



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

SIGNATURE COCKTAILS

CARVERS SMOKED OLD FASHIONED 15	ESSPRESSO MARTINI 15	McKENZIE WHISKEY FLIGHTS 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 Absolut Vanilla, Kahlua, Baileys and rich espresso, shaken to a frothy perfection.	
VODKA MULE 15	APEROL SPRITZ 15	
A crisp blend of 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.	HOUSE MARTINI 15 Our signature take on a timeless classic. Expertly chilled Ketel One vodka, perfectly balanced and garnished with your choice of a lemon twist or olives.

SHARABLE PLATES

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

SOUPS & SALADS

FRENCH ONION SOUP 14 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.	GREEK PEAK SALAD ^{GF V} 22 Mixed baby greens tossed with candied pecans, sliced apples & pears, bleu cheese, soaked raisins, & drizzled with apple cider vinaigrette. Add grilled chicken 7 Add grilled shrimp 12	BURRATA ^V 18 Served on a bed of fresh arugula & heirloom tomatoes, topped with olive tapenade, balsamic glaze, & smoked sea salt. Accompanied by grilled flatbread.
LOBSTER BISQUE 14 Delicate brandy cream paired with lobster meat & tomato.	CARVERS WEDGE SALAD ^{GF} 18 Crisp iceberg lettuce topped with rendered bacon, pickled shallots, toasted seeds, & a creamy bleu cheese dressing.	HOUSE SALAD ^{GF VG V} 7 A fresh mix of lettuce, cucumber, tomato, & onion, served with our house-made vinaigrette.
	ROASTED BEET AND FETA SALAD ^{GF VG} 19 Leafy greens tossed with fresh ginger & Gridley Hollow honey vinaigrette, topped with thinly sliced beets, walnuts, & crumbled feta.	CLASSIC CAESAR ^V 7 / 16 Crisp Romaine, shaved parmesan cheese, & croutons. Add grilled chicken 7 Add grilled shrimp 12

SIGNATURE ENTREES

BRAISED BEEF SHORT RIB GF 41 Locally sourced, braised Wagyu beef short rib paired with braised greens, baby carrots, beets, served atop garlic mashed potatoes.	JAPANESE EGGPLANT PARMESAN GF VG 27 Crispy Japanese eggplant served with sauteed summer squash, sweet corn, basil, & a truffle risotto.	BOLOGNESE & CAVATELLI PASTA 31 Slow-simmered meat sauce with tomato, carrot, celery, onion, & a splash of red wine. Gluten Free Option Available
CHICKEN & GNOCCHI 32 Airline chicken breast served with ricotta gnocchi, with roasted garlic velouté. Accompanied by walnuts, asparagus, roasted tomato, & red wine reduction.	VEGAN CHORIZO BAKE GF VG V 26 Plant based chorizo severed with crispy fingerling potatoes, tender wilted greens, beets, & baby carrot.	WAGYU STEAK BURGER 22 Locally sourced Wagyu beef with crisp lettuce, tomato, onion, & choice of cheese. Gluten Free Bun Available
		VIRGIL ELK BURGER 22 Locally sourced elk topped with onion balsamic jam, fresh arugula, & melted cheese. Gluten Free Bun Available

FROM THE SEA

SALMON FILLET GF 33 Bronzed, spiced fillet served with green curry & coconut cream, braised cabbage, baby carrots.	SEARED SEA SCALLOPS GF 47 Served atop a lemon and herb risotto with sauteed sweet corn, grape tomatoes, zucchini, & sweety drop peppers. Finished with a romesco sauce.	LUMP CRAB CAKES 41 Accompanied by hollandaise sauce, crispy fingerling potatoes, & sauteed spring vegetables.
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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.

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

FAMILY-STYLE SIDES

PREMIUM ADD-ONS

BAKED POTATO GF VG 5 (Bacon & Cheese +3)	RATATOUILLE GF VG 9	GRILLED SHRIMP GF 12	HOLLANDAISE 3 A smooth, velvety emulsion with a rich, timeless flavor.
ONION RINGS 9	ROASTED MUSHROOMS GF VG 12	CRAB CAKE 20	BLEU CHEESE CREAM 3 A creamy blend of aged bleu cheese & cracked peppercorns.
SAUTEED, FRESH ASPARAGUS GF VG 9 Finished with parmesan and balsamic reduction.	WHITE RICE GF VG V 7	SCALLOPS GF 20	CHIMICHURRI 3 A blend of olive oil, vinegar, garlic, oregano, & fresh parsley.
SWEET POTATO FRIES 14 Severed with Siracha aoili	CRISPY FINGERLING POTATOES 15 Tossed in a spicy dry rub. Served with roasted garlic aioli.	8oz LOBSTER TAIL GF 29	SAUTÉED ADDITIONS 4 Mushrooms, onions, or peppers
GARLIC MASHED POTATOES GF VG 9	HAND CUT FRIES VG 13	BORDELAISE 5 A rich beef sauce enhanced with red wine, shallots, & a touch of butter.	
SPRING VEGETABLE RISOTTO 15		BERNAISE 3 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.*