

## Starters

*c* **gluten free bread substitute available for \$1**

- c* **GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 16
- c* **BAKED GOAT CHEESE** zesty cabernet marinara with fresh basil pesto, served with braided garlic truffle rolls 12
- c* **PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 13
- c* **SPICY SHRIMP** (great to share) sautéed shrimp with spicy sausage, peppers, onions in our white wine creole reduction. Served with a toasted truffle baguette for dipping 18
- AHI POKE LETTUCE WRAPS** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, avocado, sweet and spicy soy, and wasabi aioli 15
- c* **SAUSAGE TRIO** served with bourbon mushrooms and onions, garlic truffle crustinis, Sriracha Bourbon BBQ, spicy house mustard, and pepperoncinis 14
- 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 aioli and a frisée salad garnish 17
- c* **SALMON BRUSCHETTA** house-cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14
- SWEET AND SPICY RIBS** tossed in Sriracha Bourbon BBQ, shaved jalapeños, and toasted sesame seeds 15
- BÉARNAISE TRUFFLE FRIES** béarnaise, white truffle oil, shredded parmesan, and scallions 13 *TRUFFLE BUTTERED CRAB* or *BBQ PORK BELLY* or *HONEY BBQ GARLIC CHOPPED RIB* 3

## Salads & Soups

**add grilled chicken breast or shaved chicken 5, grilled salmon 7, grilled shrimp 8, seared ahi tuna 7, or 4 oz. filet medallion 8**

- GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch 13
- **SPINACH & FIELD GREENS** with mandarin oranges, pears, candied pecans, Granny Smith apples, red onion, dried cranberries, tossed in our raspberry vinaigrette and topped with blueberry vanilla goat cheese 13
- CAPRESE SALAD** fresh seasonal tomatoes, burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil 14
- ENTRÉE CAESAR SALAD** chopped romaine lettuce tossed in Carson's own caesar dressing, topped with white truffle garlic croutons and finished with freshly grated parmesan cheese. Served with a truffle roll 13
- SOFT SHELL CRAB SALAD** hearts of romaine, field greens, avocado, tomato, cucumber, bacon, and red onion, tossed in our spicy dill ranch dressing; topped with flash-fried soft shell crab and drizzled with crème fraîche and Sriracha 17
- **CHOPPED NAPA** with napa cabbage, hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles; tossed in our sweet soy vinaigrette 13
- SOUP & SALAD** today's soup, with a chopped wedge salad or caesar salad and our braided garlic truffle roll 13

## Sandwiches & Burgers

**served with your choice of our house seasoned fries OR chopped wedge salad OR caesar salad OR soup of the day substitute any burger patty for our cauliflower quinoa patty - gluten-free bread substitute available for \$1**

- PORK BELLY BEER CHEESE BURGER** topped with lettuce, tomato, fried onion strings, spicy aioli, and finished with our Sriracha Bourbon BBQ sauce 19
- **BUFFALO CHICKEN SANDWICH** (*GRILLED* or *FRIED*) tossed in buffalo sauce, served with lettuce, tomato, red onion, dill ranch dressing and bleu cheese crumbles 14
- PORTOBELLO SANDWICH** marinated portobello mushroom grilled and topped with our house goat cheese with roasted red pepper, red onion, tomato, bibb lettuce, balsamic reduction, avocado, and garlic aioli on our toasted brioche bun 13
- SPICY HAWAIIAN CHICKEN SANDWICH** Marinated chicken breast with sweet and spicy Hawaiian sauce, melted swiss cheese topped with a grilled pineapple ring, lettuce, and red onion and garlic aioli on a toasted brioche bun 14
- SOFT SHELL CRAB BLT** lightly fried, topped with spicy dill aioli, lettuce, tomato, red onion, avocado, and cherrywood smoked bacon 17
- SHAVED PRIME RIB** with bourbon mushrooms and onions, horseradish cream, mozzarella, and rosemary demi-glace 17
- GRILLED HAM & GRUYÈRE** with bourbon pear chutney, house mustard, cherrywood smoked bacon, and topped with an over easy egg 14
- **SO-CAL CHEESE BURGER** American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing 13
- PESTO CHICKEN SANDWICH** grilled and carved chicken breast topped with mozzarella, fresh basil pesto, lettuce, tomato, fresh basil, garlic aioli, and balsamic reduction 14
- CHICKEN PARMESAN SANDWICH** buttermilk marinated chicken breast breaded and fried, melted mozzarella and gruyere cheese, our house zesty marinara, garlic aioli, tomato, red onion and bibb lettuce and finished with our house pesto and balsamic reduction on a toasted brioche bun 16
- BLACKENED SALMON SANDWICH** topped with lettuce, tomato, red onion and dill ranch 15
- BÉARNAISE BURGER** topped with bacon, an over easy egg, garlic aioli, lettuce, tomato, and red onion 14
- BOURBON BBQ GLAZED PORK BELLY** shaved and piled high in bourbon bbq with smoked gouda cheese sauce, lettuce, tomato, red onion, and garlic aioli 14

