



Welcome to CARVE® American Grille! Reinventing the American grille experience, CARVE also pays homage to Perry's Restaurants' humble butcher shop beginnings by featuring an innovative menu of butcher-fresh, ingredient-focused dishes with a special emphasis on live-fire, smoke and wood-grilling techniques that enhance the ambiance and flavors.

## SPECIALS



### CARAMELIZED PRIME RIB THURSDAY 🍷 🍷 49

*Thursday, 4PM - 10PM*

We have reinvented what prime rib can be with our 16 oz. **Caramelized Prime Rib**, pecan-wood fired, prepared to your preference from medium-rare to well-done, then caramelized and crusted, topped with CARVE® Steak Butter and served with a twice-baked potato and creamy horseradish. Additional ounces available for only \$2.95/oz.



### CARVE LUNCH BOARD 25

*Everyday, 11AM - 5PM*

Mini Wagyu Meatloaf Cupcake, 4 oz.  
Salmon fillet, (1) Shrimp Brochette,  
(1) Hog Heaven medallion & more



### SMOKED STRIP FRIDAY LUNCH 🍷 0 🍷 19

*Friday, 11AM - 5PM*

8 oz. Smoked, Sliced NY Strip, served  
with mashed potatoes



### FEATURED LUNCH ENTRÉE SALADS

*Everyday 11AM - 3PM | Select any salad on the  
CARVE Lunch/Dinner Menu and add a protein for additional price listed below*

CHICKEN 10 🍷 🍷 | SHRIMP 12 🍷 🍷 | GRILLED SALMON 🍷 🍷 13  
SLICED FILET TENDERLOIN 🍷 🍷 16

## MIXOLOGY

16

**SIGNATURE SORBET SUNDAE SOUR** Bulleit bourbon, fresh-pressed lemon juice and egg white froth, topped with Perry's Reserve Cabernet sorbet and a Luxardo cherry

**BUBBLY BLACK ROSE** Reyka vodka, St-Germain elderflower liqueur, fresh-pressed lemon juice, blackberry purée and black tea, topped with prosecco

**DAIQUIRI DOWN UNDER** DonQ rum, Bauchant orange liqueur, fresh-pressed lime juice, lavender and freshly-muddled kiwi

**PALOMA PUNCH** Espolòn Blanco tequila, Aperol, fresh-pressed lime juice and a hint of mint, topped with grapefruit hefeweizen

**ORANGE YOU MY FAVORITE MULE** Ketel One Oranje vodka, Bauchant orange liqueur and fresh-pressed lime juice, topped with ginger beer

**RITA ROSÉ OLÉ** Calirosa Rosa Blanco tequila, Perry's Reserve Rosé, St-Germain elderflower liqueur, rose water and fresh-pressed lemon juice

**PEACHY PLANE** Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

**MEZCAL RITA** Del Maguey Vida mezcal, Pueblo Viejo Silver tequila, fresh-pressed lime juice, jalapeño purée and black walnut bitters, rimmed with chile salt

**NEGRONI BIANCO** Aviation gin, Italicus, and Cocchi Americano, with a hint of orange

**ESPRESSO BISCOT-TINI** Tito's Handmade vodka, Luxardo espresso liqueur, Faretto chocolate biscotti liqueur, and espresso

## BARREL-AGED OLD FASHIONEDS

**CARAJILL-O FASHIONED** Hornitos Black Barrel tequila, Licor 43, Luxardo espresso liqueur, vanilla, xocolatl mole bitters, and expressed orange peel, served with vanilla aroma **17**

**VOL-CANE-O FASHIONED** Flor de Caña 12 year rum, St. Elizabeth Allspice Dram, elemakule tiki bitters, and expressed lemon peel, served with vanilla aroma **17**

**SMOKY WILD FASHIONED** Wild Turkey Longbranch bourbon, honey water, Angostura bitters, and a hint of grapefruit, served tableside in a cedar plank board-smoked glass **18**

