



Welcome to CARVE® American Grille! Reinventing the American grille experience, CARVE also pays homage to Perry's Restaurants' humble butcher shop beginnings by featuring an innovative menu of butcher-fresh, ingredient-focused dishes with a special emphasis on live-fire, smoke and wood-grilling techniques that enhance the ambiance and flavors.

SPECIALS



CARAMELIZED PRIME RIB THURSDAY 🍷 🍷 49

Thursday, 4PM - 10PM

We have reinvented what prime rib can be with our 16 oz. **Caramelized Prime Rib**, pecan-wood fired, prepared to your preference from medium-rare to well-done, then caramelized and crusted, topped with CARVE® Steak Butter and served with a twice-baked potato and creamy horseradish. Additional ounces available for only \$2.95/oz.



CARVE LUNCH BOARD 27

Everyday, 11AM - 5PM

Mini Wagyu Meatloaf Cupcake, 4 oz.
Salmon fillet, (1) Shrimp Brochette,
(1) Hog Heaven medallion & more



SMOKED STRIP FRIDAY LUNCH 🍷 0 🍷 22

Friday, 11AM - 5PM

8 oz. Smoked, Sliced NY Strip, served
with mashed potatoes



FEATURED LUNCH ENTRÉE SALADS

*Everyday 11AM - 3PM | Select any salad on the
CARVE Lunch/Dinner Menu and add a protein for additional price listed below*

CHICKEN 🍷 🍷 10 | SHRIMP 🍷 🍷 12 | GRILLED SALMON 🍷 🍷 🍷 13
SLICED FILET TENDERLOIN 🍷 🍷 🍷 18

MIXOLOGY

16

SIGNATURE SORBET SUNDAE SOUR 🌿 🍷 Bulleit bourbon, fresh-pressed lemon juice and egg white froth, topped with Perry's Reserve Cabernet sorbet and a Luxardo cherry

BUBBLY BLACK ROSE 🌿 🍷 🍷 Reyka vodka, St-Germain elderflower liqueur, fresh-pressed lemon juice, blackberry purée and black tea, topped with prosecco

DAIQUIRI DOWN UNDER 🌿 🍷 🍷 Don Q rum, Bauchant orange liqueur, fresh-pressed lime juice, lavender and freshly-muddled kiwi

PALOMA PUNCH 🍷 🍷 Espolòn Blanco tequila, Aperol, fresh-pressed lime juice and a hint of mint, topped with grapefruit hefeweizen

ORANGE YOU MY FAVORITE MULE 🌿 🍷 🍷 Ketel One Oranje vodka, Bauchant orange liqueur and fresh-pressed lime juice, topped with ginger beer

RITA ROSÉ OLÉ 🌿 🍷 🍷 Calirosa Rosa Blanco tequila, Perry's Reserve Rosé, St-Germain elderflower liqueur, rose water and fresh-pressed lemon juice

PEACHY PLANE 🌿 🍷 🍷 Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

MEZCAL RITA 🌿 🍷 🍷 🍷 Del Maguey Vida mezcal, Pueblo Viejo Silver tequila, fresh-pressed lime juice, jalapeño purée and black walnut bitters, rimmed with chile salt

NEGRONI BIANCO 🌿 🍷 🍷 Aviation gin, Italicus, and Cocchi Americano, with a hint of orange

ESPRESSO BISCOT-TINI 🌿 🍷 🍷 🍷 Tito's Handmade vodka, Luxardo espresso liqueur, Faretto chocolate biscotti liqueur, and espresso

BARREL-AGED OLD FASHIONEDS

CARAJILL-O FASHIONED 🌿 🍷 🍷 Socorro Añejo tequila, Licor 43, Luxardo espresso liqueur, vanilla, xocolatl mole bitters, and expressed orange peel, served with vanilla aroma **17**

VOL-CANE-O FASHIONED 🌿 🍷 🍷 Flor de Caña 12 year rum, St. Elizabeth Allspice Dram, elemakule tiki bitters, and expressed lemon peel, served with vanilla aroma **17**

SMOKY WILD FASHIONED 🌿 🍷 Wild Turkey Longbranch bourbon, honey water, Angostura bitters, and a hint of grapefruit, served tableside in a cedar plank board-smoked glass **18**

