

STARTERS

STEAK TARTARE 15

Shallots, chives, capers, crème fraiche, soy, quail egg

OYSTERS* 14 / order of 4

Four peppercorn mignonette, horseradish

SHRIMP COCKTAIL 16

King crab salad, cocktail sauce

PANKO CALAMARI*† 13

Tomato dusted, roasted garlic aioli, cocktail sauce

TUNA TARTARE* 18

One plus 'sashimi grade', togarashi crackers, spicy greens, cucumber, radish, bluegrass soy vinaigrette

ROASTED BONE MARROW* 18

Pickled shallots, whole grain mustard aioli, crostini, sea salt

FLORIDA GULF SHRIMP SCAMPI 18

Garlic butter, preserved lemon, grape tomato, peppadew peppers

CRAB CAKE*† 17

Jumbo lump, garlic saffron aioli

BOURBON GLAZED THICK CUT BACON 14

Maple cured HCF Yorkshire, collard greens, IP8 gastrique

GRILLED OCTOPUS 15

Grape tomatoes, baby arugula, pickled tomato vinaigrette

MANGALITSA RAVIOLI† 14

Confit & pork belly, local pea tendrils, smoked onion pork jus

STEAK RISOTTO* 19

Filet, WI blue cheese, swiss chard

SHARED FOR THE TABLE

SEAFOOD FIX* small 55 / large 95

Florida Gulf shrimp, Alaskan King crab legs & King crab salad, mussels, oysters

SOUPS AND SALADS

CARNEVOR STEAK SALAD* 24

Local spring mix, hardboiled egg, avocado, haystack onions, Nueske's bacon, croutons, marinated filet mignon tips with parmesan, sherry mustard vinaigrette

MIXED BEET SALAD 14

Radish, goat cheese mousse, Minus 8 vinegar, candied walnuts, Bull's Blood micro greens

CARNEVOR HOUSE SALAD 10

Local spring mix, shaved radish, cucumbers, tomato, pickled carrot, sherry-mustard vinaigrette

SEASONAL SOUP OF THE DAY

Market

BLT WEDGE 11

Iceberg lettuce, Applewood smoked Nueske's bacon, tomato, WI blue cheese

CAESAR* 10

Romaine lettuce, traditional Caesar dressing, toasted croutons, WI parmesan

TOMATO MOZZARELLA 12

MightyVine tomatoes, fresh basil, red onion, pink pepper-corn oil, balsamic reduction

LOBSTER BISQUE† 12

Butter poached Maine lobster tail, chives

CARNEVOR PRIME CUTS*

Featuring Allen Brothers Prime Steaks

BARREL CUT FILET MIGNON 8oz 39 / 10oz 49
wet aged, center cut

NEW YORK STRIP 14oz 42
wet aged, center cut

BONE-IN FILET 16oz 57
wet aged, bone-in tenderloin

RIBEYE 20oz 54
wet aged, bone-in

CARNEVOR RESERVE CUTS*

DOMESTIC WAGYU CROSS FILET MIGNON 8oz 76
center cut

JAPANESE WAGYU 'A-5' FILET MIGNON 6oz 161
Tosa-zu dipping sauce†, Wagyu beef jus†

TOMAHAWK RIBEYE FOR TWO 34oz 120
40 day dry aged, boneless

NEW YORK STRIP 14oz 55
45 day dry aged

TOPPINGS AND SAUCES

*roasted garlic / au poivre / béarnaise / herbed garlic butter / roasted shallot wine
foie gras* 17 / truffle butter 4 / WI blue cheese 3 / shiitake brandy reduction 3 / Oscar 10
Wagyu beef jus† 4 / organic fried egg* 3 / WI blue cheese butter with Nueske's bacon 4*

COMPOSED PLATES

ORA KING SALMON* 36
Parisian gnocchi, broccolini, celery root, smoked tomato

AHI TUNA* 44
*Potatoes, butternut squash, shiitake, swiss chard, pickled
stems, miso, soy*

VEAL CHOP* 48
*Bone-in, squash puree, brussels sprouts, kale, sunchokes
mushroom veal jus*

