







## Dressed Steaks

Carson's dressed steaks are served with your choice of chopped wedge salad, caesar salad, or soup of the day.

**STEAK & FRITES\*** 8 oz. prime sirloin served with white truffle fries, a side of béarnaise, and rosemary demi-glace; garnished with a field green salad 33

**FILET MEDALLIONS\*** two 4 oz. medallions served on Yukon Gold garlic mashed potatoes with rosemary demi-glace and asparagus; topped with béarnaise 37



**OSCAR STYLE MEDALLIONS\*** two 4 oz. filet medallions served on Yukon Gold garlic mashed potatoes and asparagus; topped with béarnaise and truffle buttered crab & lobster 39



**FILET MEDALLIONS & SCALLOPS\*** two 4 oz. filet medallions and two seared scallops on a bed of smoked gouda Wiesenberger grits and asparagus; topped with truffle buttered crab and lobster; finished with our white wine béarnaise 49

**SWEET AND SPICY STEAK\*** 8 oz. flame grilled prime top sirloin, glazed with our Sriracha bourbon BBQ sauce and served on a bed of Yukon Gold garlic mashed potatoes; piled high with fried onion strings 33

**CREOLE FILET\*** 8 oz. seared filet mignon on smoked gouda Wiesenberger grits with blistered heirloom tomatoes and our creole white wine reduction; topped with shrimp sautéed in truffle butter 50

**BOURBON STEAK\*** 8 oz. prime sirloin grilled and served on Yukon Gold garlic mashed poatoes; topped with fried onion straws and our bourbon mushroom & onion sauce 35



## Classic Cut Steaks



Carson's classic cut steaks are seasoned with our signature spice blend, flame grilled and topped with our house made truffle butter · Served with soup or salad and your choice of side item.

**CENTER CUT NEW YORK STRIP\*** 12 oz. 52

**BLACK ANGUS RIBEYE\*** 20 oz. boneless USDA angus beef ribeye 70

**BARREL CUT FILET MIGNON\*** 8 oz. 50

**BASEBALL CUT PRIME SIRLOIN\*** 8 oz. 33

**MARK'S TERIYAKI RIBEYE\*** teriyaki glazed 20 oz. boneless USDA angus beef ribeye 70



## Carson's Signature Entrées

add our chopped wedge salad, side Caesar salad or soup of the day to any entrée below 6

**ROSÉ LINGUINI\*** heirloom tomatoes and broccoli florets, tossed in our spicy marinara alfredo sauce; finished with shaved parmesan and served with a garlic truffle roll 24 · ADD CHICKEN 6, SALMON\* 9, OR SHRIMP\* 9

**CARSON'S FRIED CHICKEN** buttermilk marinated chicken breasts, breaded and fried, over Yukon Gold garlic mashed potatoes; topped with pork belly sage gravy and served with a side of haricots verts 28

**SCALLOPS\*** pan seared in garlic butter and served on smoked gouda Wiesenberger grit cakes; with seared pork belly, white wine béarnaise, and heirloom truffle tomatoes; finished with a field green salad garnish 53 **FIELD GREEN SALAD CONTAINS NUTS**

**CREOLE CHICKEN & SHRIMP\*** buttermilk marinated chicken breast, breaded and fried, on smoked gouda Wiesenberger grits; topped with spicy sautéed shrimp, sausage, bell peppers and onions in our white wine creole reduction 34

**SEAFOOD LINGUINI\*** lobster, crab, shrimp, broccoli florets, and red peppers sautéed in our Louisiana cream sauce, and tossed with our linguini. Topped with white truffle breadcrumbs, then baked and served with garlic parmesan crostini's 35



**GRILLED SALMON OSCAR STYLE\*** served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise; finished with truffle buttered crab and lobster 37



**CREOLE SHRIMP & GRITS\*** with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits 29

**SPICY PASTA FILET\*** thinly sliced filet mignon sautéed in our garlic bourbon cream sauce with broccoli, red peppers, mushrooms & onions, and tossed with linguine pasta; topped with parmesan cheese and scallions, and served with a garlic truffle roll 29 **NO MODIFICATIONS**



