

Carson's

FOOD & DRINK

— Feature —



• 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

Starters

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



P **GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 16

P **PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 13

P **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

Ahi Tuna Sashimi served raw

P **SAUSAGE TRIO** served with bourbon mushrooms and onions, garlic truffle crustinis, onion strings Sriracha Bourbon BBQ, and spicy house mustard 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 field green salad garnish 17

P **SALMON BRUSCHETTA** house-cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14

House Cured Salmon served rare

SWEET AND SPICY RIBS

(A CARSON'S FAVORITE)

tossed in Sriracha Bourbon BBQ, shaved jalapeños, and toasted sesame seeds 15

P **BAKED GOAT CHEESE** zesty cabernet marinara with fresh basil pesto, served with garlic truffle rolls 12

BÉARNAISE TRUFFLE FRIES

béarnaise, white truffle oil, shredded parmesan, and scallions 13

ADD 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 garlic 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 garlic truffle roll 13

– Sandwiches & Burgers –

served with your choice of one of our house sides:

CARSON'S SEASONED FRIES
ASPARAGUS WITH BÉARNAISE
SMOKED GOUDA MACARONI & CHEESE
YUKON GOLD GARLIC MASHED POTATOES
SOUP OF THE DAY • GARLIC TERIYAKI GREEN BEANS
CHOPPED WEDGE SALAD
BBQ PORK BELLY MACARONI AND CHEESE
HARICOTS VERTS • CAESAR SALAD
BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE
WEISENBERGER CHEESE GRITS

PORK BELLY BEER CHEESE BURGER

topped with lettuce, tomato, fried onion strings, spicy aioli, and finished with our Sriracha Bourbon BBQ sauce 15

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

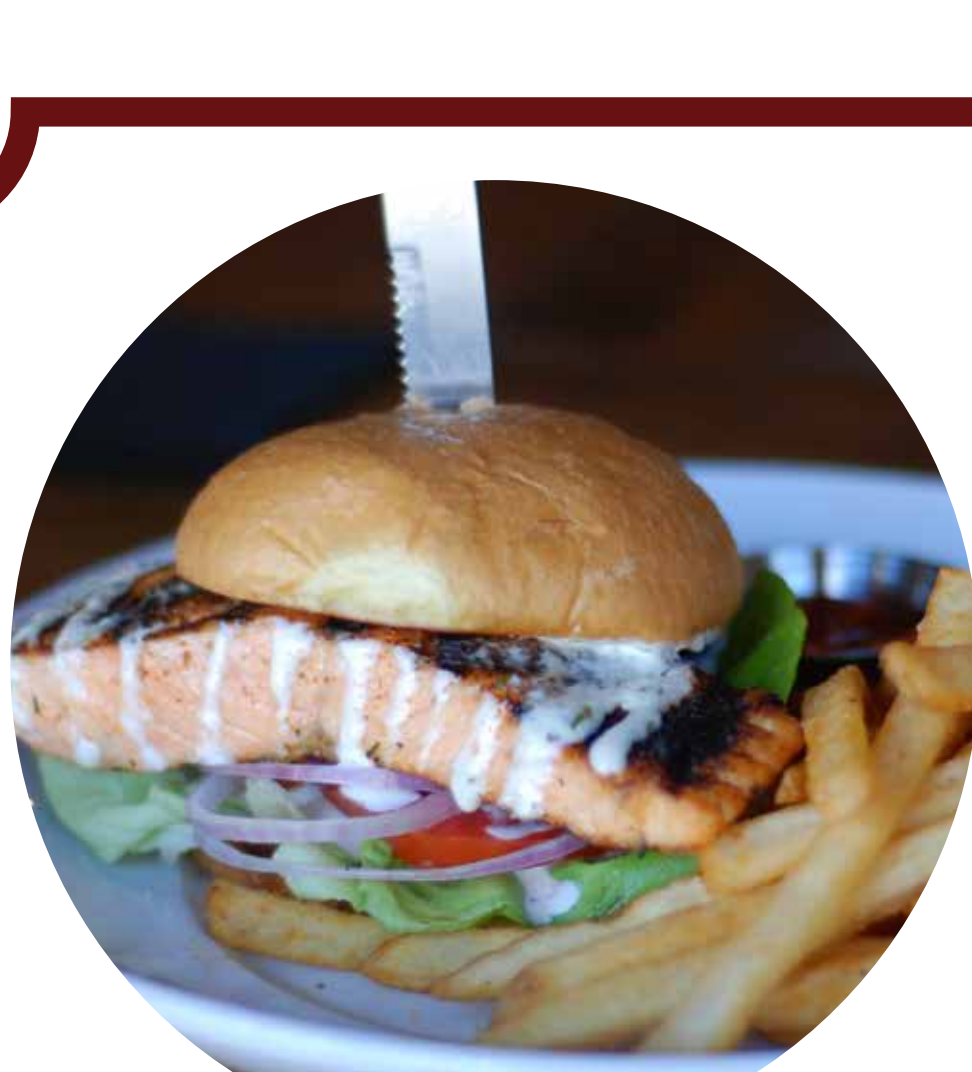
SHAVED PRIME RIB with bourbon mushrooms and onions, horseradish cream, mozzarella, rosemary demi-glace, and topped with scallions 17

