

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 | 36**
Jumbo Lump Crab, Frisée, Piquillo Pepper Aioli
- Wagyu Cheesesteak Bites | 28**
Caramelized Onions, Aged Provolone Mornay, Truffle, Buttered Parker House 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 1 oz | 135**
- Ossetra 1 oz | 155**
- Golden Ossetra 1 oz | 225**

- Caviar & Potato Popsicle | 39**
Crispy Hashbrown, Crème Fraîche, Chives

Salad, Soup & Bread

- Everything-Spiced Brioche | 9**
Vermont Butter
- Caesar Salad | 24**
White Anchovy, Garlicky Croutons, Parmesan Cheese
- Baby Iceberg Wedge* | 24**
Smoked Bacon, Beer-Battered Onion Ring, Soft-Boiled Egg, Point Reyes Blue Cheese
- Arugula Salad | 22**
Delicata Squash, Barley, Whipped Laura Chenel Goat Cheese, Pepitas, Walnuts, Maple Vinaigrette
- Roasted Tomato Soup | 22**
Calabrian Chile-Spiced, English Peas, Pearl Onions

Shellfish & Raw Bar *

- Oysters on the Half Shell**
½ Dozen | 26 • Dozen | 52
Champagne Mignonette, Lemon, Tabasco
- Shrimp Cocktail | 34**
Espelette Dijonnaise, Horseradish Cocktail Sauce
- Hamachi* | 32**
Thai Chile, Charred Avocado, Peanuts, Coconut Milk
- Alaskan King Crab | MP**
Yuzu-Chile Butter, Lemon

- Served Chilled or Hot
with Yuzu-Chile 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, Tobiko, Cilantro
- Tuna Tartare* | 29**
Tapioca Cracker, Avocado, Aji Amarillo Aioli
- Prawn & Uni Toast* | 38**
Spicy Mayo, Chives, Sesame Seeds
- Giant Tiger Prawns | 46**
Charcoal-Grilled, Garlic Chile Butter, Lime

Entrées

- Atlantic Salmon* | 52**
Mussels, Shrimp , Fennel,
Tomato Shellfish Broth
- Chicken Roulade | 46**
Swiss Chard, Bacon,
Potatoes, Pearl Onions,
Black Truffle–Vin Jaune Sauce
- Chilean Sea Bass | 62**
Miso-Glazed, Bok Choy,
Coconut Red Curry
- Hokkaido Scallops* | 56**
Parsnip Purée, Tasso Ham,
Apple Mostarda, Sherry-Veal Jus
- Seared Branzino | 49**
Cauliflower Florets,
Grapes, Sauce Véronique
- Colorado Lamb* | 82**
Dukkah-Crusted Double Chop,
Tinkerbell Peppers, Sauce Piperade



- Lobster en Croûte | 130**
2 lb Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Sides

- Roasted Mushrooms | 21**
Madeira, Parsley
- Roasted Broccolini | 22**
Calabrian Chile, Garlic Crunch
- Sautéed Spinach | 16**
Garlic Confit
- Mac & Cheese Gratin | 24**
Cavatappi Pasta, Aged Cheddar
Add Truffle +6 • Add Lobster +10
- Crispy Brussels Sprouts | 24**
Dried Currants, Walnuts,
Maple Sherry Vinaigrette
- Beer-Battered Onion Rings | 18**
Smoked Chipotle Aioli
- Creamed Corn | 21**
Cotija Cheese, Pickled Fresno Peppers, Crispy Garlic Crunch

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

Aged

- Boneless Ribeye* | 95**
18 oz / Wet-Aged 21 Days / Midwestern
- Striploin* | 86**
12 oz / Wet-Aged 21 Days / Creekstone Farms, KS
- Kansas City* | 89**
14 oz / Dry-Aged 28 Days / Flannery Beef, CA

Taste of Japan

- Select Cut of Traditional Japanese A5 Wagyu
- 5 oz Miyazaki Wagyu Striploin* | 275**
Each additional 1 oz • 55

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

Domestic Wagyu

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

Australian Wagyu

- F1 Wagyu Striploin* | 125**
12 oz / Black Opal 8-9+

- CS Tomahawk* | 325**
50 oz / 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 Cheese | 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.