



Parties of Six or More are Subject to an Automatic 18% Gratuity

### SIGNATURE COCKTAILS

<b>CARVERS SMOKED OLD FASHIONED</b> 15	<b>ESSPRESSO MARTINI</b> 15	<b>McKENZIE WHISKEY FLIGHTS</b> 20 Experience the craftsmanship of Finger Lakes Distilling Co. with a four-flight tasting of the bold character & smooth refinement of McKenzie Whiskey & Ryes.
Maker's Mark bourbon, bitters, and sugar, enveloped in a swirl of aromatic smoke. Bold, smooth, & timelessly classic.	A smooth blend of Tito's vodka, Kahlua, and rich espresso, shaken to a frothy perfection. Elevate it with a splash of Baileys for a creamy upgrade.	
<b>VODKA MULE</b> 15	<b>APEROL SPRITZ</b> 15	<b>HOUSE MARTINI</b> 15
A crisp blend on Titos vodka, zesty ginger beer, and a fresh-squeezed lime, served over ice in the classic copper mug for a perfectly refreshing kick.	Bright, effervescent, and irresistibly refreshing. Aperol blended with prosecco and soda, offering the perfect balance of bittersweet and citrus.	Our signature take on a timeless classic. Expertly chilled Kette One vodka, perfectly balanced and garnished with your choice of a lemon twist or olives.

### SHARABLE PLATES

<b>SHRIMP COCKTAIL</b> GF 21	<b>CRISPY CALAMARI</b> 21	<b>MUSHROOM ARANCINI</b> VG 18
Six spiced shrimp served with cocktail sauce.	Delicately seasoned & lightly floured, served with a Sriracha aioli.	Crispy risotto balls filled with wild mushrooms and mozzarella, accompanied by a roasted red pepper sauce.
<b>BEER CHEESE FONDUE</b> VG 20	<b>HUMMUS PLATTER</b> VG 26	<b>BEEF CARPACCIO</b> 22
Meier's Creek IPA paired with sharp New York cheddar, garlic, & onion, accompanied by bread chips & fresh vegetables.	Flatbread garnished with feta, romesco sauce, & vegetables accompanied by a flavorful olive tapenade & hummus.	Tender, thinly sliced filet mignon with dill aioli, fresh arugula, tomato, & pickled shallots. Gluten Free Option Available
<b>LUMP CRAB CAKE</b> 26	<b>TENDERLOIN TIPS</b> 22	
Accompanied by Old Bay–infused oil & classic cocktail sauce.	Seared tenderloin finished with a rich mushroom Bordelaise sauce.	

### SOUPS & SALADS

<b>FRENCH ONION SOUP</b> 14	<b>ROASTED BEET AND FETA SALAD</b> GF VG 19
Slow-caramelized onions simmered in a savory beef broth, topped with a toasted baguette slice & melted Gruyère cheese. Warm, hearty, & full of rich, comforting flavor.	Leafy greens tossed with fresh ginger & Gridley Hollow honey vinaigrette, topped with thinly sliced beets & crumbled feta.
<b>LOBSTER BISQUE</b> 14	<b>HOUSE SALAD</b> GF VG V 7
Delicate brandy cream paired with lobster meat & tomato.	A fresh mix of lettuce, cucumber, tomato, & onion, served with our house-made vinaigrette.
<b>GREEK PEAK SALAD</b> GF 22	<b>CLASSIC CAESAR</b> 7 / 16
Mixed baby greens tossed with candied pecans, sliced apples & pears, bleu cheese, soaked craisins, & drizzled with apple cider vinaigrette.	Crisp Romaine, shaved parmesan cheese, & croutons. Add grilled chicken 7 Add grilled shrimp 14
<b>CARVERS WEDGE SALAD</b> GF 18	
Crisp baby gem lettuce topped with rendered bacon, pickled shallots, toasted seeds, & a creamy bleu cheese dressing.	

