

# CARNEVOR MENU

CALL THE MEAL MOBILE AT 414-763-1925 FOR DELIVERY

## SMALL PLATES

PANKO CALAMARI – red pepper mayo	\$ 11.00
BLACK TIGER SHRIMP SCAMPI – garlic butter, lemon, grape tomatoes, pepperdew peppers, watercress	\$ 20.00
TUNA TARTARE – one plus ‘sashimi grade’, cucumbers, micro greens, orange segments	\$ 16.00
CRAB CAKE – jumbo lump, garlic saffron aioli	\$ 19.00
KOBE CARPACCIO – arugula greens, horseradish cream, shallot and capers, grape tomatoes	\$ 18.00
ROCK SHRIMP – herb marinated, asian dipping sauce	\$ 15.00
MAC & CHEESE – goat, maytag, pecorino, nutmeg and cinnamon	\$ 13.00
Add Lobster	\$ 20.00
SCALLOPS ON THE HALF SHELL- Nueske's bacon, parmigiano-reggiano, creamed spinach herbed bread crumbs, lemon salt	\$ 17.00

## SOUPS AND SALADS

BLT WEDGE – iceberg lettuce, applewood smoked nueske’s bacon, tomato, maytag blue cheese	\$ 10.00
TOMATO AND MOZZARELLA – red vine tomato, basil chiffonade, red onion, pink peppercorn oil, extra virgin olive oil, balsamic reduction	\$ 10.00
CAESER – traditional	\$ 10.00
BEET SALAD – basil infused olive oil, arugula, roasted tomato, goat cheese crouton, 5 year aged balsamic	\$ 10.00
LOBSTER BISQUE – claw and knuckle	\$ 10.00

## CARNEVOR PRIME CUTS

*\*Carnevora serves all wet and dry aged U.S.D.A. prime beef, less than 2% of American beef earns this honor*

‘BARREL’ CUT FILET MIGNON – 8 oz, wet aged, center cut	\$ 41.00
NEW YORK STRIP – 14 oz, dry aged	\$ 44.00
BONE-IN FILET – 16 oz, wet aged, bone-in tenderloin	\$ 62.00
RIBEYE – 20 oz, wet aged, bone-in	\$ 51.00

PETITE FILET – 5 oz, sliced, twice baked red potatoes, shiitake mushrooms, choice of roasted shallot v \$ 45.00  
sauce or shiitake brandy reduction

### **RESERVE CUTS**

KOBE BEEF FILET MIGNON – 8 oz, domestic, center cut \$ 82.00

RESERVE CUT RIBEYE- 20 oz, 60 day dry aged, boe-in \$ 82.00

RESERVE CUT NEW YORK STRIP-14 oz, 45 day dry ags, center cut \$ 60.00

AUSTRALIAN KOBE FILET MIGNON – 7 oz, blackmore ranch, tosa zu dipping sauce, kobe beef jus \$ 175.00

### **OTHER MEAT AND SEAFOOD COMPOSITIONS**

FREE RANGE CHICKEN – pan roasted, boneless, fresh herbs, citrus pepper sauce \$ 30.00

SOUTH AFRICAN LOBSTER TAIL – 10 oz, oven broiled, lemon 'confit', drawn butter \$ 65.00  
\$ 130.00

SEA SCALLOPS – french bean succotash, housemade mangalista, herb butter \$ 35.00

ALASKAN KING CRAB LEGS – steamed, split to the shell, drawn butter \$ 31.00

Herb Roasted Wild Salmon - roasted radicchio, potato gnocchi, mangalista bacon, \$ 36.00  
*cabernet butter, thyme oil*

Imperial Qagyu Shortrib- horseradish potato puree, braised witner cabbages \$ 40.00  
*crispy leeks, natural jus*

### **TOPPINGS AND SAUCES**

creamed corn \$8

truffled mashed \$12

grilled asparagus \$8

caramelized brussel sprouts \$8

(add pancetta 1.50)

truffled frites \$9

truffle cream spinach \$11

exotic mushrooms \$10

sautéed spinach \$10

Carnervoer Steak Fries\$9

Blue Cheese \$3

Truffled Butter \$4

Oscar \$10

Shitake Brandy Reduction \$3

Kobe Beef Jus \$4

Bottled Water	\$ 1.50
Cans Coke, Diet Coke, Sprite	\$ 1.00

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