burger caramelized onions provolone with A1 aioli sauce served with fries	9.00
Hot & Spicy Shrimp sautéed in cajun butter served on rice pilaf with garlic toast	13.00
Chopped Steak sautéed mushrooms with mashed potatoes	16.00
French Dip sliced prime rib, parmesan and jack cheese with fries	11.00
Crab Cake hollandaise served with vegetables	14.00
Coconut Shrimp firehouse sauce served with rice.....	14.00
Smoked Salmon capers, minced onion, served with vegetables	15.00
Lamb Chops four grilled chops served with mashed potatoes	20.00
Dante's Inferno filet mignon tips dusted spice mix served with mashed potatoes.....	15.00
Basil Filet Slider creamy goat cheese, spinach and a basil sauce	11.00

P a s t a

Shrimp Alfredo penne pasta, shrimp, diced tomatoes and asparagus in a classic Alfredo sauce	21.00
Pasta Florentine tomatoes, asparagus, spinach and Parmesan in a garlic butter olive oil sauce.....	19.50

S o u p s & S a l a d s

French Onion soup	6.00
Soup of the Day	5.00
Tenderloin Mixed Green Salad filet tips, pinot noir vinaigrette, goat cheese, walnuts	17.00
Caesar Salmon Salad ½ a salmon filet and a large classic Caesar salad	19.00
Spinach with honey-mustard dressing, almonds, cranberries, apples.....	5.00
Romaine with balsamic vinaigrette, blue cheese, bacon, peppers & onions.	5.00
Mixed Baby Greens with pinot noir vinaigrette, goat cheese, walnuts, tomatoes.....	5.00
Classic Caesar with creamy Caesar dressing, parmesan cheese and garlic croutons.....	5.00

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Every Entrées comes as a *Complete Meal* which includes your choice of Soup of the Day or salad; Spinach with honey-mustard dressing, almonds, cranberries, apples. Romaine with balsamic vinaigrette, blue cheese, bacon, peppers & onions. Mixed Baby Greens with pinot noir vinaigrette, goat cheese, walnuts, tomatoes. or Classic Caesar. Side dishes include your choice of: baked potato, roasted garlic mashed potatoes, au gratin potatoes, wild rice pilaf or vegetables

E n t r é e s

S e a f o o d

- Shrimp** jumbo prawns prepared either Scampi, Tempura or Coconut style 23.⁰⁰
- Basil Mustard Salmon** roasted salmon filet basted with a fresh basil and mustard seed marinade 24.⁵⁰
- Maryland Crab Cakes** two lump crab cakes with Hollandaise 26.⁰⁰
- Australian Lobster Tail** ¼ pound lobster tail brushed with butter and steamed Mkt
- Alaskan Crab Legs** 1 ¼ lb. steamed and served with clarified butter Mkt

S t e a k s

- New York Strip**.....Carvers cut 14 oz. 27.⁵⁰ Standard cut 11oz 25.⁵⁰
- Filet Mignon**..... Carvers cut 11oz 32.⁵⁰ Standard cut 8oz 28.⁵⁰
- Whiskey Peppercorn New York** 11oz 28.⁵⁰
- Stuffed Filet** 6oz bacon wrapped and stuffed with a blue cheese mushroom duxelle with sautéed mushrooms..... 28.⁰⁰
- Porterhouse** a full pound and a half of the best Angus beef; the filet mignon and New York strip 35.⁰⁰
- Rack of Lamb** a whole, oven roasted six chop rack, served with rosemary mint glaze 32.⁰⁰
- Tournedos Oscar** two 4oz filet medallions topped with fresh asparagus, crab meat & Béarnaise 28.⁰⁰
- Kansas City Strip** 18 oz classic bone in cut Angus beef strip 29.⁰⁰
- Rib-Eye** 14oz of well marbled, flavorful steak..... 26.⁰⁰
- Texas Chile Rib-Eye** 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish 28.⁰⁰

P r i m e R i b

Standard Cut 10oz 25.00 House Cut 14oz 27.00 Carvers Cut 20oz served bone – in 31.00

C h o p s , C h i c k e n & R i b s

- Maple Cider Pork Chop** 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney 24.⁵⁰
- New Zealand Lamb Chops** double cut, marinated with Mediterranean herbs, garlic and olive oil 31.⁰⁰
- Scampi Style Chicken** boneless breast with sautéed tomatoes and garlic in a white butter sauce..... 21.⁰⁰
- Portobello Mushroom Chicken** boneless breast, with a caramelized onion mushroom sauce 21.⁰⁰
- Chicken Cordon Bleu** stuffed with Black Forest ham, Provolone cheese. Served with Mornay sauce 22.⁰⁰
- BBQ Baby Back Ribs** slow roasted, fall off the bone tender ribs, glazed with our classic BBQ..... 24.⁵⁰

S i d e s & S a u c e s

Béarnaise Sauce a classic sauce flavored with fresh tarragon	4. ⁰⁰
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon.....	4. ⁰⁰
Sautéed or Crispy Onions sweet onions sautéed with red wine and butter or dredged in flour and fried	4. ⁰⁰
Sherried Mushrooms simmered in sherry and stock, then sautéed in a creamy garlic butter sauce.....	5. ⁰⁰
Oscar Style prepare any steak or fish with crab meat, asparagus and Béarnaise sauce	4. ⁰⁰
Texas Style chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish	2. ⁰⁰
Bleu Cheese top any item with Bleu cheese	2. ⁰⁰
Wild Rice Pilaf	4. ⁰⁰
Steamed Fresh Asparagus for two with Hollandaise sauce	8. ⁰⁰
Garlic Mashed potatoes	4. ⁰⁰
French Fries	4. ⁰⁰
Vegetables	4. ⁰⁰
Au gratin potatoes	4. ⁰⁰

C o m b i n a t i o n s

Create your own combination. Add any of these items to your entrée or small plates order:

Jumbo Shrimp three prawns prepared Scampi, Tempura or Coconut style	10. ⁵⁰
Maryland Crab Cake one large lump crab cake with Hollandaise sauce	11. ⁰⁰
Salmon ½ salmon filet basted with a fresh basil and mustard seed marinade.....	10. ⁰⁰
Alaskan King Crab Legs steamed and served with clarified butter.....	Mkt
Australian Lobster Tail ¾ pound lobster tail brushed with butter and steamed	Mkt

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Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.