

STARTERS

STEAK TARTARE 15

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

OYSTERS* 14 / order of 4

Four peppercorn mignonette, horseradish

SHRIMP COCKTAIL 19

3 colossal shrimp, cocktail sauce

PANKO CALAMARI*† 16

Tomato dusted, roasted garlic aioli, cocktail sauce

TUNA TARTARE* 19

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*† 19

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 57 / large 97

Florida Gulf shrimp, Alaskan King crab legs, colossal shrimp, mussels, oysters

SOUPS AND SALADS

CARNEVOR STEAK SALAD* 35

5oz filet, local spring mix, hardboiled egg, avocado, haystack onions, Nueske's bacon, croutons, 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 12

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

CAESAR* 10

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

TOMATO MOZZARELLA 13

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

LOBSTER BISQUE† 13

Butter poached Maine lobster tail, chives

EXECUTIVE CHEF – MARIO GIULIANI

SOUS CHEF – DANIEL SIBLEY

CARNEVOR PRIME CUTS*

Featuring Allen Brothers Prime Steaks

BARREL CUT FILET MIGNON 8oz 41 / 10oz 51
wet aged, center cut

NEW YORK STRIP 14oz 45
wet aged, center cut

BONE-IN FILET 16oz 58
wet aged, bone-in tenderloin

RIBEYE 20oz 57
wet aged, bone-in

CARNEVOR RESERVE CUTS*

MISHIMA RESERVE RIBEYE 14oz 95
wet aged, boneless Wagyu

DOMESTIC WAGYU CROSS FILET MIGNON 8oz 76
center cut

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

NEW YORK STRIP 14oz 57
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
jam*

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* 41
*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†** 11 / **BUTTERNUT SQUASH RISOTTO** *Wi parmesan, swiss chard* 11
CARAMELIZED BRUSSELS SPROUTS 9 / **CARNEVOR STEAK FRIES†** *garlic aioli*, ketchup* 9
EXOTIC MUSHROOMS 12 / **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

Crème Brûlée 9

Vanilla Bean Custard, Whipped Cream, Fresh Strawberries

S'more+ 11

*Chocolate Mousse, Marshmallow, Smoked Marshmallow Chocolate Ganache,
Graham Cake & Crumb, S'mores crunch*

Strawberry-Almond Cheesecake+ 12

*Almond Shortbread, Strawberry Gel, Toasted Almonds, Honeycomb Candy,
Fresh Strawberries*

Sorbet Selection 3

Daily Selection

Ice Cream Selection 3

Chocolate, Vanilla, or Strawberry

SHAREABLE

Chocolate Dream Cake 14

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

DONUTS 9

Chocolate Ganache, Vanilla Anglaise, Seasonal Jam



Jason Wnuk, Pastry Chef

+ indicated items cannot be prepared gluten
free*please be advised, all of our desserts are prepared
in a kitchen that contains and handles nuts