

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

<b>Bruschetta</b> toasted bread topped with a goat cheese butter, roasted tomato, basil, and garlic .....	12
<b>Jumbo Shrimp Cocktail</b> classic presentation with cocktail sauce .....	15
<b>Maryland Lump Crab Cake</b> one large lump crab cake with chili aioli .....	18
<b>Grilled Denmark Brie</b> with buttery roasted garlic and a spicy sweet pepper relish .....	15
<b>Seared Ahi Tuna</b> served ruby rare with ginger-cilantro aioli, wasabi, and ginger .....	16
<b>Calamari Fritti</b> lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise .....	14
<b>Dante's Inferno</b> filet mignon tips dusted spice mix served with citrus dip .....	16
<b>Smoked Norwegian Salmon</b> thinly sliced drizzled with olive oil, capers, and red onions .....	19
<b>French Onion Soup</b> sweet onions, melted provolone cheese with crispy onion strings .....	8
<b>Soup of the Season</b> specialty house soup with fresh in season ingredients- ask for current selection .....	8

## *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>Crispy Onions</b> sweet onions dredged in flour and fried .....	5
<b>Oscar Style</b> prepare any steak or fish with crab meat, asparagus and Béarnaise sauce .....	10
<b>Sherried Mushrooms</b> simmered in sherry and stock, then sautéed in a creamy garlic butter sauce .....	7
<b>Steamed Fresh Asparagus</b> for two with Hollandaise sauce .....	14
<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 .....	3
<b>Bleu Cheese</b> top any steak with Bleu cheese .....	4

## *S e a f o o d*

<b>*Shrimp Alfredo</b> penne pasta, shrimp, diced tomatoes, and asparagus .....	23
<b>Shrimp Scampi</b> five shrimp with sautéed tomatoes and garlic in a white butter sauce .....	27
<b>Dill &amp; Horseradish Atlantic Salmon</b> roasted filet finished with our house dill horseradish sauce .....	30
<b>Maryland Crab Cakes</b> two lump crab cakes with Hollandaise .....	36
<b>Cold Water Lobster Tail</b> 8oz 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\$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>	Standard cut 11oz .....	33
	Carvers cut 14oz .....	37
<b>Filet Mignon</b>	Standard cut 8oz .....	38
	Carvers cut 11oz .....	42
<b>Whiskey Peppercorn New York</b> 11 oz topped with peppercorns in a creamed bourbon sauce .....		36
<b>Twin Filets</b> two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise .....		33
<b>Maple Apple Pork Chop</b> 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney .....		29
<b>New Zealand Lamb Chops</b> Five single cut, rubbed with Mediterranean herbs, garlic and olive oil .....		49
<b>Porterhouse</b> 20oz of the best Angus beef: the Filet and New York Strip .....		47
<b>Rib-Eye</b> 14oz of well marbled, flavorful steak .....		37
<b>Texas Chile Rib-Eye</b> 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish .....		39

***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 .....	32
<b>Carvers Cut</b> 20oz served with the bone .....	49

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

<b>Portobello Mushroom Chicken</b> boneless breast, with a caramelized onion mushroom sauce .....	25
<b>Carvers Chicken Cordon Bleu</b> layered with smoked ham and our Monterey Jack cheese Mornay sauce .....	27
<b>BBQ Baby Back Ribs</b> slow roasted, fall off the bone tender ribs, glazed with our classic BBQ .....	32

***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 Scampi</b> three prawns with sautéed tomatoes and garlic in a white butter sauce .....	14
<b>Maryland Crab Cake</b> one large lump crab cake with hollandaise sauce .....	18
<b>Atlantic Salmon</b> 4oz salmon filet .....	14
<b>Cold Water Lobster Tail</b> 9oz lobster tail brushed with butter and steamed .....	Mkt

**Gluten Free Items: Shrimp Cocktail• Romaine & Spinach salads• Shrimp Scampi• Prime Rib w/no au jus**

**All steaks Please specify no steak seasoning or sauce-baked potato• mashed potatoes •vegetables.**

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.