

Carversteak



Starters

Everything Spiced Brioche | 8
With Blue Cheese

Steak Tartare* | 29
Quail Egg, House-Made Pickles,
Toasted Sourdough

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

Wagyu Cheesesteak Bites | 26
Caramelized Onions, Aged Provolone Mornay,
Truffle, Buttered Parker Roll

Korean Glazed Pork Belly | 24
Pickled Mustard Seed, Scallion

Seared Hudson Valley Foie Gras | 34
Vanilla Pain Perdu, Strawberry, Pickled Rhubarb

Regis Ova Caviar*

Siberian 1oz | 135
Golden Kaluga 1oz | 155
Ossetra 1oz | 185

Caviar Poppers* | 26
Gougères, Lemon-Chive Crème Fraîche

Salads & Soup

Fork & Knife Caesar | 22
Little Gem Lettuce, Sourdough
Croutons, Parmesan

Baby Iceberg Wedge* | 22
Applewood-Smoked Bacon, Beer
Battered Onion Ring, Soft Boiled Egg,
Point Reyes Blue Cheese

Heirloom Tomato & Burrata | 27
Salanova Lettuce, Crispy Prosciutto,
Basil Green Goddess Dressing

Maine Lobster Bisque | 22
Smoked Bacon, English Peas, Confit Potato

Shellfish & Raw Bar*

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

Jumbo Prawn Cocktail | 32
Espelette Dijonnaise, Horseradish Cocktail Sauce

Yellowtail Sashimi* | 29
Avocado, Serrano Chili, Yuzu Ponzu

Alaskan King Crab | MP
Yuzu Chili Butter, Lemon

Spicy Salmon* | 24
Crispy Rice, Sriracha Mayo, Soy Reduction, Cilantro

Big Eye Tuna Tartare* | 29
Puffed Crackers, 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* | 42
Seasonal Preparation

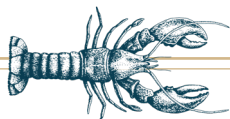
Black Cod | 49
Oyster Mushroom, Gai Lan
Broccoli, Miso Glaze

Branzino | 48
Pan Roasted, Castelvetrano Olive,
Tomato Vinaigrette

Organic Roasted Chicken | 42
Haricot Vert, Natural Jus

Seared Scallops* | 52
Brentwood Summer Corn, Cranberry
Bean, Carrot, Corn Puree

Colorado Lamb Chop* | 75
Blistered Cherry Tomato, Sweet
Pepper Salsa



Lobster En Croute | 125
2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Sides

Roasted Mushrooms | 19
Madeira, Parsley

Sautéed Spinach | 16
Garlic Confit

Asparagus | 24
Simply Roasted, Lemon, Olive Oil

Roasted Broccoli Calabrian Chili | 20
Garlic Crunch

Parmesan Steak Fries | 16
Ketchup & Aioli

Pommes Purée | 16
Whipped & Buttered
Add Black Truffle +6

Green Beans | 19
Slivered Almonds, Lemon Butter

Mac & Cheese Gratin | 22
Cavatappi Pasta, Aged Cheddar
Add Truffle +6 • Add Lobster +10

Beer-Battered Onion Rings | 16
Smoked Chipotle Aioli

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

Potato Gratin | 20
Layered Potato, Parmesan Cream, Chive

Steaks*

Filet

Filet Mignon* | 76
8oz / Allen Brothers / Chicago

Bone In Filet* | 88
12oz / Allen Brothers / Chicago

Aged

Boneless Ribeye* | 88
18oz / Wet Aged 21 Days / Midwestern

Striploin* | 79
14oz / Wet Aged 21 Days / Creekstone Farm

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 | 90
8oz / Snake River Farms / Eastern Idaho

Australian Wagyu

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

Cs Tomahawk | 315
50oz / F-1 Westholme 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 | 6 • **Red Wine Bordelaise** | 6
Peppercorn | 6 • **Bearnaise** | 6 • **Hollandaise** | 6
Point Reyes Blue | 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.