

CARVE GROUP DINING DINNER MENU

STANDARD MENU

Per Person 55

SOUP/SALAD COURSE OPTIONS INCLUDED

Select Two

- Chef's Chicken Soup 🌿 🍷
- Signature Wedge Wheel 🌿 🍷
- Seasonal Soup
- Cold-Smoked Caesar

ENTRÉE COURSE OPTIONS INCLUDED

Select Up To Five

- 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)

ENHANCEMENT OPTION

- Miso Buttered Salmon 🌿 🍷 Per Order +8
With grilled asparagus
- 14 oz. CARVE Smoked Sliced NY Strip 🌿 🍷 Per Order +18.5
With Truffle Merlot and caramelized onions
- 8 oz. Bacon-Wrapped Cherry-Smoked Filet Mignon 🌿 🍷 Per Order +20.5
Served with caramelized onions and topped with CARVE Steak Butter
- 14 oz. Ribeye 🌿 🍷 Per Order +26
Served with caramelized onions and CARVE Steak Butter

CARVE SIGNATURE DESSERT INCLUDED

- Gluten-Free Flourless Fudgy
- Chocolate Cake 🌿 🌱
- Rich dark chocolate ganache torte garnished with edible flowers
- 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 Jalapeno Corn Brûlée 🌿 🌱
- Grilled Asparagus 🌿 🌱 🍷 🍷
- Truffle Steak Fries 🍷
- Sweet Sriracha Brussels Sprouts 🍷
- Fire-Roasted Seasonal Vegetables 🌿 🌱 🍷 🍷

CHEF'S CHOICE MENU

Per Person 80

CARVE'S APPETIZER TRIO INCLUDED

Select Three

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

SOUP/SALAD COURSE OPTIONS INCLUDED

Select Three

- Chef's Chicken Soup 🌿 🍷
- Signature Wedge Wheel 🌿 🍷
- Seasonal Soup
- Cold-Smoked Caesar

ENTRÉE COURSE OPTIONS INCLUDED

Select Three Options Per Section

- 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
- Spaghetti Squash Primavera 🌿 🌱 🍷 🍷
Steamed spaghetti squash with mixed seasonal vegetables, basil marinara, toasted pine nuts and parmesan (vegan optional)

- Cedar Plank Fired Redfish 🌿 🍷
With grilled asparagus
- Mesquite-Grilled Baby Back Ribs 🌿 🍷
Complemented by a multicolor slaw with a light, creamy vinaigrette
Dairy-Friendly with modifications
- Miso Buttered Salmon 🌿 🍷
With grilled asparagus
- 14 oz. CARVE Smoked Sliced NY Strip 🌿 🍷 Per Order +8.5
With Truffle Merlot and caramelized onions
- 8 oz. Bacon-Wrapped Cherry-Smoked Filet Mignon 🌿 🍷 Per Order +10.5
Served with caramelized onions and topped with CARVE Steak Butter
- 14 oz. Ribeye 🌿 🍷 Per Order +16.5
Served with caramelized onions and CARVE Steak Butter

CARVE SIGNATURE DESSERT INCLUDED

Select Three

Individual Desserts

- Banana Cream Pie 🌿
- Smoky S'more 🍷
- Flaming Lemon Bar 🌿 🍷
- Gluten-Free Flourless Fudgy
- Chocolate Cake 🌿 🌱

Mini Trio

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

🌿 Gluten-Friendly 🌱 Vegetarian 🍷 Vegan

🍷 Dairy-Friendly which might include butter

🍷 Dairy-Friendly with modifications which might include butter