

A p p e t i z e r s

Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	11.00
Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic	9.50
Jumbo Shrimp Cocktail classic presentation with cocktail sauce	12.00
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	12.50
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise	12.00
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	14.00
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
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, Monterey Jack & parmesan cheese	9.50
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 five jumbo prawns prepared either Scampi , Tempura or Coconut style	24.00
BBQ Salmon roasted filet basted with our house BBQ glaze	25.00
Maryland Crab Cakes two lump crab cakes with Hollandaise	30.00
Cold Water Lobster Tail 9oz lobster tail brushed with butter and steamed	Mkt

*pasta comes with salad or soup only

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

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	26.50
	Carvers cut 14oz	30.50
Filet Mignon	Standard cut 8oz	32.00
	Carvers cut 11oz	35.00
Whiskey Peppercorn New York	11os topped with peppercorns in a creamed bourbon sauce	30.00
Kansas City Strip	18 oz classic bone in cut Angus beef strip	33.00
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	39.00
Twin Filets	two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise	30.00
Rib-Eye	14oz of well marbled, flavorful steak	30.50
Texas Chile Rib-Eye	14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish	31.50

P r i m e R i b

Prime Rib Available Every Thursday, 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	27.50
House Cut 14oz	31.00
Carvers Cut 20oz served with the bone	35.50

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	23.00
Portobello Mushroom Chicken	boneless breast, with a caramelized onion mushroom sauce	23.00
Chicken Cordon Bleu	stuffed with Black Forest ham, Monterey Jack cheese with Mornay sauce	25.00
BBQ Baby Back Ribs	slow roasted, fall off the bone tender ribs, glazed with our classic BBQ	27.00

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	4oz salmon filet	10.00
Cold Water Lobster Tail	9oz lobster tail brushed with butter and steamed	Mkt

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.