

Starters

- GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 17
- PRETZELS & BEER CHEESE** baked beer cheese with soft braided parmesan pretzels and spicy house mustard 15
- SPICY SHRIMP*** sautéed shrimp with spicy sausage, peppers, and onions in our white wine creole reduction and topped with parmesan; served with a toasted garlic truffle baguette for dipping 20
- AHI POKE LETTUCE WRAPS*** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, and avocado; tossed in sweet and spicy soy with a side of wasabi aioli 18 **AHI TUNA SERVED RAW**
- CARSON'S NACHOS** house-made truffle potato chips piled high with our rib meat, stinging garlic sauce, red onions, tomatoes, avocado, jalapeños, green onions and crème fraîche; topped with our smoked gouda cheese sauce 18
- 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 19 **AHI TUNA SERVED SEARED/RAW · FIELD GREEN SALAD CONTAINS NUTS**
- 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 18 **HOUSE CURED SALMON SERVED RARE**
- SWEET AND SPICY RIBS** Carson's signature ribs tossed in Sriracha bourbon BBQ, topped with shaved jalapeños, and toasted sesame seeds 19
- BAKED GOAT CHEESE** topped with our zesty cabernet marinara with fresh basil pesto, served with garlic truffle rolls 15 **PESTO DOES NOT CONTAIN TREE NUTS**
- BÉARNAISE TRUFFLE FRIES** topped with our house béarnaise, white truffle oil, shredded parmesan, and scallions 15
- ADD TRUFFLE BUTTERED CRAB, LOBSTER, & SHRIMP*** 6 or **BBQ PORK BELLY** 5

Soups & Salads all soups & salads are served with a garlic truffle roll

add grilled chicken breast 7, seared ahi tuna* 9, grilled salmon* 10, blackened shrimp* 9, or 4 oz. filet medallion* 11

- GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch 16
- SPINACH & FIELD GREENS** tossed with mandarin oranges, pears, candied pecans, granny smith apples, red onion, dried cranberries, raspberry vinaigrette, and topped with blueberry vanilla goat cheese 16
- CAPRESE SALAD** fresh seasonal tomatoes lightly sprinkled with flaked sea salt, and topped with burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil 17 **PESTO DOES NOT CONTAIN TREE NUTS**
- WARM BACON SALAD** fresh spinach and field greens mixed with chopped bacon, candied pecans, raisins, red onion, bleu cheese crumbles, granny smith apples tossed in our warmed bacon dressing and garnished with sliced hard boiled egg 17
- 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 16
- 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 21
- 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 15
- CHOPPED NAPA** napa cabbage, hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles tossed in our sweet soy vinaigrette 16
- AHI TUNA SALAD*** seared rare ahi tuna sliced and served on field greens tossed in our sweet soy vinaigrette with carrots, cucumber, red onions, red and yellow peppers, sunflower seeds, almonds, toasted ramen noodles, green onions and sesame seeds 21 **AHI TUNA SERVED SEARED/RAW**
- SOUP & SALAD** a bowl of today's soup served with our chopped wedge salad or caesar salad 15

Steakhouse Burgers • Our steak burgers are a blend of short rib, brisket, & chuck for that true steakhouse burger flavor

All burgers served on a toasted brioche with your choice of one of our house sides • Substitute any bun for our gluten-free bread \$2

- SO-CAL CHEESEBURGER*** American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and our signature burger sauce 17
- BACON JAM & SWISS BURGER*** lettuce, tomato, red onion, house made bacon jam, balsamic reduction, melted Swiss cheese, and our signature burger sauce 17
- BACON CHEESEBURGER*** four slices of bacon, two slices of aged cheddar cheese, lettuce, tomato, red onion, and our signature burger sauce 18
- BÉARNAISE BURGER*** topped with house béarnaise, cherrywood smoked bacon, an over-easy egg, our signature burger sauce, lettuce, tomato, and red onion 18
- PORK BELLY BEER CHEESE BURGER*** topped with lettuce, tomato, fried onion strings, Carson's beer cheese, our signature burger sauce, and finished with our Sriracha bourbon BBQ sauce 19
- WAGYU BURGER*** wagyu beef flame grilled to your liking; finished with truffle butter, and topped with gruyere cheese, cherrywood smoked bacon, avocado, lettuce, red onion, tomato, and our signature burger sauce 23

