# Carversteak

# THE INTERLUDE

*Served from 3PM – 4PM Saturdays & Sundays*

## SHELLFISH & RAW BAR

**Jumbo Shrimp Cocktail** | 29
Espelette Dijonnaise,
Cocktail Sauce, Lemon

**Caviar & Potato "Popsicle"*** | 29 Per Piece
Crispy Hash Brown, Crème Fraîche, Chives

**East/West Coast Oysters***
Fresh Horseradish, Mignonette
**Half Dozen | 21** **Dozen | 42**

## Entrées & Salads

### Steak Frites*

**Skirt Steak** | 7 oz. | **38** **Australian Wagyu Bavette** | 8 oz. | **49**

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

**American Breakfast** | 24
Two Eggs, Choice of Bacon or Sausage, Seasoned Potatoes, Toast

**Crispy Chicken Caesar Sando** | 22
Romaine Lettuce, Parmigiano, Chile Garlic Crunch, Truffle Chips

**Grilled Steak Salad** | 32
Mixed Greens, Quinoa, Roasted Sweet Potatoes,
Crispy Shallots, Jalapeño-Cilantro Lime Dressing

**Wagyu Brunch Burger*** | 37
½ lb. American Wagyu, Grilled White Onions, Smoked Bacon,
Fried Egg, Cheddar Cheese, Secret Sauce, Toasted Milk Bun

## Sweet Tooth

**Lemon Tart** | 14 Pâte Sucrée, Lemon Curd, Swiss Meringue

**Profiteroles** | 18 Choux Pastry, Vanilla Ice Cream, Chocolate Ganache, Gold Leaf

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.