

SHAREABLES

TENDERLOIN TIPS seared, mushroom bordelaise sauce	20	CALAMARI fried with Sriracha aioli	17
SHRIMP COCKTAIL six shrimp with a spicy cocktail sauce	13	BACON BALSAMIC BRUSSELS sautéed brussels sprouts with bacon and garlic, tossed in a balsamic glaze	13
SPINACH ARTICHOKE DIP four cheese blend, chives, garlic, with stone fired naan bread, extra naan -3-	15	GREEK CHICKEN SOULVAKI tender chicken in a lemon garlic marinade, with tzatziki sauce	15
CRAB CAKE 4oz crab cake with remoulade	15	CRISPY TUNA BITES seared on a rice patty with Sriracha aioli, honey-lime ginger sauce, chives	17
CHICKEN WINGS eight wings choice of truffle garlic parm, hot, mild, mango habanero, house bbq, Carver's signature dry rub. served with bleu cheese dressing	18		



HOUSE-MADE SOUPS

SOUP DU JOUR 10	FRENCH ONION 12	LOBSTER BISQUE 14 with creme fraiche
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SALADS

GREEK PEAK SALAD mixed greens, apples, pears, bleu cheese crumbles, candied pecans, raisins, apple cider vinaigrette	20
CAESAR SALAD romaine lettuce, croutons, three cheese blend, asiago cheese chip, anchovies, served in a creamy Caesar dressing	20
ARUGULA SALAD strawberries, blueberries, goat cheese, walnuts, with choice of dressing	18
PROTEINS CHICKEN -9- SALMON -13- SHRIMP -12- STEAK -14-	

STEAKS

ALL STEAKS COME WITH HOUSE SIDE SALAD
SAUCES - BORDELAISE | BERNAISE | HOLLANDAISE | BLEU CHEESE CREAM | BROWN GRAVY 7

8OZ FILET MIGNON 40 offers unrivaled tenderness and flavor. cut from the tenderloin, delivers a melt-in-your-mouth texture	12OZ DRY AGED STRIP 55 30-day dry aged, a culinary marvel meticulously crafted. derives from the loin of prime beef, combined with the aging process, results in a symphony of savory notes, accentuated by a tender texture	25OZ PORTERHOUSE 60 originates from the short loin, where both the tenderloin and strip loin reside. known for its impressive size and unique combination of two exquisite cuts
12OZ NEW YORK STRIP 28 tender and rich beef flavors. filled with robust texture with the right amount of marbling for succulence	16OZ T-BONE 40 savor the perfect balance of flavor and tenderness, offering the best of both worlds from the sirloin and tenderloin	48OZ TOMAHAWK RIBEYE 125 a monumental 48oz masterpiece that commands attention on every table. cut from the rib primal, this mammoth steak features an impressive log bone, resembling the shape of a tomahawk axe, adding drama and flair to your dining experience. boasts rich marbling throughout, ensuring each bite is rich and flavorful
12OZ WAGYU STRIP 64 crafted from the Wagyu cattle, this masterpiece epitomizes indulgence and sophistication. boasts unparalleled marbling, resulting in a buttery texture and rich flavor profile	16OZ RIBEYE 35 rich marbling, bold flavors. cut from the prime rib section, renowned for its exceptional taste and tenderness	

ENHANCE YOUR STEAK

SHRIMP 12	LOBSTER TAIL 28	SCALLOPS 20	CRAB CAKE 12
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ENTREES

WAGYU MEATLOAF 30 house-made topped with brown sugar glaze, bacon, served with mashed potatoes, rosemary demi-glaze
CHICKEN MARSALA BAKE 24 golden pan-fried chicken cutlets, mushrooms, in a rich marsala wine sauce, topped with provolone cheese
CAPRESE CHICKEN 24 topped with mozzarella cheese, sliced tomato, basil, balsamic glaze drizzle
SALMON 26 baked, over a bed of zoodles, dill hollandaise
LOBSTER TAIL 40 with drawn butter
SEA SCALLOPS 38 pan-seared, lemon pepper orzo, balsamic glaze

PASTA | BURGERS

SHRIMP SCAMPI 23 sautéed in white wine, butter, garlic, tomatoes, spinach, shallots, served over linguine
CAJUN CHICKEN PASTA 25 linguine tossed in cajun alfredo sauce with peppers, onions, mushrooms, topped with cajun seasoned chicken breast
VEGETABLE PASTA ALA VODKA 22 peppers, onions, mushrooms, zucchini tossed in vodka sauce, over linguine
WILD MUSHROOM RAVIOLI 24 wild mushroom ravioli with rosemary beef porcini broth
VIRGIL ELK BURGER 20 locally farmed elk, onion balsamic jam, arugula, gruyere cheese
WAGYU STEAK BURGER 22 locally farmed Wagyu cattle, lettuce, tomato, onion, choice of cheese
PLANT BASED BURGER 18 Beyond or black bean burger, lettuce, tomato, onion, choice of cheese

FAMILY STYLE SIDES

BAKED POTATO 5 Cheese - \$1 Bacon - \$2	RICE PILAF 6
VEGETABLE OF THE DAY 7	HAND CUT SEASONED FRIES 6
SAUTEED SPINACH 7	ONION RINGS 8
SAUTEED MUSHROOMS 8	ROASTED GARLIC MASHED POTATOES 7

SUBSTITUTE WITH ONION RINGS -3-
GLUTEN FREE BUN -3- | GLUTEN FREE PASTA -2-

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. | IF YOU HAVE FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING