

A p p e t i z e r s

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

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

Béarnaise Sauce a classic sauce flavored with fresh tarragon	5
Whiskey Peppercorn Sauce green peppercorns in a creamed brown sauce finished with bourbon	5
Crispy Onions sweet onions 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	14
Carvers Bacon Mac bacon, cheddar, Monterey Jack & parmesan cheese	10
Texas Style chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish	3
Bleu Cheese top any steak with Bleu cheese	4

S e a f o o d

*Shrimp Alfredo penne pasta, shrimp, diced tomatoes, and asparagus	23
Shrimp Scampi five shrimp with sautéed tomatoes and garlic in a white butter sauce	27
Dill & Horseradish Atlantic Salmon roasted filet finished with our house dill horseradish sauce	30
Maryland Crab Cakes two lump crab cakes with Hollandaise	36
Cold Water Lobster Tail 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

New York Strip	Standard cut 11oz	36
	Carvers cut 14oz	40
Filet Mignon	Standard cut 8oz	41
	Carvers cut 11oz	46
Whiskey Peppercorn New York 11 oz topped with peppercorns in a creamed bourbon sauce		39
Twin Filets two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise		38
Maple Apple Pork Chop 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney		30
New Zealand Lamb Chops Five single cut, rubbed with Mediterranean herbs, garlic and olive oil		50
Porterhouse 20oz of the best Angus beef: the Filet and New York Strip		49
Rib-Eye 14oz of well marbled, flavorful steak		40
Texas Chile Rib-Eye 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish		43

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	35
Carvers Cut 20oz served with the bone	50

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

Portobello Mushroom Chicken boneless breast, with a caramelized onion mushroom sauce	25
Carvers Chicken Cordon Bleu layered with smoked ham and our Monterey Jack cheese Mornay sauce	27
BBQ Baby Back Ribs 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:

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

Gluten Free Items: Shrimp Cocktail• Romaine & Spinach salads• Béarnaise Sauce•

Shrimp Scampi• Salmon• Prime Rib w/no au jus

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

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