

Carversteak



**NYC JUL 20-
AUG 16
RESTAURANT
WEEK**

Available Monday-Friday

Dinner Menu

\$60

Starters

Choice of One:

Baby Gem Caesar

Garlicky Croutons, White Anchovy, Parmesan Snow

Short Rib Croquettes

Shallot Marmalade, Pickled Mustard Seeds, Gochujang Aioli

Crispy Rice Bites

Spicy Salmon, Tobiko, Yuzu Vinaigrette

Entrées

Choice of One:

Atlantic Salmon

Miso Chile Glazed, Petite Bok Choy,
Mushroom, Black Garlic Emulsion

Steak Frites

6oz / Australian Wagyu Bavette, Au Poivre Sauce

Jidori Chicken Breast

Jersey Summer Corn Succotash, Fava Beans,
Smoked Bacon, Black Truffle Vin Jaune Sauce

Rigatoni A la Vodka

Creamy San Marzano Tomato, Garlic, Parmigiano

Dessert

Carversteak Sundae

Madagascar Vanilla Bean Soft Serve,
House Truffle Potato Chips, Butterscotch Shell

Profiteroles

Choux Pastry, Vanilla Ice Cream, Chocolate Ganache, Gold Leaf

Martini Bar

+ \$15

THE DIRTY EXPERIENCE

*Select from American Harvest Organic Vodka,
Fords Gin or El Tequileño Platinum Tequila*

*Choose your spirit. Choose your intensity.
How dirty are we making it tonight?*

Dirty

A whisper with a smirk.

Dirty as Hell's Kitchen

Sultry, bold and unapologetic.

Shamelessly Dirty

Walk of shame. No regrets.

Pepperoncini Papi

Spicy brine with unmistakable New York attitude.

Freezer Door Martinis

Cold enough to behave... smooth enough not to.

Green Vesper

Roku Gin, Italicus Bergamot Liqueur,
Mizu Green Tea Shochu, Oka Kura Dry Vermouth

Leading Lady

Ketel One Grapefruit and Rose Vodka,
Rosé Vermouth, Ford's Sloe Gin, Lychee

Espresso Martini

Montauk Distilling Vodka, Borghetti
Espresso Liqueur & Fresh Espresso

