

STARTERS

STEAK TARTARE* 18

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

OYSTERS* order of 4 / 18

Four peppercorn mignonette, horseradish

SHRIMP COCKTAIL 25

3, chilled colossal shrimp, cocktail sauce

ROCK SHRIMP+ 18

Herb marinated, Thai chili sauce

TUNA TARTARE* 23

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

ROASTED BONE MARROW* 22

Pickled red onion, crostini, chimichurri, whole grain mustard aioli

FLORIDA GULF SHRIMP SCAMPI 21

Garlic butter, preserved lemon, grape tomato, peppadew peppers

CRAB CAKE*+ 25

Jumbo lump, garlic saffron aioli

BOURBON GLAZED THICK CUT BACON 18

Maple cured Iowa pork, collard greens, IP8 gastrique

GRILLED OCTOPUS 17

Grape tomatoes, baby arugula, pickled tomato vinaigrette

WAGYU BRISKET 29

Braised Feller's Ranch Wagyu beef, potato gnocchi, brisket jus

STEAK RISOTTO* 19

Filet, WI blue cheese, Swiss chard

SHARED FOR THE TABLE

SEAFOOD FIX* *small / large* MARKET

Chilled Seafood Cocktail- Alaskan King crab legs, colossal shrimp, mussels, oysters

NEW YORK STRIP- Tochigi, A-5 Wagyu*

37 per ounce- 4 ounce minimum

Tochigi Prefecture, Japan; sliced for the table

SOUPS & SALADS

CARNEVOR HOUSE SALAD 15

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

MIXED BEET SALAD 17

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

BLT WEDGE 17

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

SEASONAL SOUP OF THE DAY

Market

CAESAR* 15

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

TOMATO MOZZARELLA 15

MightyVine tomatoes, fresh basil, red onion, pink peppercorn oil, balsamic reduction

CARNEVOR STEAK SALAD* 39

6oz., carved Bavette steak, local spring mix, pickled red onion, goat cheese feta, Nueske's bacon, cherry tomato, croutons, balsamic vinaigrette

LOBSTER BISQUE + 17

Butter poached Maine lobster, chives

Executive Chef – Mario Giuliani

Sous Chef – Brad Walters

Round of Beer for the Kitchen 25

*consuming raw or uncooked meats, poultry, or seafood may increase your risk of foodborne illness

+ indicated items which cannot be prepared gluten free

CARNEVOR PRIME CUTS*

Featuring Allen Brothers USDA Prime Steaks

BARREL CUT FILET MIGNON 8oz 65/ 10oz 75

wet aged, center cut

NEW YORK STRIP 14oz 65

wet aged, center cut

BONE-IN FILET 16oz 75

wet aged, bone-in tenderloin

RIBEYE *wet aged, center cut*

16oz. eye of ribeye, bone-in 69

20oz., bone-in 83

DRY AGED

NEW YORK STRIP- 45 Day, bone-in 20oz 95

RIBEYE- 60 Day, bone-in 24oz 145

CARNEVOR CHEF'S RESERVE*

Curated selection of extraordinary steaks, limited supply

DOMESTIC

RIBEYE- Wagyu, Boneless 16oz 135

TOMAHAWK RIBEYE- USDA Prime 34oz 165

AUSTRALIA

FILET MIGNON- Wagyu, BMS 8/9 8oz 129

NEW YORK STRIP- MUSE, *Carnevora State Exclusive*

Full-Blood Wagyu, BMS 9+ 14oz 190

JAPAN

FILET MIGNON- Wagyu, A-5 6oz 168

NEW YORK STRIP- Tochigi Prefecture, A-5 Wagyu

37 per ounce 4 ounce minimum

TOPPINGS, SAUCES, AND SURF ADDITIONS

roasted garlic 3 / au poivre 2 / béarnaise 3 / herbed garlic butter 3 / roasted shallot wine 3 / foie gras* 20*

WI blue cheese 5 / shiitake brandy reduction 3 / King Crab Oscar 21 / Wagyu beef jus+ 5 / organic fried egg 4*

Rosemary-Wagyu Fat Butter 9 / Tosa-zu+ 5 / Chimichurri 3 / truffle butter 5

Cold Water Lobster Tail - 5oz. 36 / **Alaskan King Crab Legs** MARKET / **2 Grilled Shrimp** 20 / **2 Sea Scallops** 24

COMPOSED PLATES

PETITE FILET* 47

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

IBERICO PORK *+ 55

*2, 8oz bone-in chops, maple-bourbon glaze,
whole grain mustard spaetzle, Cipollini onion,
black cabbage, rainbow carrots, pork jus*

SEARED TRUMPETS (plant-based) 29

*Trumpet mushrooms, truffled celery root purée, baby bok choy,
rainbow carrots, cherry tomatoes, pickled tomato vinaigrette*

CIDER BRAISED CHICKEN 35

*Breast and thigh, carrot and carrot purée, Savoy cabbage,
summer squash, zucchini, maitake, chicken jus*

SEAFOOD

COLD WATER LOBSTER TAIL 73

Twin 5oz slow roasted, steamed vegetables

ALASKAN KING CRAB LEGS ½ LB / 1 LB MARKET

Steamed, split to the shell, drawn butter, steamed vegetables

AHI TUNA* 47

*Sesame-crust, marble potatoes, butternut, shiitake,
Swiss chard, pickled stems, miso, soy*

CHILEAN SEA BASS* 55

*English peas, pattypan squash, Japanese eggplant,
thumbelina carrot, black forbidden rice, saffron cream*

ORA KING SALMON* 41

Corn and fava succotash, bell pepper, tomato, smoked tomato jam

STEAKHOUSE SIDES

TRUFFLED FRITES + 13 / **MAC & CHEESE** parmesan, goat cheese, blue+ 15 (Add Lobster 9)

MINI TWICE BAKED POTATOES corn, aged cheddar 13 / **SAUTÉED SPINACH** 12 / **ROASTED ASPARAGUS** 13

SAUTÉED MUSHROOMS 13 / **CREAMED CORN** 13 / **CARAMELIZED BRUSSELS SPROUTS** 12

BUTTERNUT SQUASH RISOTTO parmesan, Swiss chard 13 / **TRUFFLED MASHED** 15 (Add Lobster 9)