

## *A p p e t i z e r s*

<b>Stuffed Portobello Mushroom</b> shrimp and spinach stuffing, topped with Monterey Jack cheese .....	12
<b>Bruschetta</b> toasted bread topped with a goat cheese butter, roasted tomato, basil, and garlic .....	11
<b>Jumbo Shrimp Cocktail</b> classic presentation with cocktail sauce .....	12
<b>Maryland Lump Crab Cake</b> one large lump crab cake with chili aioli .....	13
<b>Grilled Denmark Brie</b> with buttery roasted garlic and a spicy sweet pepper relish .....	12
<b>Seared Ahi Tuna</b> served ruby rare with ginger-cilantro aioli, wasabi, and ginger .....	14
<b>Calamari Fritti</b> lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise .....	13
<b>Cajun New Zealand Lamb Chops</b> four chops dusted with Cajun spice and grilled .....	21
<b>Smoked Norwegian Salmon</b> thinly sliced drizzled with olive oil, capers and red onions .....	15
<b>French Onion Soup</b> sweet onions, melted provolone cheese with crispy onion strings .....	7
<b>New England Clam Chowder</b> rich, creamy with bacon and loaded with chopped clams .....	7

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

<b>Béarnaise Sauce</b> a classic sauce flavored with fresh tarragon .....	5
<b>Whiskey Peppercorn Sauce</b> green peppercorns in a creamed brown sauce finished with bourbon .....	5
<b>Sautéed or Crispy Onions</b> sweet onions sautéed with red wine and butter or dredged in flour and fried .....	5
<b>Oscar Style</b> prepare any steak or fish with crab meat, asparagus and Béarnaise sauce .....	8
<b>Sherried Mushrooms</b> simmered in sherry and stock, then sautéed in a creamy garlic butter sauce .....	6
<b>Steamed Fresh Asparagus</b> for two with Hollandaise sauce .....	10
<b>Carvers Bacon Mac</b> bacon, cheddar, Monterey Jack & parmesan cheese .....	10
<b>Texas Style</b> chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish .....	2
<b>Bleu Cheese</b> top any steak with Bleu cheese .....	3

## *S e a f o o d*

<b>*Shrimp Alfredo</b> penne pasta, shrimp, diced tomatoes, and asparagus .....	23
<b>Shrimp</b> five jumbo prawns prepared either <b>Scampi</b> , <b>Tempura</b> or <b>Coconut</b> style .....	25
<b>BBQ Atlantic Salmon</b> roasted filet basted with our house BBQ glaze .....	27
<b>Maryland Crab Cakes</b> two lump crab cakes with Hollandaise .....	31
<b>Cold Water Lobster Tail</b> 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\$4)

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

**Classic Caesar**

**Baked potato**

**Au gratin potatoes**

**Wild rice pilaf**

**Carvers Bacon Mac** (add \$6)

**Roasted garlic mashed potatoes**

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

<b>New York Strip</b>	<b>Standard cut 11oz</b> .....	30
	<b>Carvers cut 14oz</b> .....	34
<b>Filet Mignon</b>	<b>Standard cut 8oz</b> .....	35
	<b>Carvers cut 11oz</b> .....	38
<b>Tournedos Oscar</b>	two 4oz filet medallions topped with fresh asparagus, crab meat & Béarnaise .....	40
<b>Whiskey Peppercorn New York</b>	11os topped with peppercorns in a creamed bourbon sauce .....	33
<b>Twin Filets</b>	two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise .....	32
<b>Maple Cider Pork Chop</b>	12 oz basted with a maple syrup-cider glaze, with apple-onion chutney .....	27
<b>New Zealand Lamb Chops</b>	double cut, rubbed with Mediterranean herbs, garlic and olive oil .....	35
<b>Porterhouse</b>	20oz of the best Angus beef: the Filet and New York Strip .....	45
<b>Rib-Eye</b>	14oz of well marbled, flavorful steak .....	34
<b>Texas Chile Rib-Eye</b>	14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish .....	36

***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)

<b>Standard Cut</b>	10oz .....	30
<b>House Cut</b>	14oz .....	33
<b>Carvers Cut</b>	20oz served with the bone .....	38

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

<b>Scampi Style Chicken</b>	boneless breast with sautéed tomatoes and garlic in a white butter sauce .....	24
<b>Portobello Mushroom Chicken</b>	boneless breast, with a caramelized onion mushroom sauce .....	24
<b>Chicken Cordon Bleu</b>	layered with Black Forest ham, Monterey Jack cheese with Mornay sauce .....	26
<b>BBQ Baby Back Ribs</b>	slow roasted, fall off the bone tender ribs, glazed with our classic BBQ .....	30

***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:**

<b>Jumbo Shrimp</b>	three prawns prepared either <b>Scampi, Tempura</b> or <b>Coconut style</b> .....	12
<b>Maryland Crab Cake</b>	one large lump crab cake with hollandaise sauce .....	13
<b>Atlantic Salmon</b>	4oz salmon filet .....	11
<b>Cold Water Lobster Tail</b>	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.