MOXOLOGY 7

(MOCKTAILS)

THE BOOSTER 🌿 🍷 🍷 Fresh-pressed lime juice and freshly-muddled pineapple and mint, topped with ginger ale

THE HYDRATOR 🌿 🍷 🍷 Fresh-pressed lime juice, freshly-muddled cucumber and raspberry and agave

FREE-SPIRITED 13

(ZERO-PROOF)

APER-O SPRITZ 🌿 🍷 Seedlip Grove 42, Ritual Aperitif Alternative, fresh-pressed lime juice, blood orange purée, topped with Lady Bird Ruby Red Grapefruit soda

OLD FASHIONED-ISH 🌿 🍷 Ritual Whiskey Alternative, fresh-pressed lemon juice, black tea, honey water, and Turkish tobacco bitters

CARVE HAPPIEST HOUR!

Every day from 3 PM – 6:30 PM

5 Select Starters, **5** Mixology Cocktails and **5** CARVE 7.5 oz Pours for **\$5 off** each in **CARVE Bar**
Happiest Hour Pizza **\$5 off**



Scan for CARVE Allergen Guide

- 🌿 Gluten-Free Friendly
- 🍷 Gluten-Free Friendly with modifications
- 🌿 Vegetarian
- 🍷 Vegan
- 🍷 Dairy-Free Friendly which might include butter

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STARTERS

- HOG HEAVEN** 🍷 19
Smoked bacon-wrapped pork belly with sherry-bacon vinaigrette and braised red cabbage with Granny Smith apples
- SALMON CAKES** 18
In-house pecan smoked salmon, celery, red peppers and dijonnaise, lightly breaded, flash-fried and served with remoulade
- SPINACH ARTICHOKE DIP** 19
Creamy spinach artichoke dip enhanced with smoked bacon and pepper jack cheese
- FIRE-ROASTED OYSTERS** 🍷 ① HALF DOZEN 24
With CARVE Steak Butter, caramelized onions and garlic, pepper jack cheese and Parmesan crust
- FILET TENDERLOIN TOAST** ① 🍷 19
Thinly sliced beef tenderloin with bacon jam, finished with horseradish cream
- CHARRED CHILE RELLENO** 🌿 16.5
Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo
- CALAMARI FRITTI** 🍷 🍷 19
With Asian slaw, Thai basil dipping sauce and roasted peanuts
- GUILTLESS CAULIFLOWER CHEESY STICKS** 🌿 🌿 16
Served with San Marzano sauce
- WOOD-FIRED SHRIMP BROCHETTE** 🌿 19.5
Bacon-wrapped shrimp with pepper jack cheese and a sliver of jalapeño
- LOBSTER CORN DOGS** 21
Lobster and shrimp mousse with a hush puppy batter and lemon aioli

WOOD-FIRED PIZZA

- NY STRIP PIZZA** 23
- PROSCIUTTO & FIG PIZZA** 20
- ROASTED GARLIC, SPINACH & ARTICHOKE PIZZA** 20
- THREE-CHEESE PIZZA** 🌿 19

BREADS 7

- CHARRED TUSCAN BREAD TOWER** 🌿 ①
With extra virgin olive oil garlic rub
- GRUYERE TOPPED POPOVERS**
Served with toasted onion butter

SOUPS OR SALAD 14

- CHEF'S CHICKEN SOUP** 🌿 🍷
RESTORATIVE BONE BROTH 🌿 🍷
Enhance to a French Onion Soup ① +3
- COLD-SMOKED CAESAR**
With smoked cheese
- THAI SLAW SALAD** 🌿 🍷 🍷
With roasted peanuts and Thai basil vinaigrette
- APPLEWOOD GRILLED BEET SALAD** 🌿 🌿 🍷
With radicchio, grapefruit, pomegranate and creamy feta spread
- HEIRLOOM TOMATO & AVOCADO** 🌿 🌿 🍷
With Dijon vinaigrette
- SIGNATURE WEDGE WHEEL** 🌿 ① 16
Cross-cut iceberg wheel, bacon, bleu cheese, cherry tomatoes and buttermilk vinaigrette

BURGERS

- BUTCHER'S CHEESEBURGER** ① 🍷 19
Ground in-house daily with choice of cheese
- BIG BELLY BURGER** ① 🍷 25
Topped with our pork belly wrapped in bacon, bacon jam, pickled jalapeños, Gruyère cheese and creamy slaw

