

Carversteak



Small Plates

Seared Crab Cake | 32
Jumbo Lump Crab, Frisée, Piquillo Pepper Aioli

Steak Tartare* | 26
Dijon Caper Dressing, Pickles, Toast
Add on Roasted Bone Marrow +8

Wagyu Cheesesteak Bites | 28
Shaved Australian Wagyu, Caramelized Onions,
Aged Provolone & Truffle Mornay

Short Rib Croquettes | 21
Shallot Marmalade, Pickled Mustard Seeds,
Gochujang Aioli

Wagyu Beef Skewers* | 22
Sesame-soy Marinade Togarashi Aioli

Regis Ova Caviar Service*

Siberian 1oz | 138

Ossetra 1oz | 148

Golden Kaluga 1oz | 225

Caviar & Potato "Popsicles"* | 48
Crème Fraîche, Chives

Soup & Salad

Lobster & Leek Bisque | 21
Smokey Bacon, Potatoes, Puff Pastry

Steakhouse Wedge* | 21
Warm Bacon, Soft Boiled Egg, Fine Herbs,
Point Reyes Blue Cheese Dressing

Baby Gem Caesar | 19
Garlicky Croutons, White Anchovy,
Parmesan Snow

Roasted Beets | 18
Salanova Lettuce, Crispy Shallots,
Valbreso Sheep's Milk Cheese,
Green Goddess Dressing

Shellfish & Raw Bar

Hamachi* | 26
Thai Chile, Charred Avocado,
Peanuts, Coconut Milk

Crispy Rice Bites* | 21
Spicy Salmon, Tobiko, Avocado,
Yuzu Vinaigrette

Prawn & Uni Toast* | 32
Spicy Mayo, Chives, Sesame Seeds

Petit Plateau* | 112

1/2 Maine Lobster, 6 Oysters, 2 Shrimp, 4 Clams,
6 PEI Mussels, Crab Cocktail, Today's Ceviche

Serves 2-4

Grand Plateau* | 225

1 Maine Lobster, 12 Oysters, 4 Shrimp, 8 Clams,
12 PEI Mussels, Crab Cocktail, Today's Ceviche

Serves 4-6

Big Eye Tuna* | 24

Black Garlic Soy, Avocado,
Togarashi Tapioca Crackers

Jumbo Shrimp Cocktail | 29
Espelette Dijonaise,
Cocktail Sauce, Lemon

East/West Coast Oysters*
Fresh Horseradish, Mignonette
Half-Doz. | 21 Doz. | 42

Entrées



Lobster En Crouete | MP

2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Mediterranean Branzino | 46
Ragout of Saffron Butter Beans, Chorizo, Confit Tomato

Atlantic Salmon* | 42
Miso Chile Glazed, Petite Bok Choy,
Morel Mushroom, Black Garlic Emulsion

Jidori Chicken Breast | 36
Spring Vegetables, Black Truffle Vin Jaune Sauce

French Onion Short Rib | 39
Gruyère Cheese Potato, Caramelized Pearl Onions

Carversteak Wagyu Burger* | 32
1/2lb American Wagyu, Grilled White Onion,
Cheddar Cheese, Dill Pickles, Lettuce, Secret
Sauce, Toasted Milk Bun

Sides

Asparagus | 14
Chili Garlic Crunch Bread Crumb, Lemon

Brown Butter Cauliflower | 12
Golden Raisins, Peanuts, Hot Honey

Roasted Broccolini | 14
Sesame Dressing, Crispy Shallots

Mac & Cheese | 15
Cavatappi Pasta, Cheddar Cheese Sauce, Everything Spice Bread Crumb
Add Lobster +19

Potato Purée | 14
Whipped & Buttered, Chives

Crispy Fry Trio | 15
Shoestring, Sweet Potato, Tater Tots

Steaks*

Prime Cuts

Filet Mignon | 69 8oz / Allen Brothers / Chicago

NY Striploin | 81 12oz / Creekstone Farms, AR

Cowboy Ribeye | 125 22oz / Allen Brothers / Chicago

Aged

Kansas City | 89
14oz / Dry Aged 28 Days / Flannery Beef / San Rafael, CA

CS Branded Tomahawk | 255
40 oz / 15 Day Dry Aged / Pat Lafrieda, NJ
Serves 2

Taste of Japan

Select Cut of Traditional Japanese A-5 Wagyu

3oz Miyazaki Wagyu Striploin* | 75
Each additional 1oz • 25

Domestic Wagyu

Rib Cap* | 92
8oz / Snake River Farms / Eastern Idaho

Australian Wagyu

Bavette | 62
8oz / Westholme 6-7+

Enhancements

Oscar Style: Jumbo Lump Crab | 32 • **Roasted Bone Marrow** | 16

Black Truffle Butter | 6 • **Hudson Valley Seared Foie Gras** | 29

Sauces

Béarnaise • **Bourbon Peppercorn** • **Red Wine Bordelaise**
Chimichurri • **Point Reyes Blue Cheese Sauce**

4 ea. | Flight of Three Sauces 10