
BUTCHER SHOP

Wagyu Beef Carpaccio
Castelvetrano Olives, Capers,
Black Truffle Aioli, Hydro Cress
— 22

Dario's Charcuterie
Selection of Dry Salamis &
Prosciutto, Parmesan Reggiano,
Castelvetrano Olives, Air Bread
Cracker — 28



RAW BAR

**Freshly Shucked Oysters with
Classic Mignonette**
Chef's daily selection. Please
inquire with server.
28/48 1/2 doz / 1 doz

**"Fit for a King" Seafood
& Shellfish Tower**
Alaskan King Crab Leg,
Spiny Tail Lobster, Oysters, Prawns,
Maine Lobster Salad — 145

Chilled Tiger Prawns Cocktail
Horseradish, Lemon, Cocktail
Sauce — 24

Caviar Selection
Classic Accoutrements
Black River Royal Ossetra— 165 oz
Petrossian Imperial Daurenki-275 oz
Petrossian Kaluga Hybrid — 410 oz

Alaskan Red King Crab
Lemon, Classic Mustard Dip,
Served by the 1/4 lb— 32



APPETIZERS & SALADS

Dario's Sugo Pappardelle
Dry Age Beef, Mushrooms,
Bone Marrow Crumble — 26

Crisp Wedge Salad
Pancetta, Pickled Shallots,
Sieved Egg, Blue Cheese Dressing
— 17

Tuscan Beef Skewers
Roasted Garlic, Rosemary — 25

Roasted Beet Salad
Goat Cheese Spuma, Watercress,
Candied Hazelnuts, Sherry Vinegar
— 18

Grilled Spanish Octopus
Fingerling Potatoes, Salsa Verde,
Sliced Almonds — 28

Marinated Blue Crab Cake
Rémoulade, Capers, Celery — 22

Baby Hearts of Romaine
Carna's Roasted Garlic Caesar
Dressing, Parmesan, Croutons, — 18

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@carnarestaurant

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Should you have any dietary requirements or allergies, please alert your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices displayed are subject to 12% VAT and a 15% Service Charge. 12.11.2020



ENTRÉES

Local Catch

Summer Bean & Fennel Salad, Tomato Vinaigrette Kalamata Olive Tapenade — MP

Glacier 51 Toothfish

Miso Glaze, Shiitake Mushroom Tea, Baby Bok Choy, Ginger — 49

Black Truffle Risotto

Cremini Mushrooms, Vegan Parmesan, Meyer Lemon — 34

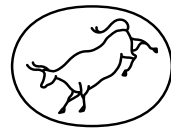


Mary's Organic Chicken

Lemon Garlic Purée, Tuscan Kale — 34

Australian Lamb Chops

Eggplant Caviar, Apricot Mostarda — 49



BEEF FROM CARNA'S WOOD SMOKE GRILL

DRY AGED SELECTIONS

Cowboy Ribeye 20oz

Costata alla Fiorentina
1855 Black Angus — 85

Tuscan Porterhouse 32oz

21 Day Dry Aged Black Label
Bistecca Fiorentina
Linz Heritage Black Angus — 96

Bone-in New York Strip 20oz

21 Day Dry Aged Prime Bone in Strip Steak
Linz Heritage Black Angus — 78

WET AGED SELECTIONS

Delmonico Ribeye 16oz

Prime House Selection
Linz Heritage Black Angus — 75

Chateaubriand a la "Oscar" for Two 16oz

Wagyu Beef Tenderloin, Alaskan King Crab, Asparagus, Béarnaise
Darling Downs A5 — 165

Wood Grilled & Broiled Tomahawk Steak 50oz

Australian F1 Wagyu
Darling Downs A5 — 245

SIGNATURE CUTS

Serves 2-4



We Butcher In House Daily
We Source Directly From Farmers
Around The Globe Focusing On
Unrivaled Quality Of All Natural,
Humanely Raised Beef.



SPECIALTY RESERVE WAGYU SELECTION



Australian Filet Mignon 8oz

28 Day Aged F1
Darling Downs A5+ — 75

Japanese Wagyu A5

Miyazaki Prefecture Full Blood A5
New York Strip — 110 3oz

Australian N.Y. Striploin 14oz

28 Day Aged F1
Darling Downs A5+ — 73

ADD TO CUTS

Gorgonzola Blue Cheese 12
King Crab "Oscar Style" 28
Café de Paris Butter 5
Black Truffle Butter 6
Shaved Black Truffles 45

SIDES

Creamed Spinach 14
Whipped Potatoes 12
Truffle Mac'n Cheese 14
Grilled Asparagus 12
Charred Street Corn 14
Crispy Garlic Fries 11
Fire Roasted Broccolini 11

SAUCES

Chimichurri 5
Béarnaise 5
Black Truffle Périgordine 8
Horseradish Cream 5
Green Peppercorn 6

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