SANDWICHES

- CARVE FRENCH DIP** ① 🍷 28
Smoked NY Strip shaved with Gruyère cheese, peppers and onions on a hoagie roll
- GRILLED SALMON SAMMIE** ① 🍷 25
Atlantic salmon fillet with caper dill aioli, confetti slaw and pickles on a toasted brioche bun
- THE ULTIMATE RIBEYE HERO** ① 🍷 34
10 oz. whole ribeye steak served on a hoagie roll

Burgers/Sandwiches served with choice of Homemade French Fries OR Fried Onion Strings

A suggested gratuity of 20% will be added to parties of 8 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.

CARVE CLASSICS

Proudly serving USDA Upper Choice or higher Midwestern beef specifically hand-selected for CARVE

8 oz. BACON-WRAPPED CHERRY-SMOKED FILET MIGNON 🌿 🍷 🍴	55	SIGNATURE WAGYU MEATLOAF CUPCAKES 29 With mashed potato "icing"
Served with caramelized onions and topped with CARVE Steak Butter		CEDAR PLANK FIRED REDFISH 🌿 🍷 🍴 39 With grilled asparagus
18 oz. LONG BONE CHICKEN-FRIED PORK CHOP	27	THE FIREWORKS CHICKEN 🌿 🍷 29 Brick oven half chicken with roasted smashed fingerling potatoes
COWBOY-STYLE With creamy pan sausage gravy	or	GARDEN-STYLE Topped with salad
MISO BUTTERED SALMON 🌿 🍷 🍴	37	MESQUITE-GRILLED BABY BACK RIBS 🌿 🍷 37 Complemented by a multicolor slaw with a light, creamy vinaigrette
With grilled asparagus		20 oz. BONE-IN COWBOY RIBEYE 🌿 🍷 🍴 69 Served with caramelized onions and CARVE Steak Butter
14 oz. CARVE SMOKED SLICED NY STRIP 🌿 🍷 🍴	49.5	CHICKEN AND WAFFLES 26 Buttermilk-fried with vanilla waffles, apple syrup and fruit trio
With Truffle Merlot sauce and caramelized onions		SPAGHETTI SQUASH PRIMAVERA 🌿 🍷 🍴 24.5 Steamed spaghetti squash with mixed seasonal vegetables, basil marinara, toasted pine nuts and Parmesan (vegan optional)
TRUFFLE CHICKEN POT PIE	26.5	
Hearty braised chicken breast with vegetables, topped with a flaky butter crust and garnished with truffle oil and peelings		
SALT & PEPPER FRIED SHRIMP 🌿 🍷 🍴	26	
With cilantro, Fresno chiles and French fries		

CARVE BOARD FOR 4 🍷 195

14 oz. CARVE Smoked Sliced NY Strip, 14 oz. Sliced Caramelized Prime Rib, 10 oz. Center-cut Filet Mignon; 4 Hog Heavens, 4 Shrimp Brochettes, and 4 Lobster Corn Dog Balls. Served with au jus and Truffle Merlot sauce and steaks topped with CARVE Steak Butter.

BUTCHER'S CUSTOM-CUT STEAKS

Custom-cut by the ounce, served with CARVE Steak Butter.

RIBEYE 🍷 🍴 (MIN. 14 oz.)	3.95/oz.
NY STRIP 🍷 🍴 (MIN. 14 oz.)	3.75/oz.
FILET MIGNON 🍷 🍴 (MIN. 8 oz.)	6.75/oz.

- Add \$3 to bacon wrap your Filet

Available raw for take-home with CARVE Steak Butter.
25% discount applied by the ounce.



