



STARTERS

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

BAKED GOAT CHEESE topped with our zesty cabernet marinara with fresh basil pesto, served with garlic truffle rolls 16

PESTO DOES NOT CONTAIN TREE 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

PRETZELS & BEER CHEESE baked beer cheese with our soft braided parmesan pretzels and spicy house mustard 15

AHI POKE LETTUCE WRAPS* ahi tuna sashimi, cucumbers, ginger, red onion, tomato, and avocado; tossed in sweet & spicy soy with a side of wasabi aioli 19 **AHI TUNA SERVED RAW**

CARSON'S NACHOS house-made truffle potato chips piled high with rib meat, stinging garlic sauce, red onions, tomatoes, avocado, jalapeños, green onions and crème fraîche; topped with our smoked gouda cheese sauce 19

GRILLED BRIE with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 18

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 23

SWEET AND SPICY RIBS Carson's signature ribs tossed in our famous Sriracha Bourbon BBQ, topped with shaved jalapeños, and toasted sesame seeds 22

BÉARNAISE TRUFFLE FRIES topped with our house béarnaise, white truffle oil, shredded parmesan, and scallions 18

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

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

WARM BACON SALAD fresh spinach and field greens mixed with chopped bacon, candied pecans, craisins, red onion, bleu cheese crumbles, granny smith apples tossed in our warmed bacon dressing and garnished with a sliced hard boiled egg 17

AHI TUNA SALAD* seared 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**

GRILLED HEARTS OF ROMAINE with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch 17

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

CHOPPED NAPA napa cabbage, romaine lettuce, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles tossed in our sweet soy vinaigrette 16

ENTRÉE CAESAR SALAD chopped romaine lettuce tossed in Carson's caesar dressing, topped with white truffle garlic croutons, and finished with freshly grated parmesan cheese 16

SOUP & SALAD a bowl of today's soup served with our chopped wedge or caesar salad 15

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 a whole soft shell crab, lightly breaded and fried in the soft shell and drizzled with crème fraîche and Sriracha 22

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**



“MAKING MEMORIES SINCE 2016”

STEAKHOUSE BURGERS

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

BACON CHEESEBURGER* four slices of bacon, two slices of aged cheddar cheese, lettuce, tomato, red onion, and our signature burger sauce 18

WAGYU BURGER* wagyu beef flame grilled to your liking; finished with truffle butter, and topped with gruyère cheese, cherrywood smoked bacon, avocado, lettuce, red onion, tomato, and our signature burger sauce 24

BACON JAM & SWISS BURGER* lettuce, tomato, red onion, house-made bacon jam, balsamic reduction, melted Swiss cheese, and our signature burger sauce 17

SO-CAL CHEESEBURGER* American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and our signature burger sauce 17

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, crispy pork belly, Carson's beer cheese, our signature burger sauce, and finished with our Sriracha bourbon BBQ sauce 20



SANDWICHES

All sandwiches are served with your choice of one of our house sides
Substitute any bun for our gluten-free bread \$2

SOFT SHELL CRAB BLT* whole soft shell crab, lightly breaded and fried in the soft shell and topped with spicy aioli, bibb lettuce, tomato, red onion, avocado, and cherrywood smoked bacon; served on a toasted brioche bun 22

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 22

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**

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

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

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

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

SIGNATURE ENTRÉES

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

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 36

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 36

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

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 62

FIELD GREEN SALAD CONTAINS NUTS

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**

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

GRILLED SALMON OSCAR STYLE* served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise; finished with truffle-buttered crab, lobster, & shrimp 41

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 36

CARSON'S FRIED CHICKEN buttermilk-marinated chicken breast, breaded and fried, over Yukon Gold garlic mashed potatoes; topped with pork belly sage gravy and served with a side of haricots verts 29

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**

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

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

HOUSE SIDES

All Selections \$8

SMOKED GOUDA MACARONI & CHEESE | CARSON'S SEASONED FRIES

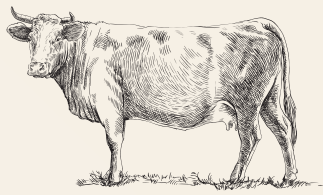
BBQ PORK BELLY MACARONI AND CHEESE | HARICOTS VERTS

PARMESAN TRUFFLE POTATO CHIPS | GARLIC TERIYAKI GREEN BEANS

YUKON GOLD GARLIC MASHED POTATOES

WEISENBERGER CHEESE GRITS | ASPARAGUS WITH BÉARNAISE

BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE



USDA CLASSIC CUT
STEAKS
"GRILLED OVER AN OPEN FLAME"

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

HANGER STEAK TENDERLOIN*
8oz. • 38

BARREL CUT FILET MIGNON*
6 oz. • 45

BARREL CUT FILET MIGNON*
8 oz. • 60

CENTER CUT NEW YORK STRIP*
12oz. • 62

BONELESS RIBEYE*
18oz. • 70



DRESSED USDA 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.

