

Happy Thanksgiving

Featured Drinks

Carvers Bloody Mary ~ Rads Bloody Mary Mix & Buckeye Vodka 8

Carvers Mimosa ~ Sparkling, Fresh Orange Juice, dash of Cherry Bitters7

Thanksgiving Feast

First Course

a choice of

Smokey Butternut Squash Soup

Served with crème fraiche

Spinach Salad

Honey-mustard dressing, almonds, cranberries, apples.

Classic Caesar. Salad

Parmesan cheese and homemade croutons.

Romaine Salad

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

Thanksgiving Feast dinners include our house cornbread stuffing, red skin mashed potatoes, rich creamy turkey gravy, brown sugar glazed carrots and a jellied cranberry sauce.

Second Course

a choice of

Traditional Turkey Dinner

The perfect amount of our tender white and dark meat

26.⁰⁰

Carvers Signature Turkey Dinner

Larger portion of white and dark meat

28.⁰⁰

Carvers Prime Rib Dinner

10oz herb crusted and slow roasted overnight

30.⁰⁰

Grilled Ham Steak Dinner

10oz with our savory pineapple brown sugar glaze

25.⁰⁰

Third Course

Apple Cinnamon Pumpkin Pie

Traditional pie topped with apple cinnamon slices and whip cream.

A p p e t i z e r s

Jumbo Shrimp Cocktail classic presentation with cocktail sauce.....	12.00
Grilled Denmark Brie with buttery roasted garlic and a spicy sweet pepper relish	10.50
Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	11.00

E n t r e e s

*Every entrée comes as a Complete Meal
which includes choice of Soup of the Day or salad;
Spinach Salad with honey-mustard dressing, almonds, cranberries, apples.
Romaine with balsamic vinaigrette, blue cheese, bacon, peppers & onions.
or Classic Caesar.*

Wedge Salad (add\$3.50) with balsamic reduction, tomato, blue cheese and bacon

*Side dishes include your choice of: baked potato,
Mashed potatoes, wild rice pilaf or glazed carrots.*

New York Strip Standard cut 11oz	26.50
Carvers cut 14oz	30.50
Filet Mignon 8oz.....	30.00
Sautéed Tenderloin Tips 8oz of filet with Garlic butter, diced red peppers, onions, and asparagus over rice ...	27.50
Twin Filets two 4oz filet medallions topped with Béarnaise sauce	29.00
Basil Salmon roasted salmon filet basted with a fresh basil and mustard seed marinade	25.00

P r i m e R i b

*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*

Standard Cut 10oz	26.50
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S a u c e s

Béarnaise Sauce a classic sauce flavored with fresh tarragon	4.00
Hollandaise Sauce classic French sauce	4.00

D e s s e r t s

Butterscotch Brownie topped with a scoop of Cold Stone pumpkin cheesecake ice cream	9.00
New York Cheesecake creamy smooth texture with Graham cracker crust.....	9.00
Carvers Chocolate Mousse elegant chocolate flavor silky smooth and airy	9.00
Apple Cinnamon Pumpkin Pie traditional pie with apple cinnamon slices and whipped cream	5.00

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.