**Starters**

- **SAUCE TRIO** served with bourbon mushrooms and onions, garlic truffle crutons, Sriracha Bourbon BBQ, and spicy house mustard 14
- **COCONUT CURRY MUSSELS** steamed in our coconut curry cream sauce and served with a toasted baguette 13
- **SPICY SHRIMP** (great to share) sautéed shrimp with spicy sausage, peppers, onions in our white wine creole reduction. Served with a toasted baguette for dipping 10
- **BÉARNaise TRUFFLE FRIES** béarnaise, white truffle oil, shaved parmesan, and scallions 13
- **TRUFFLE BUTTERED CRAB** or **BEEF PORK BELLY** 3
- **SEARED AHI TUNA** seared rare ahi tuna sliced and glazed with sweet and spicy soy sauce, topped with green onions and toasted sesame seeds, served with wasabi 17
- **SWEET AND SPICY RIBS** in Sriracha Bourbon BBQ, shaved jalapeños; and toasted sesame seeds 14
- **BAKED GOAT CHEESE** zesty cabernet marinara with fresh basil pesto, served with braided garlic truffle rolls 12
- **SALMON BRUSCHETTA** house-cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, creme fraiche, and fresh dill 14
- **AHI POKE LETTUCE WRAPS** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, avocado, sweet and spicy soy, and wasabi 14
- **PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 12
- **GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 15

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**Vegan & Gluten Free Entrées**

- **TOFU STIR-FRY**
- **PORTOBELLO VEGETABLE STACK**
- **CHICKPEA CURRY**

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**Salads & Soups**

- **SALADS**
  - add grilled chicken breast or shaved chicken 5, grilled salmon 6, grilled shrimp 7, seared ahi tuna 7, or 4 oz. filet medallion 8
- **SOUPS**
  - Grilled Caesar Salad
  - Grilled Hearts of Romaine
  - Caprese Salad
  - Sweet and Spicy Ribs

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**Sandwiches & Burgers**

- **PORTOBELLO VEGETABLE STACK**
- **VEAL PASTRAMI SANDWICH**
- **SHAVED PRIME RIB**
- **GRILLED HAM & GRUYÈRE**
- **BÉARNAISE BURGER**
- **SOFT SHELL CRAB BLT**
- **BLACKENED SALMON SANDWICH**
- **PORK BELLY CHEESE BURGER**
- **SO-CAL CHEESE BURGER**
- **BAKED GOAT CHEESE**
- **PORTOBELLO BALSANNO**

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**Steaks**

- **FILET MEDALLIONS** two 4 oz. medallions grilled and served on Yukon Gold garlic mashed potatoes with rosemary demi-glace, asparagus, balsamires, garnished with microgreens and an edible orchid 12
- **NEW YORK STRIP** 12 oz. flame grilled center cut New York strip, served with Yukon Gold garlic mashed potatoes, steamed broccoli with smoked gouda cheese sauce, rosemary demi-glace, and our house truffle butter 39
- **BONE-IN RIBEYE** 18 oz. flame grilled ribeye, finished with truffle butter, with steamed broccoli topped with smoked gouda cheese sauce and our bourbon mushrooms and onion 49
- **BARREL CUT FILET MIGNON** 16 oz. filet served with Yukon gold garlic mashed potatoes, haricot verts, rosemary demi-glace and our house truffle butter 40
- **CREOLE FILET** 8 oz. seared filet mignon on smoked gouda Wiesenberger grits, blistered heirloom tomatoes, topped with shrimp sautéed in truffle butter, and served with creole white wine reduction 44
- **OSCAR STYLE MEDALLIONS** two 4 oz. filet medallions grilled and served on Yukon Gold garlic mashed potatoes and asparagus, topped with balsamires and truffle buttered crab garnished with microgreens and an edible orchid 12
- **SWEET AND SPICY PRIME SIRLOIN STEAK** 8 oz. filet grilled prime top sirloin, glazed with our Sriracha bourbon BBQ sauce on a bed of Yukon Gold garlic mashed potatoes and topped with fried onion straws 28
- **FILET MEDALLIONS & SCALLOPS** two 4 oz. filet medallions and two seared scallops on a bed of smoked gouda Wiesenberger grits; topped with our crab and shrimp white wine mustard cream 44

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**Entries**

- **SCALLOPS** sautéed in garlic butter and served on smoked gouda Wiesenberger grit cakes, seared pork belly, and white wine balsamires, finished with heirloom truffle tomatoes, frisee and micro greens 35
- **CARSON’S CHICKEN FRIED CHICKEN** buttermilk marinated chicken breasts breaded and fried on a bed of Yukon Gold garlic mashed potatoes, garnished with haricot verts and topped with pork bellagray and pork belly 25
- **SMOKED GOUDA MACARONI & CHEESE** with creamy smoked gouda cheese, shaved parmesan, scallions, and truffle oil 21
- **ADD BACON PORK BELLY OR SHRIMP** 4
- **ROSE LINGUI** seared marinara with creole aioli, heirloom tomatoes, asparagus tips, rose wine, topped with shaved parmesan and served with a baguette 22
- **ADD CHICKEN 5, SALMON 6, OR SHRIMP 7**
- **GRILLED SALMON OREGANO STYLE** served on Yukon Gold garlic mashed potatoes and asparagus, topped with balsamires and truffle buttered crab 29
- **CREOLE SHRIMP & GRITS** with spicy sausage, peppers, onions, jalapeños and our creole white wine reduction 26
- **SWEET & SPICY RIB ENTRÉE** tossed in Sriracha Bourbon BBQ, shaved jalapeños, and toasted sesame seeds served with smoked gouda macaroni and cheese and Carson’s house seasoned fries 21

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**State Foot Code**

State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of foodborne illness

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**Menu V. 8.1**

December 2019
Thank You For Being Here
Mark & Carson Fichtner

General Manager
Kyle Zimmerman

Executive Chef
Larry Hunter

Saturday & Sunday Brunch
10:00 am - 2:00 pm

Sunday Live Jazz
11:00 am - 2:00 pm

carsonsfoodanddrink.com • Facebook/CarsonsLexington • Instagram/carsons_lexington • Twitter/CarsonsLex

Children’s Menu
10 and under • includes a drink and a side item
ALL Children’s Selections $9
MACARONI & CHEESE
CHEESEBURGER
GRILLED CHEESE
GRILLED CHICKEN BREAST
BBQ RIBS
GRILLED PB&J

Sides
CARSON’S SEASONED FRIES 6
SMOKED GOUDA MACARONI & CHEESE 6
YUKON GOLD GARLIC MASHED POTATOES 6
(TOP YOUR POTATOES WITH ROSEMARY DEMI-GLACE FOR NO ADDITIONAL COST)
ASPARAGUS WITH BÉARNAISE 6
BOURBON MUSHROOMS AND ONIONS 6
BBQ PORK BELLY MACARONI AND CHEESE 6
HARICOTS VERTS 6
BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE 6
WEISENBERGER CHEESE GRITS 6

BOURBON MUSHROOMS AND ONIONS
6
CARSON’S SEASONED FRIES
6
SMOKED GOUDA MACARONI & CHEESE
6
YUKON GOLD GARLIC MASHED POTATOES
6
(TOP YOUR POTATOES WITH ROSEMARY DEMI-GLACE FOR NO ADDITIONAL COST)
ASPARAGUS WITH BÉARNAISE
6
BOURBON MUSHROOMS AND ONIONS
6
BBQ PORK BELLY MACARONI AND CHEESE
6
HARICOTS VERTS
6
BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE
6
WEISENBERGER CHEESE GRITS
6