

A p p e t i z e r s

Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese	12.00
Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic	10.50
Jumbo Shrimp Cocktail classic presentation with cocktail sauce	12.00
Maryland Lump Crab Cake with chili aioli	13.00
Grilled Denmark Brie with buttery roasted garlic and a spicy sweet pepper relish	11.50
Seared Ahi Tuna served ruby rare with ginger-cilantro aioli, wasabi and ginger	13.50
Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise	13.00
Cajun Lamb Chops four chops dusted with Cajun spice and grilled	21.00
Smoked Norwegian Salmon thinly sliced drizzled with olive oil ,capers and red onions	15.00
French Onion Soup sweet onions, melted provolone cheese with crispy onion strings	7.00
New England Clam Chowder rich, creamy with bacon and loaded with chopped clams	7.00

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

Béarnaise Sauce a classic sauce flavored with fresh tarragon	5.00
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon	5.00
Sautéed or Crispy Onions sweet onions sautéed with red wine and butter or dredged in flour and fried	5.00
Sherried Mushrooms simmered in sherry and stock, then sautéed in a creamy garlic butter sauce	6.00
Steamed Fresh Asparagus for two with Hollandaise sauce	10.00
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	3.00

S e a f o o d

*Shrimp Alfredo penne pasta, shrimp, diced tomatoes and asparagus	23.00
Shrimp five jumbo prawns prepared either Scampi , Tempura or Coconut style	25.00
BBQ Salmon roasted filet basted with our house BBQ glaze	27.00
Maryland Crab Cakes two lump crab cakes with Hollandaise	31.00
Cold Water Lobster Tail 9oz lobster tail brushed with butter and steamed	Mkt

*pasta comes with salad or soup only

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.

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	29.50
	Carvers cut 14oz	33.50
Filet Mignon	Standard cut 8oz	35.00
	Carvers cut 11oz	38.00
Whiskey Peppercorn New York 11os topped with peppercorns in a creamed bourbon sauce		33.00
Maple Cider Pork Chop 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney		27.00
New Zealand Lamb Chops double cut, rubbed with mediterranean herbs, garlic and olive oil		35.00
Porterhouse 20oz of the best Angus beef: the Filet and New York Strip		45.00
Twin Filets two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise		35.00
Rib-Eye 14oz of well marbled, flavorful steak		33.50
Texas Chile Rib-Eye 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish		35.50

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	29.50
House Cut 14oz	33.00
Carvers Cut 20oz served with the bone	37.50

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	24.00
Portobello Mushroom Chicken boneless breast, with a caramelized onion mushroom sauce	24.00
Chicken Cordon Bleu layered with Black Forest ham, Monterey Jack cheese with Mornay sauce	26.00
BBQ Baby Back Ribs slow roasted, fall off the bone tender ribs, glazed with our classic BBQ	29.00

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>	12.00
Maryland Crab Cake one large lump crab cake with hollandaise sauce	13.00
Salmon 4oz salmon filet	11.00
Cold Water Lobster Tail 9oz lobster tail brushed with butter and steamed	Mkt

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