## MOXOLOGY (MOCKTAILS)

7

**THE BOOSTER** Fresh-pressed lime juice and freshly-muddled pineapple and mint, topped with ginger ale

**THE REFRESHER** Fresh-pressed grapefruit and lime juices, freshly-muddled grapefruit and rosemary and honey water

**THE HYDRATOR** Fresh-pressed lime juice, freshly-muddled cucumber and raspberry and agave

## STARTERS

- HOG HEAVEN** 🍷  
Smoked bacon-wrapped pork belly with sherry bacon vinaigrette and braised red cabbage with Granny Smith apple 18
- CHARRED CHILE RELLENO** 🌿 15.5  
Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo
- CALAMARI FRITTI** 🍷 18  
With Asian slaw, Thai basil dipping sauce and roasted peanuts
- SALMON CAKES** 17.5  
In-house pecan smoked salmon, celery, red peppers and dijonnaise, lightly breaded, flash-fried and served with remoulade
- SPINACH ARTICHOKE DIP** 17  
Creamy spinach artichoke dip enhanced with smoked bacon and pepper jack cheese
- GUILTLSS CAULIFLOWER CHEESY STICKS** 🌿🍷 16  
Served with San Marzano sauce
- FIRE-ROASTED OYSTERS** 🌿🍷 HALF DOZEN 24  
With CARVE Steak Butter, caramelized onions and garlic, pepper jack cheese and parmesan crust
- WOOD-FIRED SHRIMP BROCHETTE** 🌿 FOUR 17.5  
Bacon-wrapped shrimp with pepper jack cheese and a sliver of jalapeño
- FILET TENDERLOIN TOAST** 🍷🍷 17.5  
Thinly sliced beef tenderloin with bacon jam, finished with horseradish cream
- LOBSTER CORN DOGS** THREE 19  
Lobster and shrimp mousse with a hush puppy batter and lemon aioli

## WOOD-FIRED PIZZA

- NY STRIP PIZZA** 23
- PROSCIUTTO & FIG PIZZA** 20
- ROASTED GARLIC, SPINACH & ARTICHOKE PIZZA** 20
- THREE-CHEESE PIZZA** 🌿 19

## BREADS 7

- CHARRED TUSCAN BREAD TOWER** 🌿🍷 1  
With extra virgin olive oil garlic rub
- GRUYERE TOPPED POPOVERS**  
Served with toasted onion butter

## SOUPS OR SALAD 13

- CHEF'S CHICKEN SOUP** 🌿🍷  
**RESTORATIVE BONE BROTH** 🌿🍷  
*Enhance to a French Onion Soup* 🍷+3
- COLD-SMOKED CAESAR**  
With smoked cheese
- THAI SLAW SALAD** 🌿🍷  
With roasted peanuts and Thai basil vinaigrette
- APPLEWOOD GRILLED BEET SALAD** 🌿🌿  
With radicchio, grapefruit, pomegranate and creamy feta spread
- HEIRLOOM TOMATO & AVOCADO** 🌿🍷  
With Dijon vinaigrette
- SIGNATURE WEDGE WHEEL** 🌿🍷 16  
Cross-cut iceberg wheel, bacon, bleu cheese, cherry tomatoes and buttermilk vinaigrette

## BURGERS

- BUTCHER'S CHEESEBURGER** 🍷🍷 19  
Ground in-house daily with choice of cheese
- BIG BELLY BURGER** 🍷🍷 25  
Topped with our pork belly wrapped in bacon, bacon jam, pickled jalapeños, Gruyere cheese and creamy slaw

## SANDWICHES

- CARVE FRENCH DIP** 🍷🍷 26  
Smoked NY Strip shaved with Gruyere cheese, peppers and onions on a hoagie roll
- GRILLED SALMON SAMMIE** 🍷🍷 25  
Atlantic salmon fillet with caper dill aioli, confetti slaw and pickles on a toasted brioche bun
- THE ULTIMATE RIBEYE HERO** 🍷🍷 32  
10 oz. whole ribeye steak served on a hoagie roll

*Burgers/Sandwiches served with choice of Homemade French Fries OR Fried Onion Strings*

*A suggested gratuity of 20% will be added to parties of 8 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.*

# CARVE CLASSICS

Proudly serving USDA Upper Choice or higher Midwestern beef specifically hand-selected for CARVE