SIGNATURE ENTREES

<b>BRAISED BEEF SHORT RIB</b> <small>GF</small> 36	<b>CAULIFLOWER STEAK &amp; RISOTTO</b> <small>GF VG</small> 27	<b>WAGYU STEAK BURGER</b> 22
Locally sourced, braised Waygu beef short rib paired with seasonal root vegetables, served atop garlic mashed potatoes.	Risotto with roasted cauliflower, sweet drop peppers, & a sprinkle of parmesan.	Locally sourced Wagyu beef with crisp lettuce, tomato, onion, & choice of cheese. <small>Gluten Free Bun Available</small>
<b>CHICKEN &amp; GNOCCHI</b> 32	<b>VEGAN CHORIZO BAKE</b> <small>GF VG V</small> 26	<b>VIRGIL ELK BURGER</b> 22
Airline chicken breast served with ricotta gnocchi, with roasted garlic velouté, & accompanied by walnuts, brussels sprouts, & roasted tomato.	Seasoned, hearty vegetables accompanied by roasted potatoes & tender wilted greens.	Locally sourced elk topped with onion balsamic jam, fresh arugula, & melted cheese. <small>Gluten Free Bun Available</small>
	<b>BOLOGNESE &amp; CAVATELLI PASTA</b> 31	
	Slow-simmered meat sauce with tomato, carrot, celery, onion, & a splash of red wine. <small>Gluten Free Option Available</small>	

FROM THE SEA

<b>SALMON FILLET</b> <small>GF</small> 33	<b>SEARED SEA SCALLOPS</b> <small>GF</small> 47	<b>LUMP CRAB CAKES</b> 41
Bronzed, spiced fillet served with a seasonal vegetable stack & finished with a silky coconut cream.	Served atop a lemon and herb risotto with wilted greens & heirloom tomatoes, finished with romesco sauce.	Accompanied by hollandaise sauce, crispy fingerling potatoes, braised greens, beets cauliflower & squash.

OUR STEAKS

OUR STEAK ENTREES FEATURE USDA CHOICE GRADE, HAND-CUT AND SEARED IN A 1,200°F BROILER. SIDES AND SAUCES ARE SERVED SEPARATELY FOR YOUR SELECTION.

<b>16 OZ HOUSE RIBEYE STEAK</b> <small>GF</small> 49	<b>24 OZ PORTERHOUSE</b> <small>GF</small> 76	<b>48 OZ TOMAHAWK RIBEYE</b> <small>GF</small> 160
Classic Ribeye, hand-cut from USDA Choice or higher, richly marbled for exceptional flavor.	This cut features a thick, over one-inch NY strip paired with a more pronounced filet mignon.	A show-stopping centerpiece that captivates every guest. This impressive tomahawk steak boasts a long, dramatic bone, delivering both visual flair & a unforgettable dining experience.
<b>FILET MIGNON</b> <small>GF</small> 40 52	<b>12 OZ WAGYU STRIP</b> <small>GF</small> 72	
6oz or 12oz Tender beef filet, prized for its lean, natural flavor and exceptional quality.	Our locally sourced Wagyu is renowned for its rich marbling and bold, flavorful profile.	
<b>16 OZ T-BONE</b> <small>GF</small> 56	<b>12 OZ NEW YORK STRIP</b> <small>GF</small> 41	
Generous New York strip paired with a petite filet for a truly memorable dining experience.	Tender cut option that offers rich flavor, a robust texture, & consistent marbling.	

FAMILY-STYLE SIDES

PREMIUM ADD-ONS

<b>BAKED POTATO</b> <small>GF VG</small> 5	<b>GARLIC MASHED POTATOES</b> <small>GF VG</small> 9	<b>GRILLED SHRIMP</b> <small>GF</small> 14	<b>HOLLANDAISE</b> 3
(Bacon & Cheese +3)		<b>CRAB CAKE</b> 20	A smooth, velvety emulsion with a rich, timeless flavor.
<b>ONION RINGS</b> 9	<b>WHITE RICE</b> <small>GF VG V</small> 7	<b>SCALLOPS</b> <small>GF</small> 20	<b>BLEU CHEESE CREAM</b> 3
<b>ROASTED BRUSSELS</b> <small>GF VG</small> 7	<b>HAND CUT FRIES</b> <small>VG</small> 13	<b>8oz LOBSTER TAIL</b> <small>GF</small> 29	A creamy blend of aged bleu cheese & cracked peppercorns.
<b>ROASTED SHISHITO PEPPERS</b> <small>GF VG</small> 12	<b>SEASONAL VEGETABLES</b> <small>GF VG</small> 8	<b>BORDELAISE</b> 3	<b>CHIMICHURRI</b> 3
	<b>ROASTED MUSHROOMS</b> <small>GF VG</small> 12	A rich beef sauce enhanced with red wine, shallots, & a touch of butter.	A blend of olive oil, vinegar, garlic, oregano, & fresh parsley.
		<b>BERNAISE</b> 3	<b>SAUTÉED ADDITIONS</b> 4
		A silky emulsion infused with tarragon & a hint of vinegar.	Mushrooms, onions, or peppers

*\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*