

STARTERS

Chef driven, cosmopolitan plates. Some small and some designed for sharing.

PAN FRIED GOAT CHEESE

Caramelized apples, pickled purple onions, crispy prosciutto, pea shoots 16

ESCARGOTS & MUSHROOMS IN COGNAC CREAM

Puff pastry shell, brandy cream mushrooms, onion crown & crisp herbs 12

TIGER PRAWN COCKTAIL

Black tiger prawns, tarragon cream, gin cocktail sauce 19

OYSTERS ON THE HALF SHELL

Champagne mignonette, bloody mary mignonette, tabasco 18 half-dozen 32 one dozen

BEEF CARPACCIO

Truffle aioli, parmesan, caper berries, greens 18

PAN SEARED SEA SCALLOPS

Brown butter pan seared scallops, crab hollandaise, pancetta, croutons, chopped egg, dill 18

TRUFFLE RICOTTA GNUDI

Seared ricotta dumplings, truffle cream sauce, crispy leeks, herb oil 11

TARRAGON SNOW CRAB SALAD

Snow crab & tarragon salad, watermelon radishes, granny smith apple slaw, lumpfish caviar, lemon vinaigrette, crostini 18

MUSSELS

Fresh shelled PEI mussels, leek cream, potato matchsticks, soft bread 18

SALADS & SOUPS

All dressings & soups are made fresh in-house.

CARVER'S HOUSE SALAD

Spring mix, cucumber, cashew, tomato, snow goat cheese, marmalade vinaigrette 12

CAESAR SALAD

Romaine, parmesan, bacon, croutons, creamy caesar dressing 13.5

LOADED ICEBERG WEDGE

Blue cheese crumbles, Canadian bacon, tomatoes, avocado, green onion, watermelon radishes, chives, buttermilk ranch dressing 13

FRENCH ONION SOUP

Caramelized onions, parmesan, crostini, baked in Swiss & gruyere cheese crust 10.5

CARVER'S CLASSICS

Start all Carver's classic dinners with choice of house or caesar salad. Includes choice of whipped, baked or french fried potatoes & fresh vegetable, sautéed mushrooms.

FILET MIGNON

8 oz. 49

NEW YORK

12 oz. 49 14 oz. 55

LAND & SEA

12 oz. New York steak, king crab legs, jumbo shrimp, mashed potatoes 69

STEAK & LOBSTER

8 oz. Filet mignon, lobster tail, mashed potatoes 69

STEAKS

All steaks accompanied with complementing sauce, whipped, baked or french fried potatoes, fresh vegetable. Sauce options: red wine shallot glaze, béarnaise, whisky horseradish or whiskey bbq

FILET MIGNON
6 oz. 38 8 oz 44

RIB EYE
16 oz. 55

NEW YORK
12 oz. 42 14 oz. 49

TOP SIRLOIN
6 oz. 32

T-BONE STEAK
18 oz. 54

ADD TO COMPLEMENT

Compound butter:

Hot horseradish butter 3

Truffle mushroom butter 3

Red wine & roasted shallot butter 3

Shellfish pairing:

Cream & butter garlic shrimp 8.5

Alaskan King Crab 18

6 oz. Lobster Tail 24

SIGNATURE MAINS

STEAK DIANE

6 oz. filet mignon, cognac brandy & creamy dijon pan sauce with mushrooms, mashed potatoes & market vegetables 46

5 PEPPERCORN STEAK

Skillet seared 6 oz. beef tenderloin with five peppercorn rub, mashed potatoes & fresh vegetables 44

ATLANTIC SALMON

Atlantic salmon with puff pastry lattice, mushrooms & spinach, roasted butternut squash, champagne butter sauce 32

WILD BOAR TENDERLOIN

Mulled wine sauce, caramelized leek potato tart, roasted carrot 38

VEAL OSSO BUCO

Braised veal shanks, crushed tomatoes, sambuca bbq sauce, whipped potatoes, peppery greens 32

STEELHEAD TROUT

Pan roasted steelhead trout, saffron preserved lemon butter glaze, parmesan, risotto, market vegetables 32

BRIE & PECAN STUFFED CHICKEN

Chicken breast with drumette, toasted pecans & double brie, russet potato croquette, honey roasted carrot, mission fig & grilled green onion crème 30

PRIME CARVER'S BURGER

8 oz. prime burger, glazed with red wine shallot, tomato, red onion, arugula, cheddar, Carver's bold bbq sauce. Served with french fries or your choice of side house or Ceasar salad 22

SIDES

Brussel sprouts, walnut & bacon, crème fraiche 8

Creamy cognac market mushrooms 8

Sautéed market mushrooms 6

Lemon grilled asparagus 8.5

Cauliflower, brown butter & bacon cream 7.5

Twice baked potato 6.5

Creamed spinach 6

Truffle & brie mac & cheese 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.