

CARVE Valentine Menus



3-Course Prix Fixe Menu

DINE-IN: **\$79*** PP 5:30 PM & Earlier
 DINE-IN: **\$89*** PP 5:45 PM & Later | TO-GO: **\$79**** PP
Fri., Feb 13 & Sat., Feb 14, 2026 | Tax & Gratuity not included.
 Limited Menu Available

SOUP Select One **OR** **SALAD** Select One
 CHEF'S CHICKEN SOUP 🍲 **OR** SIGNATURE WEDGE WHEEL 🍷
 RESTORATIVE BONE BROTH 🍲 COLD-SMOKED CAESAR

ENTRÉE Select One

SIGNATURE WAGYU MEATLOAF CUPCAKES
 With mashed potato "icing"

CEDAR PLANK FIRED REDFISH 🍷🍷
 With grilled asparagus

THE FIREWORKS CHICKEN 🍷
 Brick oven half chicken with roasted smashed fingerling potatoes

8 oz. BACON-WRAPPED CHERRY-SMOKED FILET 🍷🍷
 With caramelized onions and CARVE Steak Butter served with
 whipped potatoes and fire-roasted seasonal vegetables

MISO BUTTERED SALMON 🍷🍷
 With grilled asparagus

SPAGHETTI SQUASH PRIMAVERA 🍷🍷🍷
 Steamed spaghetti squash with mixed seasonal vegetables,
 basil marinara, toasted pine nuts and parmesan (vegan optional)

MESQUITE-GRILLED BABY BACK RIBS (FULL SLAB) 🍷
 Complemented by a multicolor slaw with a light, creamy vinaigrette

14 oz. NEW YORK STRIP 🍷🍷
 With caramelized onions and CARVE Steak Butter served with
 whipped potatoes and fire-roasted seasonal vegetables

DESSERT Select One

LEMON TART 🍰

GLUTEN-FREE FLOURLESS FUDGY CHOCOLATE CAKE 🍷🍷

THREE CHOCOLATE-DIPPED STRAWBERRY KISSES 🍷🍷

CARVE Valentine Candlelight Dinner for 2

DINE-IN: **\$219*** PER COUPLE | TO-GO: **\$199****
Thurs., Feb. 12 - Sun., Feb. 15, 2026 | Tax & Gratuity not included.
11 AM - CLOSE

INDIVIDUAL SALADS Select Two

SIGNATURE WEDGE WHEEL 🍷 APPLEWOOD GRILLED
 COLD-SMOKED CAESAR BEET SALAD 🍷🍷

ENTREE FOR TWO

FILET MIGNON ROAST AND TWO LOBSTER TAILS FOR TWO 🍷🍷
 12 oz. Filet Roast prepared medium with Truffle Merlot sauce and
 two steamed 4 oz. lobster tails with Lobster Beurre Fondue butter

TWO SIDES FOR TWO

WHIPPED POTATOES 🍷🍷 FIRE-ROASTED 🍷🍷
 SEASONAL VEGETABLES

DESSERT

HALF-DOZEN CHOCOLATE-DIPPED STRAWBERRY KISSES 🍷🍷

CARVE Valentine Candlelight Dinner for 2 TO-GO
 includes rose petals and a votive candle with holder.

SECOND CHANCE

Sun., Feb. 22, 2026

For those that want to celebrate the following weekend and miss the
 Valentine's weekend frenzy. Full dinner menu available.

DINE-IN

V-Day Prix Fixe Menu Special

\$69 for early bird before 5:30

\$79 for after 5:45

Candlelight Dinner for 2 **\$209**

Must have reservations and note this offer. Tax & Gratuity not included.

TO-GO

V-Day Prix Fixe

TO-GO for **\$69** PP

Candlelight Dinner for
 2 TO-GO **\$189**

🍷 Gluten-Free Friendly 🌿 Vegetarian 🍷 Vegan 🍷 Dairy-Free Friendly which might include butter
 🍷 Dairy-Free Friendly with modifications which might include butter 🍷 Contains Nuts (ask for modifications)
 🍷 Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

For reservations, call your local CARVE American Grille, or visit CarveAmericanGrille.com.



* DINE-IN Feb. 12 and 15: Full dinner menu available.

* DINE-IN Feb. 13-14, 2026: Reservations are limited to a two-hour time period. A credit card is needed to a reservation, and a \$15 per person fee
 will be charged for cancellations after Feb. 11, 2026. Feb. 13-14: Limited Valentine's Lunch/Brunch Menu is available until 5 PM.
 Feb. 14: Senior Menu and Happiest Hour are not available.

** TO-GO Valentine's Offer, Feb. 12-15, 2026: Online Ordering TO-GO Orders placed through our website. Candlelight Dinner for Two and 3-Course Prix Fixe
 orders begin on Jan. 15, 2026. Candlelight Dinner for Two, 3-Course Prix Fixe and 3 for \$39 Menu is available TO-GO. Tax plus 15% handling fee applied
 to food TO-GO. NO GRATUITY NECESSARY.