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 62

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 59

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 45

FILET MEDALLIONS* two 4 oz. medallions served on Yukon Gold garlic mashed potatoes with rosemary demi-glace and asparagus; topped with béarnaise 42

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 65

Ask Your Server for Gluten-Free, Vegan, & Vegetarian Options

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





BEFORE WE BRUNCH

"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

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

FILET MEDALLIONS AND EGGS* two 4oz. flame grilled filet medallions and eggs, served with breakfast potatoes or biscuits & gravy 30 (eggs any style, except poached)

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

BÉARNAISE STEAKBURGER* 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

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

CARSON'S SELECT BREAKFAST two eggs (any style; except poached), bacon, sausage, or honey glazed ham and your choice of breakfast potatoes or biscuits and gravy 19

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 17

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 15

GRILLED BRIE with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 18

FRIED CHICKEN BREAKFAST buttermilk-marinated chicken breast, breaded and fried, topped with pork belly sage gravy; served with two eggs and breakfast potatoes 19

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 17

'BRUNCH STYLE' GRILLED HAM AND GRUYÈRE served on grilled sour-dough 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 18

HOUSE SIDES

All Selections \$8

SMOKED GOUDA MACARONI & CHEESE | CARSON'S SEASONED FRIES
BBQ PORK BELLY MACARONI AND CHEESE | HARICOTS VERTS
PARMESAN TRUFFLE POTATO CHIPS | GARLIC TERIYAKI GREEN BEANS
YUKON GOLD GARLIC MASHED POTATOES
WEISENBERGER CHEESE GRITS | ASPARAGUS WITH BÉARNAISE
BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE



"AWARD WINNING BRUNCH SINCE 2016"

BENEDICTS

SMOTHERED CHICKEN & BISCUITS Carson's fried chicken, shaved sweet ham, and cheddar cheese on a buttermilk grilled biscuit; topped with pork belly sage gravy and two over-easy eggs 18

FILET MEDALLION & SHRIMP* flame grilled filet medallion sliced and placed on seared tomatoes, and sautéed spinach on a buttermilk grilled biscuit; topped with our house béarnaise, two over-easy eggs, and served with sautéed truffle buttered shrimp 28

HOT BROWN shaved ham and chicken on a buttermilk grilled biscuit, topped with smoked gouda cheese sauce, mozzarella, gruyère, provolone, cherrywood smoked bacon, and tomato, with an over-easy egg 18

GRILLED SALMON* on a buttermilk grilled biscuit with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab, lobster, & shrimp 23

THREE LITTLE PIGS on a buttermilk grilled biscuit with shaved ham, pork belly, and cherrywood smoked bacon topped with over-easy eggs and pork belly sage gravy 18

FRIED SOFT SHELL CRAB* whole soft shell crab, lightly breaded and fried in the soft shell on a buttermilk grilled biscuit with seared tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab, lobster, & shrimp 23



CHICKEN & WAFFLES

"SOUTHERN, FRIED, & OH SO SATISFYING"

Add two over-easy eggs to your waffle \$2

BLUEGRASS "HOT" CHICKEN & WAFFLES Carson's fried chicken, coated in our bluegrass inspired hot sauce, placed on our Belgian waffle and drizzled with hot honey 19 **THIS IS SPICY**

BELGIAN WAFFLE with seasonal berries, candied pecans, whipped cream, raspberry syrup, powdered sugar and maple syrup 14

SWEET CHICKEN & WAFFLES Carson's fried chicken placed on our Belgian waffle, topped with candied pecans, maple syrup, powdered sugar, and fresh strawberries 19

SAVORY CHICKEN & WAFFLES Carson's fried chicken placed on our Belgian waffle, topped with pork belly sage gravy and shaved scallions 19

BRUNCH SERVED

FRIDAY, SATURDAY, & SUNDAYS 10:00am - 2:00pm

LUNCH & DINNER MENU AVAILABLE DURING BRUNCH HOURS

Ask Your Server for Gluten-Free, Vegan, & Vegetarian Options

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.

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"AWARD WINNING BRUNCH SINCE 2016"

BRUNCH COCKTAILS

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 garnished with seasonal berries and an edible orchid 13

CARSON'S ESPRESSO MARTINI Three Olives Espresso Vodka, Borghetti Espresso Liqueur, and the Bitter Truth Chocolate Bitters shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate 14

BOURBON COLD BREW cold brew coffee, Four Roses 80 Proof, Faretti 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 13

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

KIR ROYAL Chambord Raspberry Liqueur topped with California Champagne and garnished with a blackberry 10

MIMOSA California champagne with fresh-squeezed orange juice 8

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

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

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 13

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 12

"MOCK"TAILS

***21+ • The following cocktails include "alcohol-removed" products (which contain trace amounts of alcohol)**

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 jalapeño 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 Freixenet Sparkling white wine (Non-Alcoholic) 10

BELLINI passion fruit, mango, watermelon, or peach purée topped with Freixenet 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

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BELLINIS

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



BLOODY MARYS

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

BOURBON MARY Four Roses 80 Proof with our house-made bloody mary mix 13

HOT PEPPER MARY Jephtha Creed Hot Pepper Vodka and our house-made bloody mary mix, with a sweet pepper added to our signature skewer 13

VODKA MARY Tito's Handmade Vodka and our house-made bloody mary mix 13

TEQUILA MARY Camarena Reposado Tequila infused in house with fresh ginger and Serrano peppers, and our house-made bloody mary mix 13

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 13

LOOKING FOR MORE COCKTAILS?

ASK YOUR SERVER FOR OUR FULL BEVERAGE MENU!

BRUNCH SERVED

FRIDAY, SATURDAY, & SUNDAYS 10:00am - 2:00pm

LUNCH & DINNER MENU AVAILABLE DURING BRUNCH HOURS