TOPPERS

WOOD-FIRED SHRIMP 🌿 🍷	TWO 6
FIRE-ROASTED OYSTERS 🌿 🍷 🍴	EACH 4
CARVE-STYLE 🌿 🍷	8
Lump crabmeat, CARVE Steak Butter and grilled asparagus	
SCALLOP 🌿 🍷	EACH 5
LOBSTER TAIL 🌿 🍷	WHOLE TAIL 4 oz. 25 HALF TAIL 2 oz. 15

SIDES FOR TWO 14

SMOKED MAC & CHEESE	ROASTED GARLIC CAULIFLOWER PURÉE 🌿 🍷 🍴
SWEET JALAPEÑO CORN BRÛLÉE 🌿 🍷	SAUTEED BURGUNDY MUSHROOMS 🍷
SWEET SRIRACHA BRUSSELS SPROUTS 🍷	CREAMED SPINACH
FIRE-ROASTED SEASONAL VEGETABLES 🌿 🍷 🍴	TRUFFLE STEAK FRIES 🍷
FINGERLING SMASHED POTATOES 🌿 🍷 🍴	FRENCH FRIES (INDIVIDUAL SERVING, 7) 🍷

CHEFFY WHIPPED POTATOES 🌿 MADE-TO-ORDER 16
We whip in your favorites: bacon, scallions, capers, purple onions, sharp cheddar cheese

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WINE BY THE GLASS



BUBBLES

	TASTE 2.5 oz.	STANDARD 5 oz.	CARVE POUR 7.5 oz.	BOTTLE 25.4 oz.
Carnissi Prosecco, Prosecco DOC, Italy	5.5	11	15	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	6	12.5	17	54
Mumm Sparkling Brut Prestige, California	7.5	15	20	64
Langlois Crémant de Loire Brut Rosé, Loire Valley, France	9	18	25	80

PERRY'S RESERVE WINES

Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	15	30	41	130
Perry's Reserve Rosé, Monterey	7	14	19	60
Perry's Reserve Chardonnay, Sonoma County	7.5	15	20.5	65
Perry's Reserve Pinot Noir, Monterey	8	15.5	21	67
Perry's Reserve Cabernet Sauvignon, Sonoma County	9.5	19.5	26.5	85
Perry's Reserve Big Red Blend, Napa Valley	20.5	41	56	180

WINE ON TAP

EACH CARAFE SERVES 6 STANDARD
POURS FOR THE PRICE OF 5



WHITES & ROSÉS

Becker Vineyards Viognier Reserve, High Plains, Texas	4	8	12	40
Caposaldo Pinot Grigio, Veneto, Italy	4	8	12	40
Mohua Sauvignon Blanc, Marlborough, New Zealand	5	10	15	50
Pacific Rim Riesling, Columbia Valley, Washington	5	10	15	50
Joel Gott Sauvignon Blanc, California	5	10	15	50
Wente Vineyards 'Riva Ranch' Chardonnay, Arroyo Seco, Monterey	5	10	15	50

REDS

Tribute Cabernet Sauvignon, California	4	8	12	40
Angeline Pinot Noir, California	4	8	12	40
Portillo Malbec, Uco Valley, Mendoza, Argentina	5	10	15	50
Querceto Super Tuscan, Italy	5	10	15	50
Elouan Pinot Noir, Oregon	6	12	18	60
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley	6	12	18	60
Seghesio Zinfandel, Sonoma	6	12	18	60
Chelsea Goldschmidt Merlot, Alexander Valley	7	14	21	70
Pessimist Red Blend by DAOU, Paso Robles	7	14	21	70
AUSTIN Cabernet Sauvignon by Austin Hope, Paso Robles	8	16	24	80
Martin Ray Cabernet Sauvignon, Napa Valley	8	16	24	80

WINE BY THE BOTTLE

BUBBLES

Carnissi Prosecco, Prosecco DOC, Italy	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	54
Mumm Sparkling Brut Prestige, California	64
Langlois Crémant de Loire Brut Rosé, Loire Valley, France	80
Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	130

WHITES AND ROSÉS

August Kessler 'R' Riesling, Germany	40
Antinori Santa Cristina Pinot Grigio, Italy	44
Jolivet 'Attitude' Sauvignon Blanc, Loire Valley, France	50
Craggy Range Sauvignon Blanc, New Zealand	56
Perry's Reserve Rosé, Monterey	60
Perry's Reserve Chardonnay, Sonoma County	65
Miraval Rosé, Provence, France	65
Twomey Sauvignon Blanc, Sonoma	75
Louis Latour 'La Chanfleure' Chablis, Burgundy, France	88
Rombauer Chardonnay, Carneros	97
Jordan Chardonnay, Russian River Valley	99

