

## APPETIZERS

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

## SOUPS & SALADS

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

### WAGYU

<b>Wagyu Experience</b> <span style="float: right;">MKT</span> Regional Wagyu : Japan / Australia / Domestic <small>SERVED WITH : Wasabi / Tamari Shoyu</small> <small>2 OUNCE MINIMUM</small>
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### CAVIAR

<b>Caviar Bump</b> 13 House-Made Chip / Crème Fraîche / Chives <b>ADD SMOKED SALMON</b> 3
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## FOR THE TABLE

<b>Roasted Seafood Tower</b> <span style="float: right;">MKT</span> Selection of Seasonal Seafood freshly roasted and finished with Garlic Butter & Chili Oil.	<b>Wagyu Teres Major</b> 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

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

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

## SIGNATURE

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

## FISH & SEAFOOD

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

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

EXECUTIVE CHEF : 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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CARBONSTEAK.COM

725 N MILWAUKEE STREET ♦ MILWAUKEE, WISCONSIN 53202 ♦ 414.763.7770