<b>8 OZ. BACON-WRAPPED CHERRY-SMOKED FILET MIGNON</b> 🌿 🍷 🥩	<b>49.5</b>	<b>SIGNATURE WAGYU MEATLOAF CUPCAKES</b> 29	With mashed potato "icing"
Served with caramelized onions and topped with CARVE Steak Butter		<b>CEDAR PLANK FIRED REDFISH</b> 🌿 🍷 🥩	<b>39</b>
<b>18 OZ. LONG BONE CHICKEN-FRIED PORK CHOP</b>	<b>27</b>	With grilled asparagus	
COWBOY-STYLE With creamy pan sausage gravy	<b>or</b>	<b>THE FIREWORKS CHICKEN</b> 🌿 🍷	<b>29</b>
GARDEN-STYLE Topped with salad		Brick oven half chicken with roasted smashed fingerling potatoes	
<b>MISO BUTTERED SALMON</b> 🌿 🍷 🥩	<b>37</b>	<b>MESQUITE-GRILLED BABY BACK RIBS</b> 🌿 🍷	<b>FULL SLAB 37</b>
With grilled asparagus		Complemented by a multicolor slaw with a light, creamy vinaigrette	
<b>14 OZ. CARVE SMOKED SLICED NY STRIP</b> 🌿 🍷 🥩	<b>49.5</b>	<b>22 OZ. BONE-IN COWBOY RIBEYE</b> 🌿 🍷 🥩	<b>69</b>
With Truffle Merlot sauce and caramelized onions		Served with caramelized onions and CARVE Steak Butter	
<b>TRUFFLE CHICKEN POT PIE</b>	<b>26.5</b>	<b>CHICKEN AND WAFFLES</b>	<b>26</b>
Hearty braised chicken breast with vegetables, topped with a flaky butter crust and garnished with truffle oil and peelings		Buttermilk-fried with vanilla waffles, apple syrup and fruit trio	
<b>SALT &amp; PEPPER FRIED SHRIMP</b> 🌿 🍷	<b>26</b>	<b>SPAGHETTI SQUASH PRIMAVERA</b> 🌿 🍷 🥬 🍌	<b>24.5</b>
With cilantro, Fresno chiles and French fries		Steamed spaghetti squash with mixed seasonal vegetables, basil marinara, toasted pine nuts and parmesan (vegan optional)	

## CARVE BOARD FOR 4 🥩 195

14 oz. CARVE Smoked Sliced NY Strip, 16 oz. Sliced Caramelized Prime Rib, 12 oz. Center-cut Filet Mignon; 4 Hog Heavens, 4 Shrimp Brochettes, and 4 Lobster Corn Dog Balls. Served with au jus and Truffle Merlot sauce and steaks topped with CARVE Steak Butter.

## BUTCHER'S CUSTOM-CUT STEAKS

Custom-cut by the ounce, served with CARVE Steak Butter.

<b>RIBEYE</b> 🍷 🥩	(MIN. 14 OZ.) <b>3.95/oz.</b>
<b>NY STRIP</b> 🍷 🥩	(MIN. 14 OZ.) <b>3.75/oz.</b>
<b>FILET MIGNON</b> 🍷 🥩	(MIN. 8 OZ.) <b>6.25/oz.</b>

- Add \$3 to bacon wrap your Filet

Available raw for take-home with CARVE Steak Butter.  
25% discount applied by the ounce.



## TOPPERS

<b>WOOD-FIRED SHRIMP</b> 🌿 🍷	<b>TWO 6</b>
<b>FIRE-ROASTED OYSTERS</b> 🌿 🍷	<b>EACH 4</b>
<b>CARVE-STYLE</b> 🌿 🍷	<b>8</b>
Lump crabmeat, CARVE Steak Butter and grilled asparagus	
<b>COLOSSAL SCALLOP</b> 🌿 🍷	<b>EACH 9</b>
<b>LOBSTER TAIL</b> 🌿 🍷	<b>WHOLE TAIL 4 OZ. 25</b> <b>HALF TAIL 2 OZ. 15</b>

## SIDES FOR TWO 14

<b>SMOKED MAC &amp; CHEESE</b>	<b>ROASTED GARLIC CAULIFLOWER PURÉE</b> 🌿 🥬 🍌 🍷
<b>SWEET JALAPEÑO CORN BRÛLÉE</b> 🌿 🥬	<b>SAUTEED BURGUNDY MUSHROOMS</b> 🍷
<b>SWEET SRIRACHA BRUSSELS SPROUTS</b> 🍷	<b>CREAMED SPINACH</b>
<b>FIRE-ROASTED SEASONAL VEGETABLES</b> 🌿 🥬 🍌 🍷	<b>TRUFFLE STEAK FRIES</b> 🍷
<b>FINGERLING SMASHED POTATOES</b> 🌿 🥬 🍷	<b>FRENCH FRIES</b> (INDIVIDUAL SERVING, 7) 🍷