REDS

TintoNero Malbec, Uco Valley, Mendoza, Argentina	46
'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	50
Prelius della Volpaia Cabernet Sauvignon, Tuscany, Italy	52
Rodney Strong Merlot, Sonoma	52
Jackson Estate Pinot Noir, Anderson Valley	56
Perry's Reserve Pinot Noir, Monterey	67

REDS (CONTINUED)

Marqués de Cáceres Gran Reserva Tempranillo, Rioja, Spain	68
DAOU Cabernet Sauvignon, Paso Robles	70
Benton Lane Pinot Noir, Willamette Valley, Oregon	72
Catena Malbec, Mendoza, Argentina	72
E. Guigal Crozes-Hermitage, Rhône Valley, France	76
Leviathan Red Blend, California	76
Perry's Reserve Cabernet Sauvignon, Sonoma County	85
Alexander Valley Vineyards 'Schoolhouse' Cabernet Sauvignon, Alexander Valley	98
EnRoute Pinot Noir, Russian River Valley	100
Prisoner Red Blend, California	100
Duckhorn Merlot, Napa Valley	105
Orin Swift '8 Years in the Desert' Red Blend, California	108
Belle Glos Pinot Noir, Santa Lucia Highlands	115
Stags' Leap Winery Cabernet Sauvignon, Napa Valley	118
Faust Cabernet Sauvignon, Napa Valley	122
Frank Family Vineyards Cabernet Sauvignon, Napa Valley	138
Château L'Ecuyer, Pomerol, France	145
Perry's Reserve 'Big Red Blend', Napa Valley	180
Silver Oak Cabernet Sauvignon, Alexander Valley	199
Nickel & Nickel Cabernet Sauvignon, Oakville, Napa Valley	250

PORT WINES



3 oz.

Graham's Late Bottle Vintage Port, Portugal	12
Dow's 20-year-old Tawny Port, Portugal	18

WEEKEND BRUNCH FEATURES

Saturday & Sunday, 11AM – 3PM | Lunch/Dinner menu also available

BRUNCH STARTERS

HASHBROWN BREAKFAST PIZZA 🌾

Rösti potato crust, fire-roasted in our pizza oven, topped with scrambled eggs, bacon and cheese

STEAK, BACON & EGG CROSTINIS 🍷 🥚

Toasted crostinis topped with shaved beef tenderloin, bacon jam and Béarnaise (egg) sauce

17 SMOKED SALMON AND AVOCADO TOAST 🍷 19.5

With Aleppo pepper, Maldon sea salt and tangerine oil

CHARRED CHILE RELLENO 🌿 16.5

19 Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo

SEASONAL FRUIT PLATE 🍷 11

BRUNCH ENTRÉES

TEX-MEX MIGAS 🌾 🌿 🍷

Scrambled egg and pepper hash with crisp corn tortillas, melted cheddar cheese and fresh salsa piquant

CHICKEN AND WAFFLES

Buttermilk-fried with vanilla waffles, apple syrup and fruit trio

19 OPEN-FACED STEAK & EGGS PO' BOY 🍷 28

Smoked NY strip shaved with peppers, onions and Gruyère cheese on a toasted hoagie with over-easy eggs and crisp onion strings

26

SALMON CAKES BENEDICT

Two salmon cakes covered with poached eggs and herb hollandaise sauce, then garnished with chive, dill and parsley

23 FILET CREOLE BENEDICT 🍷 🥚 37

6 oz. sliced tenderloin topped with poached eggs and dijonnaise, then served on a toasted English muffin

BRUNCH COCKTAILS 13

Full Mixology/Moxology menu also available

WHITE SANGRIA SPRITZ 🌾 🍷 🍹

Pinot grigio, Ketel One vodka, Domaine de Canton ginger liqueur, fresh-pressed lemon juice, apple and kiwi purées, topped with soda

MIMOSA DREAM CLOUD 🌾 🍷 🍹 🍷

Cointreau, prosecco, fresh-pressed tangerine juice, topped with whipped cream and peach liqueur infused boba pearls

TEA-QUILA LEMON DROP 🌾 🍷 🍹

Cuervo Tradicional Blanco tequila, Italicus, fresh-pressed lemon juice, house-made Earl Grey tea syrup, rimmed with Earl Grey tea infused sugar

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