## Steaks

**our steaks are served with your choice of chopped wedge salad, caesar salad or soup of the day • add grilled shrimp to any steak 8**

- BARREL CUT FILET MIGNON** 8 oz. seared filet served with yukon gold garlic mashed potatoes, haricots verts, rosemary demi-glace and our house truffle butter 43
- **SWEET AND SPICY PRIME SIRLOIN STEAK** 8 oz. flame 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 strings 29
- 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 45
- BONE-IN RIBEYE** 20oz. flame grilled ribeye, finished with truffle butter, with steamed broccoli topped with smoked gouda cheese sauce and our bourbon mushrooms and onion 59
- 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 43
- **OSCAR STYLE MEDALLIONS** two 4 oz. filet medallions grilled and served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise and truffle buttered crab garnished with microgreens and an edible orchid 37
- FILET MEDALLIONS** two 4 oz. medallions grilled and served on Yukon Gold garlic mashed potatoes with rosemary demi-glace, asparagus, béarnaise, garnished with microgreens and an edible orchid 34
- 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 45

## Entrées

**add our chopped wedge salad, side caesar salad or soup of the day to any entrée below 5**

- ROSÉ LINGUINI** spicy marinara alfredo sauce, heirloom tomatoes, asparagus tips, rosé wine, topped with shaved parmesan and served with a parmesan garlic baguette 22 **ADD CHICKEN 5, SALMON 6, OR SHRIMP 7**
- **CARSON'S CHICKEN FRIED CHICKEN** buttermilk marinated chicken breasts breaded and fried on a bed of Yukon Gold garlic mashed potatoes, served with haricots verts and topped with pork belly sage gravy and pork belly 25
- SCALLOPS** sautéed in garlic butter and served on smoked gouda Wiesenberger grit cakes, seared pork belly, and white wine béarnaise, finished with heirloom truffle tomatoes, frisée and micro greens 35
- CREOLE CHICKEN & SHRIMP** buttermilk chicken breaded and fried on smoked gouda grits topped with spicy shrimp, sausage, bell peppers and onions in our white wine creole reduction 28
- **GRILLED SALMON OSCAR STYLE** served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise and truffle buttered crab 29
- SMOKED GOUDA MACARONI & CHEESE** with creamy smoked gouda cheese, shaved parmesan, scallions, and truffle oil 21 **ADD BBQ PORK BELLY 4 OR SHRIMP 7**
- 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 27
- CREOLE SHRIMP & GRITS** with spicy sausage, peppers, onions, jalapeños and our creole white wine reduction 26

**18% Gratuity will be added to parties of 13 (guests) or more**

*Please notify us of any food allergies - not every ingredient is listed and your well-being is important to us.  
State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of foodborne illness*

# Carson's

FOOD & DRINK

*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

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## *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 7**

**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**