

# CARVE

PRIME RIB

## STARTERS

### shrimp cocktail

horseradish cocktail sauce,  
creole rémoulade 11.99

### stuffed mushrooms

lump crab meat, fresh herbs, cream cheese 8.99

### fried calamari

spicy marinara, lemon basil aioli 8.99

### crab cakes

sweet pea salad, smoked bacon,  
creole mustard aioli 11.99

### shrimp scampi

lemon, garlic, butter, tomatoes,  
garlic bread 13.99

### prime rib sliders\*

caraway roll, provolone cheese,  
caramelized onions, horseradish cream 9.99

## SIDES

asparagus, grilled or steamed 6.99

spinach, sautéed or creamed 5.99

butter whipped potatoes 5.99

angel hair marinara 5.99

fettucine alfredo 6.99

sautéed mushrooms 6.99

market vegetables 5.99

au gratin potatoes 6.99



## DESSERTS

### tiramisu

espresso soaked lady fingers,  
mascarpone cheese filling 6.99

### chocolate layer cake

chocolate sponge cake, salted caramel filling,  
milk chocolate icing 7.99

### cheesecake

new york sour cream cheesecake,  
graham cracker crust 6.99

## SOUPS



### minestrone

italian vegetable soup,  
parmesan croutons 4.99

### french onion soup

rich beef broth, caramelized onions,  
gruyère cheese, parmesan crouton 7.99

## SALADS



### caesar salad

focaccia croutons, roasted garlic caesar  
dressing, parmesan cheese 7.99

### caprese salad

sliced tomatoes, fresh mozzarella, basil,  
evoo, balsamic vinegar 8.99

### mista salad

mixed greens, tomatoes, cucumbers, red onion,  
parmesan, lemon vinaigrette 7.99

### steakhouse wedge salad

iceberg lettuce, blue cheese,  
smoked bacon, red onion, tomatoes,  
blue cheese dressing 8.99

## PRIME RIB SELECTIONS

### the carve cut\*

our 10 oz. petite cut 18.99

### the gambler's cut\*

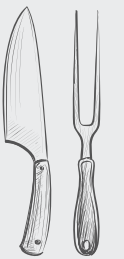
14 oz. of our heartier cut 23.99

### the cajun cut\*

a thicker 12 oz. cut, lightly dusted  
and pan-seared 21.99

### the beef eater cut\*

16 oz. of our thickest cut 25.99



*Our prime rib is dry rubbed with kosher salt and black pepper,  
slow roasted and served with a house salad or minestrone soup,  
buttery mashed potatoes, Chef's fresh vegetables, au jus and creamy horseradish.*

## ENTRÉES

### chicken parmesan

marinara sauce, mozzarella, basil,  
spaghetti marinara 17.99

### prime rib burger\*

10 oz. fresh ground patty, swiss,  
sautéed mushrooms, brioche bun,  
steak fries 15.99

### chicken picatta

capers, white wine, lemon, mushrooms,  
butter sautéed spinach 17.99

### rib-eye steak sandwich\*

caramelized onions, provolone, arugula,  
steak fries 18.99

### chicken milanese

prosciutto, mushrooms, capers,  
white wine butter sauce, sautéed spinach 18.99

### grilled salmon caponata\*

sautéed vegetables, raisins, honey,  
red wine vinegar, sautéed spinach 25.99

## CHARBROILED STEAKS

### bone-in rib eye\*

20 oz. of our most flavorful cut 36.99

### filet mignon\*

8 oz. 32.99

### extraordinary additions

#### steak sauces 1.99

bordelaise, béarnaise, peppercorn, blue cheese

#### two pieces of carve scampi 9.99

#### oscar style with crab, asparagus and béarnaise 9.99

## VINO'S FAVORITES

### lobster & shrimp fra diavolo

marinara, fresh tomatoes, onions,  
garlic, oregano, basil, chili flakes,  
linguini noodles 24.99

### rigatoni bolognese

italian sausage, ground beef,  
parmesan, marinara sauce 16.99

### shrimp scampi

lemon, garlic, butter, tomatoes,  
linguini noodles 19.99

### chicken fettuccine

light cream sauce, parmesan 14.99

### clams linguini

spicy red or creamy white sauce 16.99

### spaghetti & meatballs

house-made meatballs, marinara,  
parmesan 16.99





## BOTTLED BEER

### domestic 5

miller lite  
coors light  
blue moon

### import 6

heineken  
corona  
modelo  
peroni  
newcastle

### craft beer 7

stone ipa  
guinness draught  
sam adams boston lager  
sierra nevada pale ale

## WHITE WINE

### sparkling

	glass	bottle
asti spumante martini & rossi	9	36
allure pink moscato	9	36
moet imperial		110

### white zinfandel

beringer	8	30
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### riesling

chateau ste michelle, washington	10	40
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### pinot grigio/gris

benvolio, italy	7	28
santa cristina pinot grigio	9	36

### chardonnay

chalk hill, sonoma coast		52
kendall jackson, jackson estate	11	44
la crema, sonoma coast		52
canon 13, monterey	8	32

### sauvignon blanc

matanzas creek, sonoma county	12	48
freemark abbey, napa valley		52
chateau ste michelle, washington	9	36

## RED WINE

### cabernet sauvignon

	glass	bottle
kendall jackson, vintner's reserve	10	40
chateau ste michelle "indian wells"	11	44
14 hands	9	36
guenoc, california	9	36
sebastiani, somona county	11	44
foley johnson estate, napa		80
stonestreet estate, alexander valley		80
jordon, alexander valley		104

### pinot noir

barrymore by carmel road, drew's blend	11	44
la crema, sonoma coast	14	56

### merlot

columbia crest h3	9	36
freemark abbey, napa valley		80

### reds & blends

seven falls rapid red	10	40
red diamond, malbec	9	36
santa cristina, chianti superiore docg	12	48
yangarra estate pf shiraz	12	48

## SIGNATURE COCKTAILS

### kir royale

martini & rossi asti sparkling wine,  
chambord raspberry liqueur

### old fashioned

maker's mark bourbon, angostura bitters,  
filthy cherry, orange wheel, simple syrup,  
splash of club soda

### manhattan

pendleton 1910 rye whiskey, sweet vermouth,  
angostura bitters, filthy cherry to finish

### side car

courvoisier cognac, triple sec,  
fresh lemon juice

### chocolate martini

godiva chocolate liqueur, bailey's irish cream,  
vanilla vodka, chocolate sprinkles

### cazadores mule

cazadores tequila, lime juice, ginger beer

### cosmo

tito's vodka, triple sec, lime juice,  
cranberry splash

### lemon drop

deep eddy lemon vodka, lemon juice,  
simple syrup, triple sec, sugar rim

### a perfect margarita

cazadores tequila, triple sec, lime juice,  
classic or strawberry

### red or white sangria

fresh fruit, citrus juice, red or white wine,  
on the rocks

### mojito

bacardi rum, fresh mint, simple syrup,  
club soda classic or strawberry

### 1910 whiskey sour

pendleton 1910 rye whiskey, lemon juice,  
simple syrup