**CHEFFY WHIPPED POTATOES** 🌿 **MADE-TO-ORDER 16**  
We whip in your favorites: bacon, scallions, capers, purple onions, sharp cheddar cheese

🌿 Gluten-Free Friendly   🍷 Gluten-Free Friendly with modifications   🥬 Vegetarian   🍌 Vegan  
 🍷 Dairy-Free Friendly which might include butter   🍷 Dairy-Free Friendly with modifications which might include butter  
 🥩 Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients.  
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## WINE ON TAP

EACH CARAFE SERVES 6 STANDARD  
POURS FOR THE PRICE OF 5



TASTE  
2.5 oz.



STANDARD  
5 oz.



CARVE POUR  
7.5 oz.



CARAFE  
30 oz.

### WHITES & ROSÉS

Becker Vineyards Viognier Reserve, High Plains, Texas	4	8	12	40
Caposaldo Pinot Grigio, Veneto, Italy	4	8	12	40
Mohua Sauvignon Blanc, Marlborough, New Zealand	5	10	15	50
Pacific Rim Riesling, Columbia Valley, Washington	5	10	15	50
Joel Gott Sauvignon Blanc, California	5	10	15	50
Wente Vineyards 'Riva Ranch' Chardonnay, Arroyo Seco, Monterey	5	10	15	50

### REDS

Tribute Cabernet Sauvignon, California	4	8	12	40
J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey	5	10	15	50
Portillo Malbec, Uco Valley, Mendoza, Argentina	5	10	15	50
Querceto Super Tuscan, Italy	5	10	15	50
Elouan Pinot Noir, Oregon	6	12	18	60
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley	6	12	18	60
Seghesio Zinfandel, Sonoma	6	12	18	60
Chelsea Goldschmidt Merlot, Alexander Valley	7	14	21	70
Pessimist Red Blend by DAOU, Paso Robles	7	14	21	70
Katherine Goldschmidt Cabernet Sauvignon, Alexander Valley	8	16	24	80
Martin Ray Cabernet Sauvignon, Napa Valley	8	16	24	80

## WINE BY THE GLASS



TASTE  
2.5 oz.



STANDARD  
5 oz.



CARVE POUR  
7.5 oz.



BOTTLE  
25.4 oz.

### BUBBLES

Jeio Bisol Prosecco, Veneto, Italy	5.5	11	15	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	5.5	11	15	48
Mumm Sparkling Brut Prestige, California	7.5	15	20	64
Langlois Cremant de Loire Brut Rosé, Loire Valley, France	9	18	25	80

### PERRY'S RESERVE WINES

Perry's Reserve Chardonnay, Sonoma County	7	14	19	60
Perry's Reserve Rosé, Monterey	7	14	19	60
Perry's Reserve Pinot Noir, Monterey	7	14.5	19.5	62
Perry's Reserve Cabernet Sauvignon, Sonoma County	9	18	25	80
Perry's Reserve Big Red Blend, Napa Valley	20.5	41	56	180

## WINE BY THE BOTTLE

### BUBBLES

Jeio Bisol Prosecco, Veneto, Italy	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	48
Mumm Sparkling Brut Prestige, California	64
Langlois Cremant de Loire Brut Rosé, Loire Valley, France	80
Moët & Chandon 'Imperial' Brut, Epernay, France	120

### WHITES AND ROSÉS

August Kessler 'R' Riesling, Germany	40
Antinori Santa Cristina Pinot Grigio, Italy	44
Jolivet 'Attitude' Sauvignon Blanc, Loire Valley, France	50
Craggy Range Sauvignon Blanc, New Zealand	56
Perry's Reserve Chardonnay, Sonoma County	60
Perry's Reserve Rosé, Monterey	60
Miraval Rosé, Provence, France	65
Twomey Sauvignon Blanc, Sonoma	75
Louis Latour 'La Chanfleure' Chablis, Burgundy, France	88
Rombauer Chardonnay, Carneros	97
Jordan Chardonnay, Russian River Valley	99

