

## STARTERS

**STEAK TARTARE 15**

*Shallots, chives, capers, crème fraiche, soy, quail egg*

**OYSTERS\* 14 / order of 4**

*Four peppercorn mignonette, horseradish*

**SHRIMP COCKTAIL 19**

*3 colossal shrimp, cocktail sauce*

**PANKO CALAMARI\*† 16**

*Tomato dusted, roasted garlic aioli, cocktail sauce*

**TUNA TARTARE\* 19**

*One plus 'sashimi grade', togarashi crackers, spicy greens, cucumber, radish, bluegrass soy vinaigrette*

**ROASTED BONE MARROW\* 18**

*Pickled shallots, whole grain mustard aioli, crostini, sea salt*

**FLORIDA GULF SHRIMP SCAMPI 18**

*Garlic butter, preserved lemon, grape tomato, peppadew peppers*

**CRAB CAKE\*† 19**

*Jumbo lump, garlic saffron aioli*

**BOURBON GLAZED THICK CUT BACON 14**

*Maple cured HCF Yorkshire, collard greens, IP8 gastrique*

**GRILLED OCTOPUS 15**

*Grape tomatoes, baby arugula, pickled tomato vinaigrette*

**MANGALITSA RAVIOLI† 14**

*Confit & pork belly, local pea tendrils, smoked onion pork jus*

**STEAK RISOTTO\* 19**

*Filet, WI blue cheese, swiss chard*

## SHARED FOR THE TABLE

**SEAFOOD FIX\* small 57 / large 97**

*Florida Gulf shrimp, Alaskan King crab legs, colossal shrimp, mussels, oysters*

## SOUPS AND SALADS

**CARNEVOR STEAK SALAD\* 35**

*5oz filet, local spring mix, hardboiled egg, avocado, haystack onions, Nueske's bacon, croutons, sherry mustard vinaigrette*

**MIXED BEET SALAD 14**

*Radish, goat cheese mousse, Minus 8 vinegar, candied walnuts, Bull's Blood micro greens*

**CARNEVOR HOUSE SALAD 10**

*Local spring mix, shaved radish, cucumbers, tomato, pickled carrot, sherry-mustard vinaigrette*

**SEASONAL SOUP OF THE DAY**

*Market*

**BLT WEDGE 12**

*Iceberg lettuce, Applewood smoked Nueske's bacon, tomato, WI blue cheese*

**CAESAR\* 10**

*Romaine lettuce, traditional Caesar dressing, toasted croutons, WI parmesan*

**TOMATO MOZZARELLA 13**

*MightyVine tomatoes, fresh basil, red onion, pink pepper-corn oil, balsamic reduction*

**LOBSTER BISQUE† 13**

*Butter poached Maine lobster tail, chives*

## CARNEVOR PRIME CUTS\*

Featuring Allen Brothers Prime Steaks

**BARREL CUT FILET MIGNON** 8oz 41 / 10oz 51  
*wet aged, center cut*

**NEW YORK STRIP** 14oz 45  
*wet aged, center cut*

**BONE-IN FILET** 16oz 58  
*wet aged, bone-in tenderloin*

**RIBEYE** 20oz 57  
*wet aged, bone-in*

## CARNEVOR RESERVE CUTS\*

**MISHIMA RESERVE RIBEYE** 14oz 95  
*wet aged, boneless Wagyu*

**DOMESTIC WAGYU CROSS FILET MIGNON** 8oz 76  
*center cut*

**JAPANESE WAGYU 'A-5' FILET MIGNON** 6oz 161  
*Tosa-zu dipping sauce†, Wagyu beef jus†*

**NEW YORK STRIP** 14oz 57  
*45 day dry aged*

## TOPPINGS AND SAUCES

*roasted garlic / au poivre / béarnaise / herbed garlic butter / roasted shallot wine  
foie gras\* 17 / truffle butter 4 / WI blue cheese 3 / shiitake brandy reduction 3 / Oscar 10  
Wagyu beef jus† 4 / organic fried egg\* 3 / WI blue cheese butter with Nueske's bacon 4*

## COMPOSED PLATES

**ORA KING SALMON\*** 36  
*Parisian gnocchi, broccolini, celery root, smoked tomato  
jam*

**AHI TUNA\*** 44  
*Potatoes, butternut squash, shiitake, swiss chard, pickled  
stems, miso, soy*

**VEAL CHOP\*** 48  
*Bone-in, squash puree, brussels sprouts, kale, sunchokes  
mushroom veal jus*

**SOUTH AFRICAN LOBSTER TAIL** 61  
*Twin 5oz slow roasted, steamed vegetables*

**SEASONAL FISH\*** Market

**ALASKAN KING CRAB LEGS** ½ LB 35 / 1 LB 70  
*Steamed, split to the shell, drawn butter, steamed vegetables*

**HCF FEATURED ENTRÉE\*** Market  
*Daily offering from our farm in New London, WI*

**PETITE FILET\*** 41  
*5oz sliced, twice baked potatoes, asparagus, baby carrots,  
choice of herbed garlic butter, roasted shallot wine,  
shiitake brandy*

## STEAKHOUSE SIDES

**CREAMED CORN** 8 / **TRUFFLED FRITES†** 11 / **BUTTERNUT SQUASH RISOTTO** *Wi parmesan, swiss chard* 11  
**CARAMELIZED BRUSSELS SPROUTS** 9 / **CARNEVOR STEAK FRIES†** *garlic aioli\*, ketchup* 9  
**EXOTIC MUSHROOMS** 12 / **MINI TWICE BAKED POTATOES** 9 / **ROASTED ASPARAGUS** 9  
**MAC & CHEESE†** 13 (*Add Lobster 7*) / **TRUFFLED MASHED** 13 (*Add Lobster 7*) / **SAUTEED SPINACH** 10

† indicates items which cannot be prepared gluten free

\* consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness



Carnevora is proud to serve MightyVine Premium Glasshouse Tomatoes grown in Chicagoland  
Carnevora is proud to serve Mangalitsa pork and featured steaks raised at SURG's Hidden Creek Farm in New London, WI.



## DESSERTS

### KEY LIME 12

*Key Lime Curd, Vanilla Sponge, Raspberry Gel, Mascarpone Cream, Toasted Coconut, Fresh Berries, Golden pearls*

### PEANUT BUTTER S'MORES 11

*Dark Chocolate Cremeux, Peanut Graham Cracker Dacquoise, Peanut Butter Crunch, Toasted Marshmallow Meringue, Peanut Butter Cream, and Candies Peanuts*

### PISTACHIO CRÈME BRÛLÉE 9

*Pistachio Cream Brûlée, Fresh Strawberries, Pistachio Dust, Vanilla Whipped Cream*

### CHOCOLATE DREAM CAKE 11

*Chocolate Cake, Dark Chocolate Ganache, Chocolate Mousse, Chocolate Pudding, Caramelia Ganache, Triple Chocolate Crisp*

### SORBET SELECTION 3

*Daily Selection*

### ICE CREAM SELECTION 3

*Chocolate, Vanilla, Strawberry*

## SHAREABLE

### HONEY CHEESECAKE 12

*Honey Sponge Cake, Cream Cheese Cremeux, White Chocolate Ganache, Honey Cherries, Graham Cracker Whipped Cream, Crispy Toffee Crunch*

### DONUTS 9

*Chocolate Ganache, Vanilla Anglaise, Seasonal Jam*



PASTRY CHEF – RACHEL SEARL