

SHAREABLES

TENDERLOIN TIPS	20
Seared, mushroom bordelaise sauce	
SHRIMP COCKTAIL GF	13
Six shrimp with a spicy cocktail sauce	
SPINACH ARTICHOKE DIP	15 GF
Four cheese blend, chives, garlic, with stone fired naan bread	
EXTRA NAAN	3

CHICKEN WINGS	18
Eight wings, choice of truffle garlic parm, hot, mild, mango habanero, house bbq, or Carver's dry rub	
GREEK CHICKEN SOUVLAKI	15 GF
Tender chicken soaked in a bright lemon garlic marinade, served with tzatziki sauce	
CRAB CAKE	15
4oz crab cake with remoulade	

CALAMARI	17
Fried with Sriracha aioli	
CRISPY TUNA BITES	17
Seared, on a rice patty with Sriracha aioli, honey-lime ginger sauce, chives	
BACON BALSAMIC BRUSSELS	13 GF
sauteed brussels sprouts with bacon and garlic then tossed in balsamic glaze	

HOUSE-MADE SOUPS & SALADS

FRENCH ONION	12
LOBSTER BISQUE	14
Topped with creme fraiche	
SOUP DU JOUR	10
GREEK PEAK SALAD GF	20
Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, raisins, apple cider vinaigrette	
CAESAR SALAD GF	20
Croutons, three cheese blend, creamy Caesar dressing, asiago cheese chip and anchovies	
ARUGULA SALAD GF	18
Strawberries, blueberries, goat cheese and walnuts	
SMALL SIDE SALAD GF	7
Tomatoes cucumbers, onions, croutons	

PROTEINS GF

CHICKEN 9 | SALMON 13 | SHRIMP 12 | STEAK 14

STEAKS

SAUCES 7

BORDELAISE | BERNAISE | HOLLANDAISE | BLUE CHEESE CREAM | BROWN GRAVY

8OZ FILET MIGNON GF	40	16OZ T-BONE GF	40	48OZ TOMAHAWK RIBEYE	125 GF
Offers unrivaled tenderness and flavor. Cut from the tenderloin and delivers a melt-in-your-mouth texture.		Savor the perfect balance of flavor and tenderness, offering the best of both worlds from the sirloin and tenderloin.		a monumental 48oz masterpiece that commands attention on every table. Cut from the rib primal, this mammoth steak features an impressive long 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 NEW YORK STRIP GF	28	16OZ RIBEYE GF	35		
Tender and rich beef flavors. Filled with robust texture with the right amount of marbling for succulence.		Rich marbling, bold flavors. Cut from the prime rib section, renowned for its exceptional taste and tenderness.			
12OZ WAGYU STRIP GF	64	25OZ PORTERHOUSE GF	60		
Crafted from the Wagyu cattle, this masterpiece epitomizes indulgence and sophistication. Boasts unparalleled marbling, resulting in a buttery texture and rich flavor profile that is second to none.		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.			

ENHANCE YOUR STEAK

SHRIMP GF 12

LOBSTER TAIL GF 28

SCALLOPS GF 20

CRAB CAKE 12

ENTREES

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

PASTA | BURGERS

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

GLUTEN FREE BUN 3 | SUB ONION RINGS 3

FAMILY STYLE SIDES

BAKED POTATO GF 5	
Cheese - \$1 Bacon - \$2	
RICE PILAF 6	
ONION RINGS 8	

VEGETABLE OF THE DAY GF 7
HAND CUT SEASONED FRIES 6

SAUTEED MUSHROOMS GF 8
ROASTED GARLIC MASHED POTATOES GF 7
SAUTEED SPINACH GF 7



ITEM CAN BE ADJUSTED TO ACCOMODATE GLUTEN FREE
PLEASE NOTIFY YOUR SERVER IF NEEDED