

# Carversteak



## Starters

**Bacon Onion Bread** | 5  
Vermont Butter, Sea Salt

**Steak Tartare\*** | 28  
Quail Egg, House-Made Pickles,  
Toasted Sourdough

**Seared Crab Cake** | 32  
Jumbo Lump Crab, Mixed Greens,  
Piquillo Pepper Aioli

**Wagyu Cheesesteak Bites** | 24  
Caramelized Onions, Aged Provolone Mornay,  
Truffle, Buttered Parker Roll

**Korean Glazed Pork Belly** | 24  
Pickled Mustard Seed, Scallion

## Regis Ova Caviar

**Golden Kaluga 1oz** | 155  
Served with Blinis &  
Traditional Garnishes

**Caviar Poppers** | 24  
Gougères, Lemon-Chive Crème Fraîche

## Salads & Soup

**Fork & Knife Caesar** | 20  
Little Gem Lettuce, Sourdough  
Croutons, Parmesan

**Baby Iceberg Wedge** | 20  
Applewood-Smoked Bacon, Beer  
Battered Onion Ring, Soft Boiled Egg,  
Point Reyes Blue Cheese

**Prosciutto & Melon** | 22  
Burrata Cheese, Basil, Balsamic Glaze

**Corn & Lobster Chowder** | 22  
Smoked Bacon, Parmesan

## Shellfish & Raw Bar\*

Served Chilled or Hot With  
Yuzu-Chili Butter

**Grand Plateau** | 175  
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

**Jumbo Prawn Cocktail** | 32  
Espelette Dijonnaise,  
Horseradish Cocktail Sauce

**Yellowtail Sashimi** | 27  
Avocado, Serrano Chili,  
Ginger-Lime Ponzu

**Alaskan King Crab** | MP  
Yuzu Chili Butter, Lemon

**Spicy Salmon** | 22  
Crispy Rice, Sriracha Mayo,  
Soy Reduction, Cilantro

**Big Eye Tuna Tartare** | 28  
Puffed Crackers, Avocado,  
Aji Amarillo Aioli

**Scallop Crudo** | 22  
Serrano Pepper, Pickled Cucumber,  
Coconut Lime Vinaigrette

## Entrées

**Atlantic Salmon** | 42  
Seasonal Preparation

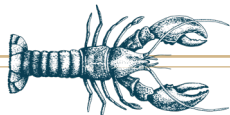
**Black Cod** | 49  
Oyster Mushroom, Gai Lan  
Broccoli, Miso Glaze

**Iberico Pork Secreto** | 56  
Crispy Potato, Grilled Peach  
Mustarda

**Organic Roasted Chicken** | 42  
Haricot Vert, Natural Jus

**Maine Scallops** | 52  
Roasted Corn Succotash,  
Corn Puree, Lime

**Colorado Lamb Chops** | 75  
Cannellini Bean, Sweet Drop  
Pepper Salsa



### Lobster En Croute | 105

2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

## Sides

**Roasted Mushrooms** | 19  
Madeira, Parsley

**Sautéed Spinach** | 15  
Garlic Confit

**Beer-Battered  
Onion Rings** | 15  
Smoked Chipotle Aioli

**Asparagus** | 18  
Simply Grilled

**Mac & Cheese Gratin** | 20  
Cavatappi Pasta, Aged Cheddar

+++  
Add Truffle +6 • Add Lobster +10

**Creamed Corn** | 19  
Chili Lime Salt, Green Onion

**Roasted Broccolini  
Calabrian Chili** | 18  
Garlic Crunch

## Potatoes

**Hand-Cut Parmesan  
Steak Fries** | 15  
Ketchup & Aioli

**Pommes Purée** | 15  
Whipped & Buttered

+++  
Add Black Truffle +6

**Twice Baked** | 19  
Loaded Potato Skin, Irish Yellow  
Cheddar, Smoked Bacon,  
Chive Crème Fraîche

+++  
Chef's Recommendation  
Add a Bump of Caviar +12

## Steaks\*

### Filet

**Filet Mignon** | 72  
8oz / Allen Brothers / Chicago

**Bone In Filet** | 84  
12oz / Allen Brothers / Chicago

### Aged

**Ribeye** | 84  
18oz / Wet Aged 21 Days / Midwestern

**Striploin** | 72  
14oz / Wet Aged 21 Days / Creekstone Farm

**Kansas City** | 89  
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** | 88  
8oz / Snake River Farms / Eastern Idaho

### Australian Wagyu

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

**Cs Tomahawk** | 260  
42oz / Wagyu

### Add Ons

**Alaskan King Crab Oscar** | MP • **Baby Tristan Lobster Tail** | MP

**Hudson Valley Seared Foie Gras** | 28 • **Black Truffle Butter** | 6

**Roasted Bone Marrow** | 14

### Sauces

**House-Made Cs-Steak Sauce** | 8 • **Red Wine Bordelaise** | 6

**Peppercorn** | 6 • **Bearnaise** | 6 • **Hollandaise** | 6

**Point Reyes Blue** | 6

Vegan Menu Available Upon Request

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.