

A p p e t i z e r s

Bruschetta toasted bread topped with a goat cheese garlic butter and roasted tomato, basil 14

Stuffed Portobello Mushroom spinach & mushroom stuffing, melted Monterey Jack & sautéed shrimp ... 17

Jumbo Shrimp Cocktail classic presentation with cocktail sauce 16

Maryland Lump Crab Cake one large lump crab cake with chili aioli 19

Grilled Denmark Brie with buttery roasted garlic and a spicy sweet pepper relish 16

Seared Ahi Tuna served ruby rare with ginger-cilantro aioli, wasabi, and ginger 17

Calamari Fritti lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise 16

Dante’s Inferno filet mignon tips dusted spice mix served with citrus dip 17

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 9

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 Bourbon Peppercorn Sauce green peppercorns in a creamed beef sauce 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 11

Sherried Mushrooms simmered in sherry and stock, then sautéed in a creamy garlic butter sauce 7

Steamed Fresh Asparagus for two with Hollandaise sauce 15

Carvers Bacon Mac bacon, cheddar, Monterey Jack & parmesan cheese 11

Texas Style chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish 3

Bleu Cheese top any steak with Bleu cheese 5

S e a f o o d

***Shrimp Alfredo** penne pasta, shrimp, diced tomatoes, and asparagus 25

Shrimp Scampi five shrimp with sautéed tomatoes and garlic in a white butter sauce 28

Dill & Horseradish Atlantic Salmon roasted filet finished with our house dill horseradish sauce 31

Maryland Crab Cakes two lump crab cakes with Hollandaise 37

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 crumbles, bacon, peppers & onions.
- Carvers Wedge Salad** (add\$5)
Iceberg lettuce bleu cheese. bacon, tomatoes, red onion & balsamic
- Classic Caesar**

- Baked Potato**
- Au gratin Potatoes**
- Wild Rice Pilaf**
- Carvers Bacon Mac** (add \$7)
- Roasted Garlic Mashed Potatoes**
- Vegetable of the Day**

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

New York Strip	Standard cut 11oz	37
	Carvers cut 14oz	41
Filet Mignon	Standard cut 8oz	43
	Carvers cut 11oz	48
Whiskey Peppercorn New York 11 oz topped with peppercorns in a creamed bourbon sauce		40
Twin Filets two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise		39
Maple Apple Pork Chop 12 oz basted with a maple syrup-cider glaze, with apple-onion chutney		31
New Zealand Lamb Chops Five single cut, rubbed with Mediterranean herbs with Rosemerry mint glaze.....		51
Porterhouse 20oz of the best Angus beef: the Filet and New York Strip		50
Rib-Eye 14oz of well marbled, flavorful steak		42
Texas Chile Rib-Eye 14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish		45

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	36
Carvers Cut 20oz served with the bone	51

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

Portobello Mushroom Chicken boneless breast, with a caramelized onion mushroom peppercorn sauce.....		26
Carvers Chicken Cordon Bleu layered with smoked ham and our Monterey Jack cheese Mornay sauce		28
BBQ Baby Back Ribs slow roasted, fall off the bone tender ribs, glazed with our classic BBQ		35

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		15
Maryland Crab Cake one large lump crab cake with hollandaise sauce.....		19
Atlantic Salmon 4oz salmon filet		15
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 w/ no sauce• Prime Rib w/no au jus
All steaks Please specify no steak seasoning or sauce-baked potato• mashed potatoes •vegetables.

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