

# Carversteak



## Starters

### Wagyu Beef Skewers | 32

Charcoal Grilled, Sesame-Soy Marinade, Togarashi-Yuzu Aioli

### Steak Tartare\* | 29

Quail Egg, House-Made Pickles, Grilled Sourdough

### Seared Crab Cake | 32

Jumbo Lump Crab, Frisée, 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

Cranberry Pain Perdu, Almond & Pink Peppercorn Glass, Kumquat Marmalade

## Regis Ova Caviar\*

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

### Caviar Poppers\* | 32

Gougères, Lemon-Chive Crème Fraîche

## Salad, Soup & Bread

### Everything Spiced Brioche | 8

Warm Blue Cheese Bread, Vermont Butter

### Caesar Salad | 22

White Anchovy, Garlicky Croutons, Parmesan Cheese

### Baby Iceberg Wedge\* | 22

Smokey Bacon, Beer Battered Onion Ring, Soft Boiled Egg, Point Reyes Blue Cheese

### Spring Greens & Burrata | 22

Asparagus, Roasted Baby Beets, Orange, Basil Vinaigrette

### Corn & Clam Chowder | 21

Smokey Bacon, Potato, Popcorn

## Shellfish & Raw Bar\*

### Jumbo Prawn Cocktail | 32

Espelette Dijonnaise, Horseradish Cocktail Sauce

### Yellowtail Sashimi\* | 29

Avocado, Serrano Chili, Yuzu Vinaigrette

### Alaskan King Crab | MP

Yuzu Chili Butter, Lemon

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

### Spicy Salmon\* | 24

Crispy Rice, Sriracha Mayo, Cilantro

### Ahi Tuna Tartare\* | 29

Tapioca Cracker, 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

Parsley Crusted, Preserved Lemon, Spring Peas, Pearl Onions, Truffled Pea Purée

### Jidori Chicken Breast | 42

Heirloom Carrots, Spring Mushroom, Black Truffle Vin Jaune Sauce

### Black Cod | 49

Oyster Mushroom, Gai Lan Broccoli, Miso Glaze

### Seared Scallops\* | 52

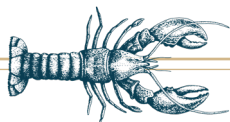
Artichoke, Fennel, Marble Potato, Baby Leek "Vichyssoise"

### Alaskan Halibut | 52

Pan Roasted, Fennel, Watercress, Castelvetrano Olive & Tomato Vinaigrette

### Colorado Lamb\* | 82

Dukkah Spice Crusted Double Chop, Tinkerbell Peppers, Sauce Piperade



### Lobster En Croute | 125

2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

## Steaks\*

### Filet

#### Filet of Ribeye\* | 82

10oz / Creekstone Farms, AR

#### Filet Mignon\* | 76

8oz / Allen Brothers / Chicago

#### Bone In Filet\* | 88

12oz / Creekstone Farms, AR

### Aged

#### Boneless Ribeye\* | 93

18oz / Wet Aged 21 Days / Midwestern

#### Striploin\* | 79

14oz / Wet Aged 21 Days / Creekstone Farms, AR

#### 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

## Enhancements

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 • Béarnaise | 6 • Hollandaise | 6

Point Reyes Blue | 6

## Sides

### Roasted Mushrooms | 19

Madeira, Parsley

### Roasted Broccolini | 20

Calabrian Chili, Garlic Crunch

### Sautéed Spinach | 16

Garlic Confit

### Mac & Cheese Gratin | 22

Cavatappi Pasta, Aged Cheddar  
Add Truffle +6 • Add Lobster +10

### Asparagus | 24

Lemon, Olive Oil, Sea Salt

### Beer-Battered Onion Rings | 16

Smoked Chipotle Aioli

## Potatoes

### Parmesan Steak Fries | 16

Ketchup & Aioli

### Twice Baked | 19

Loaded Potato Skin, Irish Yellow Cheddar, Smoked Bacon, Chive

### Pommes Purée | 16

Whipped & Buttered

Add Black Truffle +6

### Potato Gratin | 20

Layered Potato, Parmesan Cream, Chive

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.