

A p p e t i z e r s

Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	10.50
Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic	9.50
Hot & Spicy Shrimp sautéed with Cajun butter and served with garlic bread	9.50
Jumbo Shrimp Cocktail classic presentation with cocktail sauce	11.50
Maryland Lump Crab Cake with chili aioli	12.50
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	11.50
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise	11.00
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	20.00
Smoked Norwegian Salmon thinly sliced drizzled with olive oil ,capers and red onions	13.00
French Onion Soup sweet onions, melted provolone cheese with crispy onion strings	6.00
New England Clam Chowder rich, creamy with bacon and loaded with chopped clams	6.00

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
Château Sauce port wine reduction, with sautéed shallots, and classic brown sauce	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
Steamed Fresh Asparagus for two with Hollandaise sauce	9.50
Carvers Bacon Mac bacon .cheddar, Monetary Jack & parmesan cheese	9.50
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 steak with Bleu cheese	2.00

S e a f o o d

Shrimp Alfredo penne pasta, shrimp, diced tomatoes and asparagus	22.00
Shrimp six jumbo prawns prepared either Scampi , Tempura or Coconut style	24.00
Basil Salmon roasted salmon filet basted with a fresh basil and mustard seed marinade	25.00
Maryland Crab Cakes two lump crab cakes with Hollandaise	26.50

Entrée includes your choice of Soup of the Day, salad and one side:

Spinach

honey-mustard dressing, almonds, cranberries, apples.

Romaine

balsamic vinaigrette, blue cheese, bacon, peppers & onions.

Carvers Wedge Salad (add \$3.⁵⁰)

Iceberg lettuce bleu cheese, bacon, tomatoes, red onion & balsamic

Classic Caesar.

Baked potato

Au gratin potatoes

Wild rice pilaf

Bacon Mac (add \$6.⁰⁰)

Roasted garlic mashed potatoes

S t e a k s & C h o p s

New York Strip	Standard cut 11oz	25.50
	Carvers cut 14oz	29.50
Filet Mignon	Standard cut 8oz	29.00
	Carvers cut 11oz	33.00
Whiskey Peppercorn New York 11os topped with peppercorns in a creamed bourbon sauce		29.00
Kansas City Strip 18 oz classic bone in cut Angus beef strip		32.00
Stuffed Filet 6oz bacon wrapped and stuffed with a blue cheese mushroom duxelle, finished with sautéed mushrooms		28.50
Maple Cider Pork Chop 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney		26.00
New Zealand Lamb Chops double cut, rubbed with mediterranean herbs, garlic and olive oil		34.00
Porterhouse 20oz of the best Angus beef: the Filet and New York Strip		35.00
Tournedos Oscar two 4oz filet medallions topped with fresh asparagus, crab meat & Béarnaise		29.00
Rib-Eye 14oz of well marbled, flavorful steak		29.50
Texas Chile Rib-Eye 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish		30.50

P r i m e R i b

Prime Rib Available Every Friday Saturday and Sunday!

Our Prime Rib is an award-winning specialty! The finest midwestern beef is herb crusted and slow roasted overnight to ensure the most tender Prime Rib available. Served au jus (Limited Availability)

Standard Cut 10oz	25.50
House Cut 14oz	29.00
Carvers Cut 20oz served with the bone	33.50

C h i c k e n a n d R i b s

Scampi Style Chicken boneless breast with sautéed tomatoes and garlic in a white butter sauce	22.00
Portobello Mushroom Chicken boneless breast, with a caramelized onion mushroom sauce	22.00
Chicken Cordon Bleu stuffed with Black Forest ham, Monterey Jack cheese with Mornay sauce	23.00
BBQ Baby Back Ribs slow roasted, fall off the bone tender ribs, glazed with our classic BBQ	25.00

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

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

Jumbo Shrimp three prawns prepared either <i>Scampi</i> , <i>Tempura</i> or <i>Coconut style</i>	11.00
Maryland Crab Cake one large lump crab cake with hollandaise sauce	12.50
Salmon ½ salmon filet basted with a fresh basil and mustard seed marinade	10.00

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