**HAWAIIAN STYLE TOFU** breaded and fried tofu tossed in our sweet and spicy Hawaiian sauce with grilled pineapple, snow peas, carrots, red onions, and broccoli florets; served over Jasmine rice and finished with toasted sesame seeds and green onions 24



**TOFU STIR-FRY** red, yellow, and green bell peppers, mushrooms, jalapeños, red onion, snow peas, and carrots all sautéed in our vegan and gluten-free teriyaki; served over Jasmine rice and finished with sesame seeds and green onions 24 **NO MODIFICATIONS**

**SWEET & SPICY RIB ENTRÉE\*** tossed in our Sriracha bourbon BBQ and finished with shaved jalapeños, and toasted sesame seeds; served with one side item and your choice of chopped wedge, ceasar salad, or soup of the day 31

**BBQ SHRIMP & RIBS ENTRÉE\*** our sweet & spicy BBQ ribs and grilled BBQ shrimp; topped with sesame seeds and shaved jalapeños; served with one side item and your choice of chopped wedge, ceasar salad, or soup of the day 31



## House Sides

ALL SELECTIONS \$6

**SMOKED GOUDA MACARONI & CHEESE · CARSON'S SEASONED FRIES · BBQ PORK BELLY MACARONI AND CHEESE · PARMESAN TRUFFLE POTATO CHIPS**



**YUKON GOLD GARLIC MASHED POTATOES ·**



**GARLIC TERIYAKI GREEN BEANS ·**



**WEISENBERGER CHEESE GRITS ·**



**HARICOTS VERTS**



**BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE ·**



**ASPARAGUS WITH BÉARNAISE**



## Join us for Brunch!



**Fridays, Saturdays, & Sundays 10:00am - 2:00pm**

**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 food-borne illness



## Order These First! (Perfect for Sharing)

**DEEP-FRIED CINNAMON & SUGAR BUTTERMILK BISCUITS** four buttermilk biscuits, deep fried, rolled in cinnamon & sugar, and glazed with bourbon honey and cream cheese frosting 10

## Brunch Favorites

**GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 17

**FRIED CHICKEN BREAKFAST** buttermilk marinated chicken breast, breaded and fried, topped with pork belly sage gravy; served with two eggs, breakfast potatoes, and your choice of bacon, sausage, or brown sugar cured ham 18

**GFO** **SALMON BRUSCHETTA\*** house-cured salmon sliced thin and placed atop goat cheese spread, with red onion, capers, cucumbers, tomatoes, balsamic reduction, crème fraîche, and fresh dill 17 **HOUSE CURED SALMON SERVED RARE**

**GFO** **CARSON'S STEAK AND EGGS\*** 8 oz. flame grilled prime top sirloin and eggs, served with breakfast potatoes or biscuits & gravy 25 (eggs any style; except poached) • Upgrade your steak with: 4 oz. Filet Medallion +\$10, 8 oz. Barrel Cut Filet +\$20, 12 oz. Center Cut New York Strip +\$25

**GFO** **VEGETABLE SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, and avocado; finished with crème fraîche and Sriracha 14

**GFO** **THE BIG SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, avocado, sausage, bacon, and pork belly; finished with crème fraîche and Sriracha 16

**GFO** **CREOLE SHRIMP & GRITS\*** with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits 24

**GFO** **BÉARNAISE STEAKBURGER\*** (our steak burgers are a blend of short rib, brisket, & chuck) topped with house béarnaise, cherrywood smoked bacon, an over-easy egg, our signature burger sauce, lettuce, tomato, and red onion; with your choice of one of our house sides 18

**'BRUNCH STYLE' GRILLED HAM AND GRUYÈRE** served on grilled sourdough bread with bourbon pear chutney, strawberry preserves, our mozzarella and provolone cheese blend, and cherrywood smoked bacon topped with an over-easy egg; with your choice of breakfast potatoes or biscuits and gravy 17

