

A p p e t i z e r s

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| Stuffed Portobello Mushroom shrimp and spinach stuffing, topped with Monterey Jack cheese | 13 |
| Bruschetta toasted bread topped with a goat cheese butter, roasted tomato, basil, and garlic | 11 |
| Jumbo Shrimp Cocktail classic presentation with cocktail sauce | 14 |
| Maryland Lump Crab Cake one large lump crab cake with chili aioli | 14 |
| Grilled Denmark Brie with buttery roasted garlic and a spicy sweet pepper relish | 15 |
| Seared Ahi Tuna served ruby rare with ginger-cilantro aioli, wasabi, and ginger | 14 |
| Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise | 14 |
| Cajun New Zealand Lamb Chops four chops dusted with Cajun spice and grilled | 24 |
| Smoked Norwegian Salmon thinly sliced drizzled with olive oil, capers and red onions | 17 |
| French Onion Soup sweet onions, melted provolone cheese with crispy onion strings | 8 |
| New England Clam Chowder rich, creamy with bacon and loaded with chopped clams | 8 |

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

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| Béarnaise Sauce a classic sauce flavored with fresh tarragon | 5 |
| Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon | 5 |
| Sautéed or Crispy Onions sweet onions sautéed with red wine and butter or dredged in flour and fried | 5 |
| Oscar Style prepare any steak or fish with crab meat, asparagus and Béarnaise sauce | 10 |
| Sherried Mushrooms simmered in sherry and stock, then sautéed in a creamy garlic butter sauce | 7 |
| Steamed Fresh Asparagus for two with Hollandaise sauce | 13 |
| Carvers Bacon Mac bacon, cheddar, Monterey Jack & parmesan cheese | 10 |
| Texas Style chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish | 2 |
| Bleu Cheese top any steak with Bleu cheese | 4 |

S e a f o o d

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| *Shrimp Alfredo penne pasta, shrimp, diced tomatoes, and asparagus | 23 |
| Shrimp five jumbo prawns prepared either Scampi , Tempura or Coconut style | 25 |
| BBQ Atlantic Salmon roasted filet basted with our house BBQ glaze | 27 |
| Maryland Crab Cakes two lump crab cakes with Hollandaise | 34 |
| 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\$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

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| New York Strip | Standard cut 11oz | 30 |
| | Carvers cut 14oz | 34 |
| Filet Mignon | Standard cut 8oz | 35 |
| | Carvers cut 11oz | 38 |
| Tournedos Oscar two 4oz filet medallions topped with fresh asparagus, crab meat & Béarnaise | | 40 |
| Whiskey Peppercorn New York 11os topped with peppercorns in a creamed bourbon sauce | | 33 |
| Twin Filets two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise..... | | 32 |
| Maple Cider Pork Chop 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney | | 28 |
| New Zealand Lamb Chops double cut, rubbed with Mediterranean herbs, garlic and olive oil | | 45 |
| Porterhouse 20oz of the best Angus beef: the Filet and New York Strip | | 45 |
| Rib-Eye 14oz of well marbled, flavorful steak | | 34 |
| Texas Chile Rib-Eye 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)

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| Standard Cut 10oz | 30 |
| House Cut 14oz | 33 |
| Carvers Cut 20oz served with the bone | 38 |

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

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| Scampi Style Chicken boneless breast with sautéed tomatoes and garlic in a white butter sauce..... | 24 |
| Portobello Mushroom Chicken boneless breast, with a caramelized onion mushroom sauce..... | 24 |
| Chicken Cordon Bleu layered with Black Forest ham, Monterey Jack cheese with Mornay sauce | 26 |
| BBQ Baby Back Ribs 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:

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| Jumbo Shrimp three prawns prepared either Scampi, Tempura or Coconut style | 13 |
| Maryland Crab Cake one large lump crab cake with hollandaise sauce..... | 14 |
| Atlantic Salmon 4oz salmon filet | 12 |
| 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.