

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

Regiis 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, Warm
Sourdough Croutons, Parmesan

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

Burrata & Roasted Baby Beets | 22
Petite Kale, Fall Pear, Candied Walnuts,
Crispy Shallots, Sherry Vinaigrette

French Onion Soup | 22
Caramelized Onions, Beef Broth,
Gruyère Crouton

Shellfish & Raw Bar*

Served Chilled or Hot With
Yuzu-Chili Butter

Grand Plateau | 165
1 Maine Lobster, 6 Gulf Shrimp,
12 Oysters, 8 Clams, 12 PEI Mussels

Petite Plateau | 105
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

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

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

Entrées

Atlantic Salmon | 42
Seasonal Preparation

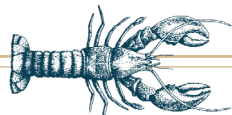
Black Cod | 49
Miso-Glazed, Baby Bok Choy,
Pickled Ginger

**Braised Beef Short Rib &
Bone Marrow Pie** | 62
Root Vegetables, Puff Pastry

Organic Roasted Chicken | 42
Haricot Vert, Natural Jus

Maine Scallops | 52
Parsnip, Frisée & Apple,
Grapefruit Beurre Blanc

Colorado Lamb Chop | 75
Crispy Polenta, Red Wine Jus



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

**Crispy Hot Honey
Brussels Sprouts** | 19
Apple Wood Bacon, Fresh Herbs

**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 / F-1 Westholme Australian Wagyu 8-9+

Add Ons

Alaskan King Crab Oscar | MP • **Baby Tristan Lobster Tail** | MP
Hudson Valley Seared Foie Gras | 28 • **Black Truffle Butter** | 6

Sauces

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.