

APPETIZERS

Wagyu Meatballs 18 Wagyu / Pork / Espagnole / Parmesan / Crostini	Bone Marrow 22 Smoked / Chimichurri / Tomato Marmalade	Prime Steak Tartare* 18 Cornichons / Shallots / Mustard / Cured Egg Yolk / Wagyu Fat	Smoked Duck 24 Beet Purée / Fresno Apple Bourbon Glaze / Cauliflower Chips
Chili Shrimp 23 Shrimp / Cajun / Chili Butter / Parmesan Crostini	Seared Scallops 24 White Wine / Herb Butter / Parmesan Crostini	Flatbread <small>CHEF SELECTION</small> 17 Seasonally Rotating Feature	Whipped Ricotta 12 Honey / Aged Balsamic / House Bread

SOUPS & SALADS

Sweet Corn Bisque 10 Sweet Corn / Lime / Jalapeño Relish	Apple & Onion Bisque 10 Caramelized Onions / Apple / Parmesan Crostini	Hearty Kale 13 Togarashi Spiced Sweet Potato / Apple / Pepitas / Boursin Spread / Smoked Gouda	
Fig & Heirloom 13 Heirloom Tomato / Herbed Goat Cheese / Smoked Herb Oil / Watermelon Radish / Pesto	Watermelon Salad 12 Watermelon / Nuts / Jalapeño / Ginger Lime Vinaigrette / Volcanic Tomatoes		

WAGYU

Wagyu Experience MKT

Regional Wagyu : Japan / Australia / Domestic

SERVED WITH : Wasabi / Tamari Shoyu

2 OUNCE MINIMUM

CAVIAR

Caviar Bump 13

House-Made Chip / Crème Fraîche / Chives

ADD SMOKED SALMON 3

FOR THE TABLE

Roasted Seafood Tower MKT Selection of Seasonal Seafood freshly roasted and finished with Garlic Butter & Chili Oil.	Wagyu Teres Major 110 Whole Loin Sliced for the table <small>SERVED WITH : Onion Soubise / French Bordelaise</small>
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BUTCHER'S CUTS

Carbon is dedicated to sourcing the highest quality ingredients from the finest purveyors

Kansas City Strip <small>DRY AGED - 54 DAYS</small> 16 oz / Bone-In 75	New York Strip 14 oz 55	Filet Mignon 8 oz 49	Lamb Rack <small>HERB CRUSTED</small> Demi Jus 45	Cowboy Ribeye 26 oz / Bone-In 85
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PAIRINGS & SAUCES

Roasted Scallops 23	Shrimp 23	Lobster Tail 32	Bacon & Smoked Gouda 7	Garlic Parmesan 6
Truffle Butter 12	Chili Butter 3	Carbon Butter 3	Chimichurri 4	Boursin Mushrooms & Onions 10

SIGNATURE

Lamb Shank 46 Domestic / Sweet Potato Purée / Veal Jus / Polenta Cake	Braised Short Rib 45 Boursin Mash / Red Wine Reduction / Roasted Vegetables	Steak Frites 75 Wagyu Coulotte / Chimichuri / Truffle Parmesan Fries	Carbon Surf & Turf 70 6 oz Filet / Black Tiger Shrimp / Truffle Butter / Polenta Cake
Smoked Chicken 30 Smoked Chicken Lollipop / Jalapeño Cornbread / Hot Honey / Corn Ash	Pork Chops <small>SAKURA BERKSHIRE</small> 43 16 oz / Apple Chutney / Fresno Bourbon Apple Glaze	Risotto <small>CHEF SELECTION</small> 26 Rotating Feature of Risotto and Seasonal Vegetables	Carbon Ratatouille <small>VEGAN</small> 26 Roasted Tomato / Zucchini / Eggplant Squash / Pomodoro / Basil

FISH & SEAFOOD

Roasted Fish 36 Chef Selection of Seasonal Roasted Fish	Crispy Salmon 32 Cauliflower Purée / Seasonal Succotash	Spiced Black Cod 36 Mango Curry / Savory Chutney	Shrimp Scampi 30 Linguine / Garlic / White Wine / Carbon Butter / Fine Herbs
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SIDES

Baked Potato 11 Salt Crusted <small>LOADED : Butter / Sour Cream / Chives / Bacon / Cheddar</small> 4	Lobster Mash 35 Lobster / Garlic / Herb Butter / Scallions	Garlic Mash 12 Red Skin Mashed Potatoes	Garlic Green Beans 10 Volcanic Tomatoes / Garlic	Baked Sweet Potato 12 Twice Baked / Cinnamon Vanilla Butter
Steak Wedges 11 Hand Cut / Carbon Smoked Aioli	Shishito Peppers 10 Togarashi Aioli	Pinched Potatoes 11 Smoked Feta / Chives	Mushrooms <small>SEARED</small> 12 Duck Fat / Thyme / Rosemary / Garlic	Brussels Sprouts 12 Roasted / Jalapeño / Hot Honey / Shallots

EXECUTIVE CHEF : THOMAS QUINN

CHEF DE CUISINE : ERIC ZANGARA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. Prices and menu subject to change. 20% service charge added to parties of 6 or above.

CARBON

S T E A K

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