

J. Carvers

179 Center Street Wallingford Connecticut

WINE

WHITE

	GL	BTL
ECCO DOMANI Pinot Grigio, Italy	9	28
WOODBIDGE ROBERT MONDAVI Chardonnay, California	9	28
ROBERT MONDAVI PRIVATE SELECTION 'Buttery' Chardonnay, California	10	30
WOODBIDGE ROBERT MONDAVI Sauvignon Blanc, California	9	28
GREG NORMAN Sauvignon Blanc, New Zealand	10	30
CLEAN SLATE Riesling, Germany	9	28

RED

WOODBIDGE ROBERT MONDAVI Merlot, California	9	28
PICCINI Chianti, Tuscany, Italy	9	28
WOODBIDGE ROBERT MONDAVI Pinot Noir, California	9	28
SEPTIMA Malbec, Mendoza, Argentina	9	28
WOODBIDGE ROBERT MONDAVI Cabernet Sauvignon, California	9	28
ANGELINE Cabernet Sauvignon, California	10	30
JOSH CELLARS Cabernet Sauvignon, California	12	38
SEVEN DEADLY ZINS	12	38

SPARKLING AND ROSE

PRIMA PERLA Prosecco, Italy	9	
NOBLE VINES Rose, California	9	28

COLD APPETIZERS

BRUSCHETTA TRIO Honey Whipped Ricotta & Sea Salt, Tuscan White Bean Spread, Classic Tomato Bruschetta	12
ANTIPASTO APP Pepperoni, Prosciutto, Italian Bleu Cheese, Asiago, Assorted Veggies, Calabrian Chili Jam, Herb Garlic Alouette served with Crostini	19
SHRIMP COCKTAIL* Six Jumbo Shrimp with Wasabi, Cocktail & Remoulade Sauces & Fresh Lemon	18

SALADS

HOUSE SALAD Romaine Lettuce, with House Dressing, Grape Tomatoes, Black Olives, Croutons & Pecorino Romano Cheese	12
CAESAR SALAD Crisp Romaine Tossed with Our House Made Caesar Dressing, Topped with Croutons & Shaved Parmesan Cheese	12
MEATBALLS ON A SALAD* Crisp Romaine Lettuce Topped with Fresh Lemon Juice, EVOO and Two of Our House Made Meatballs in Marinara Sauce and Shaved Parmesan Cheese	14
ARUGULA SALAD Pomegranate Honey Vinaigrette, Apples, Bleu Cheese Crumbles & Candied Walnuts	14
CAPRESE PLATTER Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Balsamic Glaze, EVOO and Crostini	12

SALAD ADD ONS

GRILLED SCALLOPS*	14
ROASTED SHRIMP*	12
BEEF TIPS*	10
GRILLED CHICKEN*	8
GRILLED SALMON*	14

HOT APPETIZERS

SAUSAGE & BROCCOLI RABE SPRING ROLLS* Sweet Sausage, Three Cheese Blend, Served with Marinara Sauce	12
SEAFOOD RANGOON* Lobster, Shrimp & Crab with Sweet Teriyaki Sauce	12
SESAME CHICKEN TENDERS* Panko Encrusted, Deep Fried, with Bourbon Glaze	12
GRANDMA'S MEATBALLS* With a Scoop of Cool Ricotta, EVOO, Crostini	12
CLAMS CASINO* Roasted Garlic & Pepper Compound Butter, Pancetta, Panko	14
STEAK CROSTINI* Grilled Beef Served on Crostini with Bourbon Au Poivre, Topped with Crispy Onion Straws and Balsamic Glaze	14
KETTLE CHIPS House Made, Gorgonzola Cream	10
POMEGRANATE BRUSSELS Pomegranate Honey Vinaigrette, Pecorino, Apples, Pancetta, Candied Walnuts	14

Consumer Advisory: *Thoroughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of Foodborne illness. Alert your server if you have special dietary requirements.

J. Carvers

CHOP HOUSE

Served with Your Choice of Two Sides and One Sauce

FILET* 8oz	39	SIDES
FLANK STEAK* 12oz	30	Garlic Whipped Potatoes
NEW YORK STRIP* 12oz	34	Glazed Sweet Potatoes
BEEF TIPS*	25	Asiago Polenta
RIB EYE STEAK* 16oz	36	Truffle Parmesan Fries
TWIN BONELESS PORK CHOP* 12oz	22	Vegetable of The Day
		Broccoli Rabe
		Roasted Brussels Sprouts
		Sauteed Fresh Spinach
		SAUCES
		Gorgonzola Cream
	14	Bourbon Au Poivre
	14	Marsala Demi
	12	Horseradish Sour Cream
		Calabrian Chili Butter
		Herb & Garlic Butter

Make It a Surf & Turf

GRILLED SALMON*
GRILLED SCALLOPS*
ROASTED SHRIMP*

14
14
12

ENTREES

CAVATELLI ALA VODKA*	22	SEAFOOD TRIO*	30
San Marzano Tomato, Cream, Pancetta, Sweet Peas, Caramelized Onions, Pecorino		Clams, Shrimp, Scallops, Roasted Tomato, Pesto, Garlic, Spinach, White Wine, Fettuccini Pasta	
POMODORO CAVATELLI	24	ROASTED CHICKEN*	23
San Marzano Tomato, Basil, Ricotta, Grandma's Meatballs		Boneless Chicken, Grilled Zucchini, Red Peppers, Asiago Cheese, Balsamic Glaze and Garlic Whipped Potato	
BRAISED BEEF*	25	RIGATONI BOLOGNESE*	20
Asiago Polenta, Chianti Braised Beef, Roasted Garlic & Tomatoes, Brussels Sprouts, Onion Straws & Demi Glaze		Rigatoni Pasta Topped with a Classic Beef and Pork Sauce, Topped with a Scoop of Ricotta	
BROILED COD*	25	PENNE PASTA SAUTE*	28
Country Olives, Capers, Cherry Peppers, Garlic, White Wine, Panko, with Fettuccini Pasta		Al Dente Penne Pasta Sauteed with Plum Tomato, Garlic, Capers, White Wine and Basil. Topped with Grilled Shrimp	
CHICKEN CARVER*	22	SALMON FLORENTINE*	28
Panko & Parmesan Cutlet, Arugula, Roasted Tomatoes, Pickled Onions, Shaved Pecorino, EVOO and Lemon		Pan Seared Salmon Served Over Sauteed Fresh Spinach with White Beans, Lemon Garlic Sauce and Polenta	
CHICKEN CANNELLONI*	22	RISOTTO CARBONARA*	29
Wild Mushrooms, Ricotta & Herbs, Topped with Marsala Demi, Crispy Onion Straws		Pan Seared Scallops, Crispy Prosciutto, Sweet Pea & Sherry Risotto, Roasted Red Peppers, Truffle Oil	

CHILDREN'S MENU 9.

For Our Guests 12 and Under. Served with French Fries, Vegetable, Or Apple Sauce

CHICKEN TENDERS* CAVATELLI BEEF TIPS* MEATBALLS
(Red Sauce or Butter)

Don't forget to save room for dessert!