

SMALL PLATES

PANKO CALAMARI † – <i>tomato dusted, roasted garlic aioli, fresh tomato cocktail sauce</i>	11
SHRIMP COCKTAIL – <i>king crab salad, fresh cocktail sauce</i>	16
FLORIDA GULF SHRIMP SCAMPI – <i>garlic butter, preserved lemon, grape tomatoes, peppadew peppers,</i>	18
TUNA TARTARE * – <i>one plus 'sashimi grade', togarashi crackers, spicy greens, cucumbers, radish,</i>	18
<i>bluegrass soy vinaigrette</i>	
CRAB CAKE † – <i>jumbo lump, garlic saffron aioli</i>	17
KOBE CARPACCIO * – <i>shaved WI parmesan, local pea tendrils, smoked pine nuts, capers, truffled country</i>	16
<i>bread, horseradish aioli</i>	
MANGALITSA RAVIOLI – <i>confit & pork belly, local pea tendrils, smoked onion pork jus</i>	13

SHARED FOR THE TABLE

SEAFOOD FIX * – <i>Florida Gulf shrimp, alaskan king crab legs & king crab salad, mussels, oysters,</i>	51/small
<i>remoulade, four peppercorn mignonette, fresh tomato cocktail sauce</i>	91/large
ROCK SHRIMP † – <i>herb marinated, asian dipping sauce</i>	14
MAC & CHEESE † – <i>goat, WI blue cheese, pecorino, nutmeg and cinnamon</i>	12 (w/lobster 19)
OYSTERS * – <i>four peppercorn mignonette, horseradish</i>	\$14/ order of 4

SOUPS AND SALADS

CARNEVOR STEAK SALAD – <i>mixed greens, hardboiled egg, croutons, avocado, haystack onions,</i>	24
<i>Nueske's bacon, marinated filet mignon tips, sherry-mustard vinaigrette</i>	
BLT WEDGE – <i>iceberg lettuce, Applewood smoked Nueske's bacon, tomato, WI blue cheese</i>	10
TOMATO AND MOZZARELLA – <i>Beefsteak tomato, fresh basil, red onion, pink peppercorn oil,</i>	10
<i>extra virgin olive oil, balsamic reduction</i>	
CAESER * – <i>traditional</i>	9
MIXED BEET SALAD – <i>radishes, goat cheese mousse, minus 8 vinegar, candied walnuts, bulls blood</i>	14
<i>micro greens</i>	
CARNEVOR HOUSE SALAD – <i>Growing Power lettuce mix, shaved radishes, cucumbers, tomatoes,</i>	10
<i>pickled carrots, sherry-mustard vinaigrette</i>	
LOBSTER BISQUE † – <i>butter poached Maine lobster tail, chives</i>	12
SEASONAL SOUP OF THE DAY	market

CARNEVOR PRIME CUTS

Featuring Allen Brothers Prime Steaks

Featuring Mangalitsa Pig raised at Hidden Creek Farms , New London WI

*Carnevora serves all wet and dry aged U.S.D.A. prime beef, less than 3% of American beef earns this honor

'BARREL' CUT FILET MIGNON – <i>wet aged, center cut</i>	8 oz 37/10 oz	46
NEW YORK STRIP – <i>14 oz, wet aged, center cut</i>		40
BONE-IN FILET – <i>16 oz, wet aged, bone-in tenderloin</i>		56
RIBEYE – <i>20 oz, wet aged, bone-in</i>		52
PETITE FILET – <i>5 oz, sliced, twice-baked red potatoes, asparagus, baby carrots, choice of herbed garlic butter, roasted shallot wine sauce or shiitake brandy reduction</i>		40

RESERVE CUTS

KOBE BEEF FILET MIGNON – <i>8 oz, domestic, center cut</i>		76
JAPANESE WAGYU "A-5" FILET MIGNON – <i>6 oz, tosa zu dipping sauce, kobe beef jus</i>		Market
RIBEYE – <i>20 oz, 60 day dry aged, bone-in</i>		76
NEW YORK STRIP – <i>14 oz, 45 day dry aged, center cut</i>		53

TOPPINGS AND SAUCES

roasted garlic	WI blue cheese	4	truffle butter	4	roasted shallot wine
au poivre	butter w/		organic fried egg	3	shiitake and brandy
oscar	Nueske's bacon		béarnaise		reduction
roaring 40's	herbed garlic butter		foie gras	17	kobe beef jus

CARNEVOR SIGNATURE ENTREES

SKUNA BAY SALMON – <i>butter poached, vegetarian succotash, ramp pesto</i>		35
HERB ROASTED CHICKEN – <i>breast, thigh, seared Anson mills grits, collard greens, andouille sausage</i>		27
<i>potlikker/chicken jus</i>		
DAY BOAT SCALLOPS* – <i>creamed English peas, baby carrots, asparagus, smoked onions, crispy ham</i>		36
ALASKAN KING CRAB LEGS – <i>steamed, split to the shell, drawn butter</i>		Market
SOUTH AFRICAN LOBSTER TAIL – <i>10 oz, slow roasted, market vegetables</i>		single tail/61 double tail/116

STEAKHOUSE SIDES

Creamed corn	8	Truffled frites†	9	English Pea Risotto,	10
Roasted asparagus	8	Caramelized brussel sprouts	8	mushrooms, ramps, English peas	
Sautéed spinach	10	(w/ housemade bacon 2.50)		parmesan	
Truffled mashed	12	Exotic mushrooms	10	Carnevora steak fries, garlic aioli,	9
(w/lobster 19)		Mini twice-baked potatoes	9	ketchup	