SOUTH AFRICAN LOBSTER TAIL 61
Twin 5oz slow roasted, steamed vegetables

SEASONAL FISH* Market

ALASKAN KING CRAB LEGS ½ LB 35 / 1 LB 70
Steamed, split to the shell, drawn butter, steamed vegetables

HCF FEATURED ENTRÉE* Market
Daily offering from our farm in New London, WI

PETITE FILET* 40
*5oz sliced, twice baked potatoes, asparagus, baby carrots,
choice of herbed garlic butter, roasted shallot wine,
shiitake brandy*

STEAKHOUSE SIDES

CREAMED CORN 8 / **TRUFFLED FRITES†** 9 / **BUTTERNUT SQUASH RISOTTO** *Wi parmesan, swiss chard* 11
CARAMELIZED BRUSSELS SPROUTS 9 / **CARNEVOR STEAK FRIES†** *garlic aioli*, ketchup* 9
EXOTIC MUSHROOMS 11 / **MINI TWICE BAKED POTATOES** 9 / **ROASTED ASPARAGUS** 9
MAC & CHEESE† 13 (*Add Lobster 7*) / **TRUFFLED MASHED** 13 (*Add Lobster 7*) / **SAUTEED SPINACH** 10



† indicates items which cannot be prepared gluten free
* consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

Carnevora is proud to serve MightyVine Premium Glasshouse Tomatoes grown in Chicagoland
Carnevora is proud to serve Mangalitsa pork and featured steaks raised at SURG's Hidden Creek Farm in New London, WI.



DESSERTS

SCOTCHAROO 11

Chocolate Covered Butterscotch Crèmeux Bar, Marshmallow Meringue, Butterscotch Royaltine, Malted Milk

CARAMEL APPLE 9

Green Apple Cake, Salted Caramel, Orellys Mousse, Green Apple Sorbet, Molasses Streusel, Candied Peanut

PISTACHIO CRÈME BRÛLÉE 9

Pistachio Cream Brûlée, Fresh Strawberries, Pistachio Dust, Vanilla Whipped Cream

CHOCOLATE DREAM CAKE 10

Chocolate Cake, Dark Chocolate Ganache, Chocolate Mousse, Chocolate Pudding, Caramelia Ganache, Triple Chocolate Crisp

SORBET SELECTION 3

Daily Selection

ICE CREAM SELECTION 3

Chocolate or Vanilla

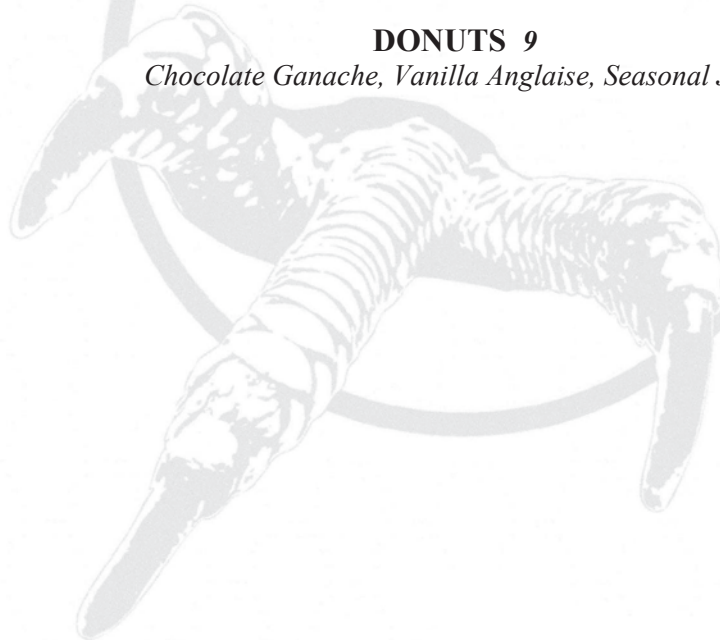
SHAREABLE

CARROT CAKE 16

Brown Butter Carrot Cake, Cream Cheese Mousse, Pecan Praline Sauce, Candied Pecans, Confetti Carrots

DONUTS 9

Chocolate Ganache, Vanilla Anglaise, Seasonal Jam



PASTRY CHEF – RACHEL SEARL