

## APPETIZERS

### Salads & Appetizers

FRISÉE SALAD	12
Baby Arugula, Lardons, Pears, Poached Egg, Cracked Black Pepper Add Chicken—5   Shrimp—6   Steak—12	
SPRING GREENS	13
Radish, Snap Peas, Prosciutto, Meyer Lemon Vinaigrette	
ROMAINE HEARTS*	11
Pepato, Cured Tomatoes, Roasted Garlic Vinaigrette Add Chicken—5   Shrimp—6   Steak—12	
STEAK HOUSE SALAD*	18
5 oz. NY Strip-Loin, Romaine, Arugula, Gorgonzola, Tomato, Crispy Onions	
SHRIMP COCKTAIL	13
Poached, Shelled, Chilled, Red + Yellow Bell Peppers	
SWEET ONION BISQUE	13
Sourdough, Parmesan, Egg Yolk, Black Truffle	

## CRUDOS

### A Selection of Raw Fish

YELLOWFIN TUNA*	16
Barolo Pickled Onions, Caperberries, Celery Heart, Smoked Olive Oil	
PERUVIAN CEVICHE*	14
Habanero, Cilantro, Sweet Potato Chips, Red Onion, Lime Juice	
CARNE CRUDA*	13
Charred Lemon, Pickled Shimeji Mushrooms, Mustard Seed	
DIVER SCALLOP*	19
Orange, Shaved Fennel, Toasted Pine Nuts, Kalamata Olives	

# EVOKE

## LUNCH

### SANDWICHES

#### Panino

BROCCOLINI + FONTINA   15
RASCHERA + BRAISED VEAL   17
ITALIAN   15
CHICKEN PESTO   14
CAPRESE   13
BUTCHER BURGER*   16

### STEAKS & CHOPS

#### USDA Prime & Certified Black Angus Beef

21-DAY DRY-AGED NY STRIP*   16 OZ—48
PETIT FILET MIGNON*   6 OZ—34
RIBEYE*   16 OZ—47
DOMESTIC LAMB CHOP   12 OZ—46

### SIDES

#### Vegetables & Starch

TRUFFLE POMME FRITES   7	SEARED WILD MUSHROOMS   9
TRUFFLE POTATO PUREE   8	BAKED CREAMED SPINACH   9
TOASTED FARRO   7	SAUTEED HEIRLOOM CARROTS   8
GRILLED ASPARAGUS   7	GARLIC BROCCOLINI   7

## PASTAS

### Fresh House Made Pastas

GNOCCHI	16
Smoked Pancetta, Jumbo Lump Crab, Bottarga	
CHITARRA ALLA CARBONARA	15
Pancetta, Snap Peas, Pecorino Grand Cru, Smoked Pepper	
BUCATINI	18
Beef Tenderloin, Madeira, Mushrooms, Pine-Nut Crust	
SPRING PEA AGNOLOTTI	16
Lobster, Green Garlic, Truffle Butter	

Executive Chef Oscar LaFuente  
Chef de Cuisine Robert Reinken

## ENTRÉES

SEAFOOD BRODETTO	32
Scallops, Mussels, Shrimp, Roasted Tomato + Black Garlic Brodo	
SCALLOPS	32
Cauliflower, Golden Raisins, Cipollini Agrodolce, Barolo Vinegar	
PORK TENDERLOIN	28
Ndjua, Parsnip Puree, Romanesco, Violet Mustard	
CHICKEN	26
Green Garlic Risotto, English Peas, Morels	

555 South McDowell Street  
Charlotte, North Carolina 28204

*\*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*