

## **Carvers Three Course Meals**

Available Monday - Saturday from 5:00 PM - 6:00 PM

Sunday 4:00 PM - 9:00 PM

### **Salad Course**

Your choice of Soup of the day or one of our Signature Salads  
Romaine Salad ~ Bleu Cheese Crumbles, Bacon, Roasted Onions  
and Red Peppers in a Balsamic Vinaigrette  
Carvers Spinach ~ with Apples, Glazed Almonds & Dried Cranberries  
in a Honey Dijon Dressing  
Mixed Baby Greens ~ with Goat Cheese, Glazed Walnuts & Cherry  
Tomatoes in a Pinot Noir Vinaigrette  
Classic Caesar ~ Romaine tossed in a Caesar dressing, with  
toasted croutons and shaved parmesan cheese

And your choice of:

Mashed potatoes, au gratin potatoes, baked potato, rice pilaf, French fries  
Or roasted vegetables

### **Three course entrees for \$21.00**

Sautéed Tenderloin Au Poivre  
Filet tips sautéed olive oil, garlic, whiskey peppercorn sauce

Portabello Mushroom Chicken Boneless breast,  
with a caramelized onion mushroom sauce

### **Three course entrees for \$25.00**

Atlantic Salmon  
Roasted filet with fresh basil mustard seed marinade

Prime Rib  
7oz herb crust, slow roasted

N.Y. Strip Steak  
11oz House blend seasoning, Hand cut

Filet Mignon  
6oz. House blend seasoning, Hand cut

### **Three course entrees for \$30.00**

Surf and Turf  
Hand cut 6oz Filet, topped with Shrimp Scampi

Fresh Fish  
Preparation changes daily

### **Dessert Course**

Crème Brûlée or  
Chocolate Mousse