### REDS

Tinto Negro Malbec, Uco Valley, Mendoza, Argentina	44
'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	50
Prelius della Volpaia Cabernet Sauvignon, Tuscany, Italy	50
Rodney Strong Merlot, Sonoma	52
Alexander Valley Vineyards 'Sin Zin' Zinfandel, Alexander Valley	55
Jackson Estate Pinot Noir, Anderson Valley	56
Perry's Reserve Pinot Noir, Monterey	62
Penfolds 'Max's' Shiraz-Cabernet Sauvignon, Western Australia	66
Marqués de Cáceres Gran Reserva Tempranillo, Rioja, Spain	68

### REDS (CONTINUED)

Benton Lane Pinot Noir, Willamette Valley, Oregon	70
DAOU Cabernet Sauvignon, Paso Robles	70
Catena Malbec, Mendoza, Argentina	72
E. Guigal Crozes-Hermitage, Rhône Valley, France	76
Leviathan Red Blend, California	76
Perry's Reserve Cabernet Sauvignon, Sonoma County	80
Alexander Valley Vineyards 'Schoolhouse' Cabernet Sauvignon, Alexander Valley	98
EnRoute Pinot Noir, Russian River Valley	100
Prisoner Red Blend, California	100
Duckhorn Merlot, Napa Valley	105
Orin Swift '8 Years in the Desert' Red Blend, California	108
Belle Glos Pinot Noir, Santa Lucia Highlands	115
Stags' Leap Winery Cabernet Sauvignon, Napa Valley	118
Faust Cabernet Sauvignon, Napa Valley	122
Bouchard 'Beaune du Château', Burgundy, France	125
Darioush 'Caravan' Cabernet Sauvignon, Napa Valley	125
Frank Family Vineyards Cabernet Sauvignon, Napa Valley	138
Château L'Ecuyer, Pomerol, France	145
Groth Cabernet Sauvignon, Oakville, Napa Valley	160
Perry's Reserve 'Big Red Blend', Napa Valley	180
Silver Oak Cabernet Sauvignon, Alexander Valley	205

### DESSERT & PORT WINES



3 oz.

Graham's Late Bottle Vintage Port, Portugal	12
Château Roumieu Haut Placey Sauternes, Bordeaux, France	14
Dow's 20-year-old Tawny Port, Portugal	18

# WEEKEND BRUNCH FEATURES

Saturday & Sunday, 11AM - 3PM | Lunch/Dinner menu also available

## BRUNCH STARTERS

### HASHBROWN BREAKFAST PIZZA 🌾

Rosti potato crust, fire-roasted in our pizza oven, topped with scrambled eggs, bacon and cheese

### STEAK, BACON & EGG CROSTINIS 🍷

Toasted crostini topped with shaved beef tenderloin, bacon jam and Béarnaise (egg) sauce

### 17 SMOKED SALMON AND AVOCADO TOAST 🍷 19.5

With Aleppo pepper, Maldon sea salt and tangerine oil

### CHARRED CHILE RELLENO 🌿 15.5

Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo

### SEASONAL FRUIT PLATE 🍷 11

## BRUNCH ENTRÉES

### TEX-MEX MIGAS 🌾 🌿 🍷

Scrambled egg and pepper hash with crisp corn tortillas, melted cheddar cheese and fresh salsa piquant

### CHICKEN AND WAFFLES

Buttermilk-fried with vanilla waffles, apple syrup and fruit trio

### 19 OPEN-FACED STEAK & EGGS PO' BOY 🍷 26

Smoked NY strip shaved with peppers, onions and Gruyere cheese on a toasted hoagie with over-easy eggs and crisp onion strings

26

### SALMON CAKES BENEDICT

Two salmon cakes covered with poached eggs and herb hollandaise sauce then garnished with chive, dill and parsley

### 23 FILET CREOLE BENEDICT 🍷 🍷 35

6 oz. sliced tenderloin topped with poached eggs and dijonnaise then served on a toasted English muffin

## BRUNCH COCKTAILS 13 | CARAFE 39

Full Mixology/Moxology menu also available

EACH CARAFE SERVES AT LEAST 4 COCKTAILS FOR THE PRICE OF 3

### HEAVENLY BLOODY MARY

Dripping Springs vodka and Zing Zang, served with celery, olives, lime wedge, and flash-flamed bacon

### PEACH MIMOSA SLUSH

Aperol, St-Germain elderflower liqueur, and peach liqueur frozen into a slush and topped with sparkling wine

### SMOKY PINEAPPLE BRUNCH PUNCH

Montelobos mezcal, fresh-pressed lemon juice, pineapple purée and a hint of cinnamon

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