

## STARTERS

### STEAK TARTARE\* 15

*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+ 17

*Herb marinated, Thai chili sauce*

### TUNA TARTARE\* 20

*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 18

*Garlic butter, preserved lemon, grape tomato, peppadew peppers*

### CRAB CAKE\*+ 24

*Jumbo lump, garlic saffron aioli*

### BOURBON GLAZED THICK CUT BACON 17

*Maple cured Iowa pork, collard greens, IP8 gastrique*

### GRILLED OCTOPUS 15

*Grape tomatoes, baby arugula, pickled tomato vinaigrette*

### WAGYU BRISKET 27

*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\*

**35 per ounce- 4 ounce minimum**

*Tochigi, Japan; carved for the table*

## SOUPS & SALADS

### CARNEVOR HOUSE SALAD 12

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

### MIXED BEET SALAD 15

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

### BLT WEDGE 14

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

### SEASONAL SOUP OF THE DAY

*Market*

### CAESAR\* 12

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

### TOMATO MOZZARELLA 14

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

### CARNEVOR STEAK SALAD\* 35

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

### LOBSTER BISQUE + 16

*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 51 / 10oz 63

wet aged, center cut

**NEW YORK STRIP** 14oz 53

wet aged, center cut

**BONE-IN FILET** 16oz 68

wet aged, bone-in tenderloin

**RIBEYE** wet aged, center cut

16oz. eye of ribeye, bone-in 65

20oz., bone-in 78

### DRY AGED

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

**RIBEYE**– 60 Day, bone-in 24oz 125

## CARNEVOR CHEF'S RESERVE\*

Curated selection of extraordinary steaks, limited supply

### DOMESTIC

**RIBEYE**– Wagyu, 14 Day Dry-Aged, Boneless 16oz 130

**TOMAHAWK RIBEYE**– USDA Prime 34oz 151

### AUSTRALIA

**FILET MIGNON**– Wagyu, BMS 8/9 8oz 125

**NEW YORK STRIP**– Sir Harry, Citrus-Fed Wagyu,

BMS 8/9 14oz 145

### JAPAN

**FILET MIGNON**– Wagyu, A-5 6oz 168

**NEW YORK STRIP**– Tochigi Wagyu, A-5

35 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.** 33 / **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

**HERB CRUSTED RACK OF LAMB\*** 51

Australian Lamb, English pea, leek, dried cherry,  
cherry gastrique, wild rice

**SEARED TRUMPETS (plant-based)** 28

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

**CIDER BRAISED CHICKEN** 29

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

## SEAFOOD

**COLD WATER LOBSTER TAIL** 65

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\*** 45

Potatoes, butternut, shiitake, Swiss chard, pickled stems, miso, soy

**CHILEAN SEA BASS\*** 54

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

**ORA KING SALMON\*** 39

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

## STEAKHOUSE SIDES

**TRUFFLED FRITES +** 13 / **MAC & CHEESE** parmesan, goat cheese, blue+ 13 (Add Lobster 8)

**CREAMED CORN** 13 / **SAUTÉED SPINACH** 10 / **ROASTED ASPARAGUS** 11

**SAUTÉED MUSHROOMS** 12 / **MINI TWICE BAKED POTATOES** 11 / **CARAMELIZED BRUSSELS SPROUTS** 10

**ENGLISH PEA RISOTTO** goat cheese, charred spring onion 11 / **TRUFFLED MASHED** 13 (Add Lobster 8)