

CARVE GROUP DINING DINNER MENU

STANDARD MENU

Per Person 70

SOUP/SALAD COURSE OPTIONS INCLUDED

Select Two

Chef's Chicken Soup 🍲
Restorative Bone Broth 🍲

Signature Wedge Wheel 🍷
Cold-Smoked Caesar

ENTRÉE COURSE OPTIONS INCLUDED

Select Up To Three

Signature Wagyu Meatloaf Cupcakes
With mashed potato "icing"
The Fireworks Chicken 🍷
Brick oven half chicken with roasted smashed fingerling potatoes
Truffle Chicken Pot Pie
Hearty braised chicken breast with vegetables, topped with
a flaky butter crust and garnished with truffle oil and peelings
Salt & Pepper Fried Shrimp 🍲
With cilantro, Fresno chiles and French fries
18 oz. Long Bone Chicken-Fried Pork Chop
COWBOY-STYLE With creamy pan sausage gravy
OR GARDEN-STYLE Topped with salad
Spaghetti Squash Primavera 🍲
Steamed spaghetti squash with mixed seasonal vegetables,
basil marinara, toasted pine nuts and parmesan (vegan optional)

Miso Buttered Salmon 🍷
With grilled asparagus
Cedar Plank-Fired Redfish 🍷
With grilled asparagus
Mesquite-Grilled Baby Back Ribs (Full Slab) 🍷
Complemented by a multicolor slaw with a light, creamy vinaigrette
14 oz. CARVE Smoked Sliced NY Strip 🍷
With Truffle Merlot and caramelized onions

ENHANCEMENT OPTION

8 oz. Bacon-Wrapped Cherry-Smoked Filet Mignon 🍷
Served with caramelized onions and topped with CARVE Steak Butter
14 oz. Custom-Cut Ribeye 🍷
Served with caramelized onions and topped with CARVE Steak Butter

CARVE SIGNATURE DESSERT INCLUDED

Fudgy Chocolate Cake 🍷
Rich, dark chocolate ganache torte
topped with coconut whipped
cream and dusted with cocoa

Mini Trio
Bite-sized Lemon Bar 🍷
Mini Banana Cream Pie 🍷
Bite-sized Torched S'more 🍷

ADDITIONS

ADD APPETIZER TRIO

Each Appetizer Trio
Serves up to 6 | \$45

Filet Tenderloin Toast 🍷
Calamari Fritti 🍷
Lobster Corn Dog Balls

Other Options available
on CARVE'S Dinner Menu

ADD SIDES (served family-style)

Each Side Serves 2 | \$14 Per Side
Smoked Mac & Cheese
Sweet Jalapeño Corn Brûlée 🍷
Grilled Asparagus 🍷
Truffle Steak Fries 🍷
Sweet Sriracha Brussels Sprouts 🍷
Fire-Roasted Seasonal
Vegetables 🍷

CHEF'S CHOICE MENU

Per Person 90

CARVE'S APPETIZER TRIO INCLUDED

Select Three

Filet Tenderloin Toast 🍷
Calamari Fritti 🍷
Hog Heaven 🍷
Wood-Fired Shrimp Brochette 🍷
Guiltless Cauliflower
Cheesy Bites 🍷

SOUP/SALAD COURSE OPTIONS INCLUDED

Select Three

Chef's Chicken Soup 🍲
Restorative Bone Broth 🍲
Signature Wedge Wheel 🍷
Applewood Grilled Beet Salad 🍷
Cold-Smoked Caesar

ENTRÉE COURSE OPTIONS INCLUDED

Select Three Options

Signature Wagyu Meatloaf Cupcakes
With mashed potato "icing"
The Fireworks Chicken 🍷
Brick oven half chicken with roasted smashed fingerling potatoes
Truffle Chicken Pot Pie
Hearty braised chicken breast with vegetables, topped with
a flaky butter crust and garnished with truffle oil and peelings
18 oz. Long Bone Chicken-Fried Pork Chop
COWBOY-STYLE With creamy pan sausage gravy
OR GARDEN-STYLE Topped with salad
Salt & Pepper Fried Shrimp 🍲
With cilantro, Fresno chiles and French fries
Spaghetti Squash Primavera 🍲
Steamed spaghetti squash with mixed seasonal vegetables,
basil marinara, toasted pine nuts and parmesan (vegan optional)

Select Three Options

Cedar Plank-Fired Redfish 🍷
With grilled asparagus
Miso Buttered Salmon 🍷
With grilled asparagus
Mesquite-Grilled Baby Back Ribs (Full Slab) 🍷
Complemented by a multicolor slaw with a light, creamy vinaigrette
8 oz. Bacon-Wrapped Cherry-Smoked
Filet Mignon 🍷
Served with caramelized onions and topped with CARVE Steak Butter
14 oz. CARVE Smoked Sliced NY Strip 🍷
With Truffle Merlot and caramelized onions
14 oz. Custom-Cut Ribeye 🍷
Served with caramelized onions and topped with CARVE Steak Butter

CARVE SIGNATURE DESSERT INCLUDED

Select Three

Individual Desserts

Banana Cream Pie 🍷
Smoky S'more 🍷
Flaming Lemon Bar 🍷
Fudgy Chocolate Cake 🍷

Mini Trio

Bite-sized Lemon Bar 🍷
Mini Banana Cream Pie 🍷
Bite-sized Torched S'more 🍷

🍷 Gluten-Free Friendly 🍷 Gluten-Free Friendly with modifications
🍲 Vegetarian 🍲 Vegan 🍷 Dairy-Free Friendly which might include butter
🍷 Dairy-Free Friendly with modifications which might include butter
🍷 Contains Nuts (ask for modifications)

Pricing does not include tax, gratuity or service fee | Menu includes iced tea and soda service