

SHAREABLES

TENDERLOIN TIPS 20
Seared, mushroom bordelaise sauce

SHRIMP COCKTAIL GF 13
Six shrimp with a spicy cocktail sauce

SPINACH ARTICHOKE DIP GF 15
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 GF 15
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 GF 13
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
Offers unrivaled tenderness and flavor. Cut from the tenderloin and delivers a melt-in-your-mouth texture.

12OZ NEW YORK STRIP GF 28
Tender and rich beef flavors. Filled with robust texture with the right amount of marbling for succulence.

12OZ WAGYU STRIP GF 64
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.

16OZ T-BONE GF 40
Savor the perfect balance of flavor and tenderness, offering the best of both worlds from the sirloin and tenderloin.

16OZ RIBEYE GF 35
Rich marbling, bold flavors. Cut from the prime rib section, renowned for its exceptional taste and tenderness.

25OZ PORTERHOUSE GF 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.

48OZ TOMAHAWK RIBEYE GF 125
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.

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

CARVERS
STEAKHOUSE

GF

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