GRILLED HAM & GRUYÈRE with bourbon pear chutney, house mustard, cherrywood smoked bacon, and topped with an over easy egg 16

PESTO CHICKEN SANDWICH grilled and carved chicken breast topped with mozzarella, 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 house béarnaise, bacon, an over easy egg, garlic aioli, lettuce, tomato, and red onion 14

SO-CAL CHEESE BURGER American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing 13

BACON JAM & SWISS BURGER lettuce, tomato, red onion, bacon jam, balsamic reduction, melted swiss cheese, and garlic aioli 15

BOURBON BBQ GLAZED PORK BELLY shaved and piled high in bourbon bbq with smoked gouda cheese sauce, lettuce, tomato, red onion, and garlic aioli on a hoagie roll 14

substitute any burger patty for our cauliflower quinoa patty

gluten-free bread substitute available for \$1

Vegan & Gluten Free Entrées

TOFU STIR-FRY red, yellow, and green peppers, mushrooms, jalapeños, red onion, snow peas, and carrots all sautéed together in our vegan, gluten free teriyaki and placed on a bed of jasmine rice, topped with toasted sesame seeds and green onions 20

CHICKPEA CURRY chickpeas, peppers, carrots, potatoes, onions, tomatoes, and snow peas sautéed in our house curry sauce and served over our jasmine rice 19

HAWAIIAN STYLE TOFU

VEGAN ONLY •

****CONTAINS GLUTEN ****

Breaded and fried tofu tossed in our sweet and spicy Hawaiian sauce with grilled pineapple, snow peas, carrots, red onions, and broccoli. On a bed of Jasmine rice and topped with toasted sesame seeds and green onions 22

Steaks

our steaks are served with your choice of chopped wedge salad, caesar salad or soup of the day

BARREL CUT FILET MIGNON 8 oz. seared filet and our house truffle butter; served with your choice of, chopped wedge salad, Caesar Salad or Soup of the Day. With your choice of side item 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 20 oz. flame grilled ribeye, finished with truffle butter; Served with your choice of, chopped wedge salad, Caesar Salad or Soup of the Day. With your choice of side item 59

NEW YORK STRIP 12 oz. flame grilled center cut New York strip topped with our house truffle butter; served with your choice of, chopped wedge salad, Caesar Salad or Soup of the day. With your choice of side item 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 asparagus and smoked gouda Wiesenberger grits; topped with crab/lobster and finished with white wine bearnaise 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, broccoli florets, rosé wine, topped with shaved parmesan and served with a garlic truffle roll 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, and field green salad garnish 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/lobster 29

BAKED MACARONI & CHEESE

creamy smoked gouda cheese, shaved Parmesan Romano, with truffle bread crumbs; baked and topped with scallions and served with a garlic truffle roll 21

• *MAKE IT LOBSTER MAC & CHEESE and add Langostino Lobster 8 or BBQ Pork Belly 5*

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

— *Children's Menu* —

10 and under
includes a drink and a side item
ALL Children's Selections \$10

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

**BBQ PORK BELLY MACARONI
AND CHEESE 6**

HARICOTS VERTS 6

GARLIC TERIYAKI GREEN BEANS 6

**BROCCOLI WITH SMOKED GOUDA
CHEESE SAUCE 6**

WEISENBERGER CHEESE GRITS 6



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

• END OF MENU •

Menu V. 11

March 2021