Sandwiches All sandwiches served with your choice of one of our house sides

Substitute any bun for our gluten-free bread \$2

- BUFFALO CHICKEN SANDWICH** (GRILLED or FRIED) tossed in buffalo sauce, served with bibb lettuce, tomato, red onion, dill ranch dressing and bleu cheese crumbles and served on a toasted brioche bun 17
- SOFT SHELL CRAB BLT*** lightly fried, topped with spicy aioli, bibb lettuce, tomato, red onion, avocado, and cherrywood smoked bacon; served on a toasted brioche bun 21
- SHAVED PRIME RIB** with bourbon mushrooms and onions, horseradish cream, mozzarella and provolone cheese, and topped with scallions; served on a toasted hoagie roll with a side of rosemary demi-glace for dipping 21
- GRILLED HAM & GRUYÈRE** served on grilled sourdough bread with bourbon pear chutney, house mustard, mozzarella and provolone cheese, and topped with cherrywood smoked bacon and an over-easy egg 17
- SPICY HAWAIIAN CHICKEN SANDWICH** buttermilk marinated chicken breast with sweet and spicy Hawaiian sauce, topped with melted Swiss cheese, a grilled pineapple ring, bibb lettuce, red onion, and garlic aioli on a toasted brioche bun 17 • (make it a Hawaiian Burger* instead; at no upcharge)
- PESTO CHICKEN SANDWICH** baked chicken breast carved and topped with mozzarella and provolone cheese, fresh basil pesto, bibb lettuce, tomato, garlic aioli, and balsamic reduction; served on grilled sourdough bread 18 **PESTO DOES NOT CONTAIN TREE NUTS**
- CHICKEN PARMESAN SANDWICH** buttermilk marinated chicken breast breaded and fried, topped with melted mozzarella and gruyere cheese, our zesty marinara, garlic aioli, tomato, red onion and bibb lettuce and finished with our fresh basil pesto and balsamic reduction on a toasted brioche bun 17 **PESTO DOES NOT CONTAIN TREE NUTS**
- BLACKENED SALMON SANDWICH*** topped with bibb lettuce, tomato, red onion, and dill ranch on a toasted brioche bun 20

Dressed Steaks SEE OUR WINE LIST FOR YOUR IDEAL WINE PAIRING

Carson's Dressed Steaks are served with your choice of our chopped wedge salad, caesar salad, or soup of the day.

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 55

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, & shrimp 40

BOURBON BARREL FILET* 8 oz. barrel cut filet grilled and served on Yukon Gold garlic mashed potatoes; topped with fried onion straws and our bourbon mushroom & onion sauce 55

TWIN FILETS & SCALLOPS* two 4 oz. filets and two seared scallops on a bed of smoked gouda Wiesenberger grits and asparagus; topped with truffle buttered crab, lobster, & shrimp; finished with our white wine béarnaise 53

FILET MEDALLIONS* two 4 oz. medallions served on Yukon Gold garlic mashed potatoes with rosemary demi-glace and asparagus; topped with béarnaise 38

Classic Cut Steaks

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

BARREL CUT FILET MIGNON* 8 oz. 55

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

TWIN FILETS* two 4 oz. filets 38

CENTER CUT NEW YORK STRIP* 12 oz. 59



CARSON'S STEAKS PROVIDED BY HALPERN'S · UPPER 2/3rds USDA CHOICE BLACK ANGUS · HAND CUT IN KENTUCKY · GRASS FED/RAISED AND CORN FINISHED



Carson's Signature Entrées

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

ROSÉ LINGUINE* heirloom tomatoes and broccoli florets, tossed in our spicy marinara alfredo sauce; finished with shaved parmesan and served with a garlic truffle roll 25 · ADD CHICKEN 7, SALMON* 10, 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 29

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 55 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 35

SEAFOOD LINGUINE* lobster, crab, shrimp, broccoli florets, and red peppers sautéed in our Louisiana cream sauce, and tossed with our linguine. 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, lobster, & shrimp 38

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 30

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 30 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, caesar 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, caesar salad, or soup of the day 31

House Sides ALL SELECTIONS \$8

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



COMING SPRING 2026

20% Gratuity will be added to parties of 8 (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 12

 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 and breakfast potatoes 18

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 18 HOUSE CURED SALMON SERVED RARE

FILET MEDALLIONS AND EGGS* two 4oz. flame grilled filet medallions and eggs, served with breakfast potatoes or biscuits & gravy 29 (eggs any style; except poached)

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

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

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

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 16

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 15

CARSON'S SELECT BREAKFAST two eggs, a choice of bacon, sausage, or honey glazed ham and your choice of breakfast potatoes or biscuits and gravy 19 (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, lobster, & shrimp 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 18

GRILLED SALMON* on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab, lobster, & shrimp 22

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 17

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 ALL SELECTIONS \$8

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

20% Gratuity will be added to parties of 8 (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

Brunch Cocktails

WATERMELON MARTINI Stoli® Cucumber™ Vodka, fresh squeezed lime juice, watermelon purée, and simple syrup shaken over ice and strained into a chilled martini glass; garnished with a cucumber slice 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 11

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 12

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 12

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 garnished with a blackberry 10

FRENCH 75 New Amsterdam Gin, fresh squeezed lemon juice, and simple syrup topped with La Marca Prosecco; served in a champagne flute 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.

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

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 Jephtha 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 9

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 10

MOCK-MOSA fresh squeezed orange juice topped with Friexinet Sparkling white wine (Non-Alcoholic) 10

BELINI passion fruit, mango, watermelon, or peach purée topped with Friexinet Sparkling White Wine (Non-Alcoholic) 10

WHITE SANGRIA muddled fruit, fresh squeezed orange juice and Stella Rosa Naturals Sparkling Peach Wine (Non-Alcoholic); topped with Sprite 10

RED SANGRIA muddled fruit, fresh squeezed orange juice, blackberry purée and Stella Rosa Naturals Sparkling Red Wine (Non-Alcoholic); topped with ginger ale 10



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



COMING SPRING 2026

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

LUNCH & DINNER MENU ALSO AVAILABLE DURING BRUNCH HOURS
(ASK YOUR SERVER FOR A MENU)

BRUNCH
VERSION 20.1 • OCTOBER 25