



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

## SIGNATURE COCKTAILS

<p><b>CARVERS SMOKED OLD FASHIONED</b> 15          Maker's Mark bourbon, bitters, and sugar, enveloped in a swirl of aromatic smoke. Bold, smooth, &amp; timelessly classic.</p>	<p><b>ESPRESSO MARTINI</b> 15          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.</p>	<p><b>McKENZIE WHISKEY FLIGHTS</b> 20          Experience the craftsmanship of Finger Lakes Distilling Co. with a four-flight tasting of the bold character &amp; smooth refinement of McKenzie Whiskey &amp; Ryes.</p>
<p><b>VODKA MULE</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.</p>	<p><b>APEROL SPRITZ</b> 15          Bright, effervescent, and irresistibly refreshing. Aperol blended with prosecco and soda, offering the perfect balance of bittersweet and citrus.</p>	<p><b>HOUSE MARTINI</b> 15          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.</p>

## SHARABLE PLATES

<p><b>SHRIMP COCKTAIL</b> <sup>GF</sup> 22          Six spiced shrimp served with cocktail sauce.</p>	<p><b>CRISPY CALAMARI</b> 23          Delicately seasoned &amp; lightly floured, served with a Sriracha aioli.</p>	<p><b>MUSHROOM ARANCINI</b> <sup>VG</sup> 19          Crispy risotto balls filled with wild mushrooms and mozzarella, accompanied by a roasted red pepper sauce.</p>
<p><b>BEER CHEESE FONDUE</b> <sup>VG</sup> 20          Meier's Creek IPA paired with sharp New York cheddar, garlic, &amp; onion, accompanied by bread chips &amp; fresh vegetables.</p>	<p><b>HUMMUS PLATTER</b> <sup>VG</sup> 26          Flatbread garnished with feta, romesco sauce, &amp; vegetables accompanied by a flavorful olive tapenade &amp; hummus.</p>	<p><b>BEEF CARPACCIO</b> 24          Tender, thinly sliced filet mignon with dill aioli, fresh arugula, tomato, &amp; pickled shallots.          Gluten Free Option Available</p>
<p><b>LUMP CRAB CAKE</b> 28          Accompanied by Old Bay-infused oil &amp; classic cocktail sauce.</p>	<p><b>TENDERLOIN TIPS</b> 26          Seared tenderloin finished with a rich mushroom Bordelaise sauce.</p>	

## SOUPS & SALADS

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

## SIGNATURE ENTREES

<b>BRAISED BEEF SHORT RIB</b> <sup>GF</sup> 37 Locally sourced, braised Wagyu beef short rib paired with seasonal root vegetables, served atop garlic mashed potatoes.	<b>CAULIFLOWER STEAK &amp; RISOTTO</b> <sup>GF VG</sup> 27 Risotto with roasted cauliflower, sweet drop peppers, & a sprinkle of parmesan.	<b>WAGYU STEAK BURGER</b> 23 Locally sourced Wagyu beef with crisp lettuce, tomato, onion, & choice of cheese. <i>Gluten Free Bun Available</i>
<b>CHICKEN &amp; GNOCCHI</b> 34 Airline chicken breast served with ricotta gnocchi, with roasted garlic velouté, & accompanied by walnuts, brussels sprouts, & roasted tomato.	<b>VEGAN CHORIZO BAKE</b> <sup>GF VG V</sup> 26 Seasoned, hearty vegetables accompanied by roasted potatoes & tender wilted greens.	<b>VIRGIL ELK BURGER</b> 23 Locally sourced elk topped with onion balsamic jam, fresh arugula, & melted cheese. <i>Gluten Free Bun Available</i>
	<b>BOLOGNESE &amp; CAVATELLI PASTA</b> 31 Slow-simmered meat sauce with tomato, carrot, celery, onion, & a splash of red wine. <i>Gluten Free Option Available</i>	

## FROM THE SEA

<b>SALMON FILLET</b> <sup>GF</sup> 36 Bronzed, spiced fillet served with a seasonal vegetable stack & finished with a silky coconut cream.	<b>SEARED SEA SCALLOPS</b> <sup>GF</sup> 48 Served atop a lemon and herb risotto with wilted greens & heirloom tomatoes, finished with romesco sauce.	<b>LUMP CRAB CAKES</b> 52 Accompanied by hollandaise sauce, crispy fingerling potatoes, braised greens, beets cauliflower & squash.
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## 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> <sup>GF</sup> 49 Classic Ribeye, hand-cut from USDA Choice or higher, richly marbled for exceptional flavor.	<b>24 OZ PORTERHOUSE</b> <sup>GF</sup> 78 This cut features a thick, over one-inch NY strip paired with a more pronounced filet mignon.	<b>48 OZ TOMAHAWK RIBEYE</b> <sup>GF</sup> 168 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> <sup>GF</sup> 48 66 6oz or 12oz Tender beef filet, prized for its lean, natural flavor and exceptional quality.	<b>12 OZ WAGYU STRIP</b> <sup>GF</sup> 74 Our locally sourced Wagyu is renowned for its rich marbling and bold, flavorful profile.	
<b>16 OZ T-BONE</b> <sup>GF</sup> 59 Generous New York strip paired with a petite filet for a truly memorable dining experience.	<b>12 OZ NEW YORK STRIP</b> <sup>GF</sup> 46 Tender cut option that offers rich flavor, a robust texture, & consistent marbling.	

## FAMILY-STYLE SIDES

## PREMIUM ADD-ONS

<b>BAKED POTATO</b> <sup>GF VG</sup> 6 (Bacon & Cheese +3)	<b>GARLIC MASHED POTATOES</b> <sup>GF VG</sup> 10	<b>GRILLED SHRIMP</b> <sup>GF</sup> 16	<b>HOLLANDAISE</b> 5 A smooth, velvety emulsion with a rich, timeless flavor.
<b>ONION RINGS</b> 10	<b>WHITE RICE</b> <sup>GF VG V</sup> 7	<b>CRAB CAKE</b> 24	<b>BLEU CHEESE CREAM</b> 5 A creamy blend of aged bleu cheese & cracked peppercorns.
<b>ROASTED BRUSSELS</b> <sup>GF VG</sup> 8	<b>HAND CUT FRIES</b> <sup>VG</sup> 13	<b>SCALLOPS</b> <sup>GF</sup> 24	<b>CHIMICHURRI</b> 5 A blend of olive oil, vinegar, garlic, oregano, & fresh parsley.
<b>ROASTED SHISHITO PEPPERS</b> <sup>GF VG</sup> 12	<b>SEASONAL VEGETABLES</b> <sup>GF VG</sup> 8	<b>8oz LOBSTER TAIL</b> <sup>GF</sup> 31	<b>SAUTÉED ADDITIONS</b> 4 Mushrooms, onions, or peppers
	<b>ROASTED MUSHROOMS</b> <sup>GF VG</sup> 12	<b>BORDELAISE</b> 5 A rich beef sauce enhanced with red wine, shallots, & a touch of butter.	
		<b>BERNAISE</b> 5 A silky emulsion infused with tarragon & a hint of vinegar.	

*\*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.*