

# Carversteak



## Starters

- Wagyu Beef Skewers | 32**  
Charcoal Grilled, Sesame-Soy Marinade,  
Togarashi-Yuzu Aioli
- Steak Tartare\* | 31**  
Quail Egg, House-Made Pickles, Grilled Sourdough,  
Parmesan Cheese
- Seared Crab Cake | 34**  
Jumbo Lump Crab, Frisée, Piquillo Pepper Aioli
- Wagyu Cheesesteak Bites | 28**  
Caramelized Onions, Aged Provolone Mornay,  
Truffle, Buttered Parker Roll
- Korean Glazed Pork Belly | 24**  
Pickled Mustard Seed, Scallion
- Seared Hudson Valley Foie Gras | 36**  
Olive Oil Sponge Cake, Strawberry Rhubarb Compote,  
Almond Tuile

## Regiis Ova Caviar\*

- Siberian 1oz | 135
- Ossetra 1oz | 155
- Golden Ossetra 1oz | 225

- Caviar Poppers\* | 32**  
Gougères, Lemon-Chive Crème Fraîche

## Salad, Soup & Bread

- Everything Spiced Brioche | 9**  
Vermont Butter
- Caesar Salad | 24**  
White Anchovy, Garlicky Croutons,  
Parmesan Cheese
- Baby Iceberg Wedge\* | 24**  
Smokey Bacon, Beer Battered Onion Ring,  
Soft Boiled Egg, Point Reyes Blue Cheese
- Burrata Salad | 22**  
Candy Striped Beets, Hearts of Palm, Hazelnuts,  
Green Goddess Dressing
- Roasted Tomato Soup | 22**  
Calabrian Spiced, English Peas, Pearl Onions

## Shellfish & Raw Bar\*

- Oysters on the Half Shell**  
26 ½ doz. | 52 doz.
- Shrimp Cocktail | 32**  
Espelette Dijonnaise, Horseradish Cocktail Sauce
- Yellowtail Sashimi\* | 31**  
Avocado, Serrano Chili, Yuzu Vinaigrette
- Alaskan King Crab | MP**  
Yuzu Chili Butter, Lemon

- Served Chilled or Hot With  
Yuzu-Chili Butter
- Grand Plateau\* | 195**  
1 Maine Lobster, 6 Gulf Shrimp,  
12 Oysters, 8 Clams, 12 PEI Mussels
- Petite Plateau\* | 120**  
½ Maine Lobster, 3 Gulf Shrimp,  
6 Oysters, 4 Clams, 6 PEI Mussels

- Spicy Salmon\* | 24**  
Crispy Rice, Sriracha Mayo, Cilantro
- Tuna Tartare\* | 29**  
Tapioca Cracker, Avocado, Aji Amarillo Aioli
- Oyster Rockefeller | 36**  
Smoked Bacon, Spinach, Herbed Panko
- Giant Tiger Prawns | 46**  
Charcoal Grilled, Garlic Chile Butter, Lime

## Entrées

- Atlantic Salmon\* | 48**  
Crispy Skin On,  
Sauce Vierge, Basil
- Organic Chicken Breast | 46**  
Brentwood Yellow Corn Succotash,  
Smoked Bacon,  
Black Truffle Vin Jaune Sauce
- Chilean Sea Bass | 62**  
Miso Glazed, Bok Choy,  
Coconut Red Curry
- Hokkaido Scallops\* | 56**  
Portuguese Chorizo,  
Nantes Carrots, Crispy Lentils
- Branzino | 49**  
Grilled Artichoke & Fennel Salad,  
Citrus Segments, Salmoriglio
- Colorado Lamb\* | 82**  
Dukkah Spice Crusted Double Chop,  
Tinkerbell Peppers, Sauce Piperade



- Lobster En Croute | 130**  
2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

## Sides

- Roasted Mushrooms | 21**  
Madeira, Parsley
- Roasted Broccolini | 22**  
Calabrian Chili, Garlic Crunch
- Sautéed Spinach | 16**  
Garlic Confit
- Mac & Cheese Gratin | 24**  
Cavatappi Pasta, Aged Cheddar  
*Add Truffle +6 • Add Lobster +10*
- Asparagus | 24**  
Lemon, Olive Oil, Sea Salt
- Beer-Battered Onion Rings | 18**  
Smoked Chipotle Aioli
- Creamed Corn | 21**  
Cotija Cheese, Pickled Fresno Peppers, Crispy Garlic Crunch Topping

## Potatoes

- Parmesan Steak Fries | 18**  
Ketchup & Aioli
- Twice Baked | 21**  
Loaded Potato Skin, Irish Yellow  
Cheddar, Smoked Bacon, Chive
- Pommes Purée | 18**  
Whipped & Buttered  
*Add Black Truffle +6*
- Potato Gratin | 22**  
Layered Potato, Parmesan Cream, Chive

## Steaks\*

### Filet

- Filet of Ribeye\* | 84**  
10oz / Creekstone Farms, KS
- Filet Mignon\* | 79**  
8oz / Allen Brothers / Chicago
- Bone In Filet\* | 92**  
12oz / Creekstone Farms, KS

### Aged

- Boneless Ribeye\* | 95**  
18oz / Wet Aged 21 Days / Midwestern
- Striploin\* | 89**  
14oz / Wet Aged 21 Days / Creekstone Farms, KS
- Kansas City\* | 92**  
18oz / Dry Aged 28 Days / Flannery Beef

## Taste of Japan

Select Cut of Traditional Japanese A-5 Wagyu

- 5oz Miyazaki Wagyu Striploin\* | 275**  
Each additional 1oz • 55

Accompanied with Black Garlic-Mirin Mushrooms, Yuzu Kosho, Shishito Peppers, Tare

### Domestic Wagyu

- Rib Cap\* | 96**  
8oz / Snake River Farms / Eastern Idaho

### Australian Wagyu

- F-1 Wagyu Striploin\* | 125**  
12oz / Black Opal 8-9+

### Cs Tomahawk\* | 325

50oz / Australian Wagyu / Westholme Beef

## Enhancements

- Jumbo Lump Crab Oscar | MP • Baby Tristan Lobster Tail | MP**
- Hudson Valley Seared Foie Gras | 28 • Black Truffle Butter | 6**
- Roasted Bone Marrow | 19**

## Sauces

- House-Made Cs-Steak Sauce | 6 • Red Wine Bordelaise | 6**
- Peppercorn | 6 • Béarnaise | 6 • Hollandaise | 6**
- Point Reyes Blue | 6 • Chimichurri | 6**

Vegan Menu Available Upon Request

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.