

CARVE

Modern Grill · Crafted Cuisine · Elevated Dining

APPETIZERS

Beef Carpaccio

\$26

Premium beef, shaved radish, garlic confit, crispy capers, balsamic reduction, cashew parmesan, bruschetta, truffle mayo.

Smoked Short Ribs

\$32

Potato & shallot gratin, homemade BBQ sauce, tempura onion rings, chimichurri.

Duck Confit Gnocchi

\$29

Pulled duck, white wine mushroom jus, spinach, homemade gnocchi, carrot cream, truffle oil.

Lamb Dumplings

\$23

Cilantro, parsley, cumin, onions, Asian reduction.

Beef Mini Sliders

\$25

Arugula, tomato, caramelized onions, smokey chipotle aioli.

Tempura String Beans

\$21

Crispy string beans, spicy chipotle mayo, sweet hoisin glaze.

Chicken & Waffle

\$28

Belgian waffle, crunchy chicken tenders, pickled jalapeno & onions, bourbon maple syrup, smoked honey Dijon, confectioners' sugar.

Crispy Beef Bites

\$29

Tender coated beef strips, scallions, garlic aioli, Asian ginger reduction.

Chef Cigars

\$23

Pulled beef, sundried cranberries, roasted mushrooms, caramelized onions, parsley, sage aioli.

Carve Tacos

\$24

Slow-cooked pulled brisket, homemade barbecue, guacamole, tomato salsa

Corn Ribs

\$18

Smoked house rub, pickled jalapeños, pickled onions, lime, garlic aioli.

Cauliflower

\$24

Pan seared cauliflowers, crushed tomatoes, green tahina, radish, crispy puff quinoa, honey-date glaze.

Lamb Riblets

\$32

Slow cooked lamb riblets, corn polenta, wild mushrooms, fingerling potatoes, spinach, demi-glace, chimichurri.

Crispy Chicken Lollipops

\$26

Crunchy wings glazed with chili honey garlic sauce.

Braised Tongue

\$36

Soft corn polenta, , beets roots cream, potato gratin, chimichurri, demi-glace sauce.

Spicy Garlic Edamame

\$16

Maple sriracha sauce, sesame, scallions.

Sweet & Sour Chicken Poppers

\$24

Crispy tempura chicken, scallions, toasted sesame, Asian glaze.

Liver Pâté

\$24

Homemade Chicken liver pâté, cherry tomato jam, cocoa crumble, garlic bruschetta.

Pesto Mushroom Risotto

\$28

Mixed mushrooms, white wine, creamy pesto, shimeji mushrooms, demi-glace.

FLATBREADS

BBQ Pulled Beef

\$27

Garlic confit, sage aioli, pickled onion.

Truffle Pastrami

\$27

Truffle aioli, honey mustard, shimeji mushrooms, caramelized onions, micro greens.

Sriracha Chicken

\$27

Roasted peppers, shallots, spicy sriracha, cilantro.

SOUPS

Creamy Corn Soup

\$15

Chicken Soup

\$15

Served with matzah balls.

SALADS

Chopped Salad

\$23

Cucumbers, tomatoes, lettuce, parsley, olive oil, fresh lemon juice.

Classic Caesar

\$19

Romaine hearts, capers, cherry tomatoes, garlic croutons, creamy Caesar dressing, cashew parmesan.

Kale Salad

\$24

Pomegranate, carrots, red onions, radish, nectarine, caramelized pecans, honey balsamic dressing.

Please inform your server of any allergies or dietary restrictions.

An 18% service charge is automatically applied to all parties.