**BREAD PUDDING FRENCH TOAST** our house-made bread pudding, grilled and topped with seasonal berries, bananas, and candied pecans in our banana bourbon sauce, topped with whipped cream and powdered sugar 15

**JAYME'S PASTA & FRUIT SALAD** sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodles, almonds, sunflower seeds, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese. Served with a slice of our warmed banana bread pudding 15

**GFO** **CARSON'S SELECT BREAKFAST** two eggs, a choice of bacon, sausage, or cinnamon honey glazed ham and your choice of breakfast potatoes or biscuits and gravy 18 (eggs any style; except poached)

## Benedicts

**FRIED SOFT SHELL CRAB\*** on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab 21

**THREE LITTLE PIGS** on buttermilk biscuits with shaved ham, pork belly, and cherrywood smoked bacon topped with over-easy eggs and pork belly sage gravy 17

**GRILLED SALMON\*** on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab 20

**FILET MEDALLION & SHRIMP\*** flame grilled filet medallion sliced and placed on seared tomatoes, and sautéed spinach over two buttermilk biscuits; topped with our house béarnaise, two over-easy eggs, and served with sautéed truffle buttered shrimp 26

**HOT BROWN** shaved ham and chicken on buttermilk biscuits, topped with smoked gouda cheese sauce, mozzarella, gruyère, provolone, cherrywood smoked bacon, and tomato, with an over-easy egg 16

**SMOTHERED CHICKEN & BISCUITS** Carson's fried chicken, shaved sweet ham, and cheddar cheese on buttermilk biscuits; topped with pork belly sage gravy and two over-easy eggs 17

## Chicken & Waffles

**ADD TWO OVER-EASY EGGS TO YOUR WAFFLE \$2**

**SAVORY CHICKEN & WAFFLES** Carson's fried chicken placed on our Belgian waffle, topped with pork belly sage gravy and shaved scallions 18

**SWEET CHICKEN & WAFFLES** Carson's fried chicken placed on our Belgian waffle, topped with candied pecans, maple syrup, powdered sugar, and fresh strawberries 18

**BLUEGRASS "HOT" CHICKEN & WAFFLES** Carson's fried chicken, coated in our bluegrass inspired hot sauce, placed on our Belgian waffle and drizzled with bourbon honey 18 **THIS ENTRÉE IS SPICY**

**BELGIAN WAFFLE** with seasonal berries, candied pecans, whipped cream, powdered sugar and maple syrup 13

## House Sides

**SMOKED GOUDA MACARONI & CHEESE • CARSON'S SEASONED FRIES • BBQ PORK BELLY MACARONI AND CHEESE • PARMESAN TRUFFLE POTATO CHIPS**

**GFO** **YUKON GOLD GARLIC MASHED POTATOES •** **GFO** **GARLIC TERIYAKI GREEN BEANS •** **GFO** **WEISENBERGER CHEESE GRITS •** **GFO** **HARICOTS VERTS**

**GFO** **BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE •** **GFO** **ASPARAGUS WITH BÉARNAISE**

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Brunch Cocktails

- WATERMELON MARTINI**

Stoli Cucumber Vodka, fresh squeezed lime juice, watermelon purée, simple syrup, and a splash of soda 12
- THE BASIL BLUSH**

Rock Town Vodka, Eldee Elderflower Liqueur, simple syrup and fresh squeezed grapefruit juice lightly shaken with fresh basil and strained into a chilled cocktail glass; garnished with a fresh basil leaf 10
- BRUNCH PUNCH**

Castle & Key Gin and RumHaven Coconut Rum mixed with pineapple, cranberry, fresh squeezed orange juice, and sliced fruit; finished with a splash of soda water and mixed with seasonal berries and an edible orchid 11
- MIMOSA**

