

STARTERS

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

TIGER PRAWN COCKTAIL

Black tiger prawns, tarragon cream, gin cocktail sauce 19

OYSTERS ON THE HALF SHELL

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

TARRAGON SNOW CRAB SALAD

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

BEEF CARPACCIO

Truffle aioli, parmesan, caper berries, greens 18

ESCARGOTS & MUSHROOMS IN COGNAC CREAM

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

PAN SEARED SEA SCALLOPS

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

MUSSELS

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

PAN FRIED GOAT CHEESE

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

CHICKEN LIVERS

Aged balsamic, cherry tomato, green onion, sourdough toast 12

SOUP & SALADS

Soup & all dressings 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 & Gruyère cheese crust 10.5

CARVER'S CLASSICS

Great two-course dinners that start with your choice of house or Caesar salad. Main course includes your choice of whipped, baked or french fried potatoes, fresh vegetables & 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 69

STEAK & LOBSTER

8 oz. Filet mignon, lobster tail 69

Please inform your server of any special dietary needs and we will do our best to accommodate.

STEAKS

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

FILET MIGNON
6 oz. 38 8 oz. 44

NEW YORK
12 oz. 42 14 oz. 49

RIB EYE
16 oz. 55

T-BONE
18 oz. 54

ADD: *Peppercorn your steak* 5

ADD TO COMPLEMENT

Compound butter:

Hot horseradish butter 3

Truffle mushroom butter 3

Red wine & roasted shallot butter 3

Shellfish pairing:

Cream & butter garlic baby shrimp 8.5

Alaskan king crab 18

6 oz. Lobster tail 24

SIGNATURE MAINS

WILD BOAR TENDERLOIN

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

ATLANTIC SALMON

Oven baked Atlantic salmon, basil sauce, heirloom tomato gazpacho, fingerling potato, Chanterelle mushroom, spring peas, Brussels sprouts, squid ink aioli 32

BRIE & PECAN STUFFED CHICKEN

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

STEAK DIANE

6 oz. of skillet seared beef tenderloin medallions, brandy & creamy Dijon pan sauce with button mushrooms, whipped potato, market vegetable 42

BRAISED BEEF SHORT RIBS

Braised short ribs, duck fat russet potato, roasted root vegetables, tempura asparagus, red wine demi glace 32

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 Caesar salad 22

SIDES

Brussels sprouts, walnut & bacon, crème fraîche 8

Creamy cognac market mushrooms 8

Sautéed garlic butter mushrooms 6

Lemon grilled asparagus 8.5

Cauliflower, brown butter & bacon cream 7.5

Twice baked potato 6.5

Truffle & Brie mac 'n cheese 8

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