California champagne with fresh squeezed orange juice 8
- BOURBON COLD BREW**

cold brew coffee, Four Roses 80 Proof, Faretti Chocolate Biscotti Liqueur, half and half, a dash of the Bitter Truth Chocolate Bitters poured over ice topped with whipped cream and a chocolate Pocky cookie 11
- CARSON'S ESPRESSO MARTINI**

Van Gogh Double Espresso Vodka and Caffé Borghetti Espresso Liqueur shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate 13
- KIR ROYAL**

Chambord Raspberry Liqueur, topped with California champagne, and a blackberry garnish 10
- FRENCH 75**

New Amsterdam Gin, lemon juice, and LaMarca Prosecco, with a lemon twist 10
- RED SANGRIA**

hand crafted with muddled fruit, Pinot Noir, and triple sec, topped with ginger ale and a garnish of fresh blackberries 10
- WHITE SANGRIA**

hand crafted with muddled fruit, Riesling, triple sec, and peach schnapps, topped with Sprite and fresh blackberries 10

Bellinis

Bellinis were invented by Giuseppe Cupriani at Harry's Bar in Venice, Italy.

- California champagne mixed with your favorite fruit purée selection
- PASSION FRUIT • MANGO • WATERMELON • PEACH 9**

Its Bloody Mary Time

- Served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim
- GIN MARY**

New Amsterdam Gin infused in house with black peppercorns and pimentos, the Bitter Truth Cucumber Bitters with our house-made bloody mary mix 12
- VODKA MARY**

Tito's Handmade Vodka and our house-made bloody mary mix 12
- BOURBON MARY**

Four Roses 80 Proof with our house-made bloody mary mix 12
- TEQUILA MARY**

Camerena Reposado Tequila infused in house with fresh ginger and Serrano peppers, and our house-made bloody mary mix 12
- HOT PEPPER MARY**

Jeptha Creed Hot Pepper Vodka and our house-made bloody mary mix, with a sweet pepper added to our signature skewer 12

Mocktails

NON-ALCOHOLIC

- ICED VANILLA COLD BREW**

cold brew coffee and french vanilla syrup shaken over ice with half & half and garnished with whipped cream and a chocolate Pocky cookie 8
- JALAPEÑO WATERMELON MARGARITA**

watermelon purée, simple syrup, fresh squeezed orange and lime juice shaken with muddled jalapeno slices. Strained over ice and garnished with a salted rim and lime wedge 9
- VIRGIN BLOODY MARY**

our house-made bloody mary mix served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim 9
- MOCK-MOSA**

fresh squeezed orange juice topped with Friexinet Sparkling white wine (Non-Alcoholic) 8
- BELINI**

passion fruit, mango, watermelon, or peach purée topped with Friexinet Sparkling White Wine (Non-Alcoholic) 8
- WHITE SANGRIA**

muddled fruit, fresh squeezed orange juice and Stella Rosa Naturals Sparkling Peach Wine (Non-Alcoholic); topped with Sprite 9
- RED SANGRIA**

muddled fruit, fresh squeezed orange juice, blackberry purée and Stella Rosa Naturals Sparkling Red Wine (Non-Alcoholic); topped with ginger ale 9



Carson's

ON MAIN

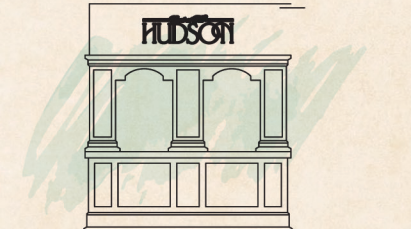
362 E. MAIN ST. • LEXINGTON KY



Carson's

AT ANDOVER

3450 TODDS RD. SUITE 100 • LEXINGTON KY



Events at The

HUDSON

3450 TODDS RD. • LEXINGTON KY

BRUNCH SERVED: FRIDAY, SATURDAY, & SUNDAY 10:00am - 2:00pm

LUNCH & DINNER MENU ALSO AVAILABLE DURING BRUNCH HOURS

(ASK YOUR SERVER FOR A MENU)