
APPETIZERS

Enjoy one of our delicious appetizers with an apéritif to stimulate your appetite.

CRAB CAKE

Dungeness crab, meyer lemon cream, black truffle, fennel crisp 17

BLACK TIGER PRAWNS

Truffle vinaigrette, wild mushrooms, sprouts, shoots, horseradish wasabi 15

OYSTERS ON THE HALF SHELL

Mignonette, tabasco, green goddess

18 half-dozen 32 one dozen

POTATO GNOCCHI

Mushrooms, tomato confit, prosciutto de parma 16

LOBSTER RAVIOLI

Green pea puree, oven roasted tomato, padano 17

SEA SCALLOPS

Housemade bacon, cherry smoke, kalamansi butter 15

HARISSA LAMB CARPACCIO

Fried quail egg, kalamata olives, toasted pistachio 14

SALADS & SOUPS

Try one of our fresh and artfully presented salads or a savoury gourmet soup.

CARVER'S HOUSE

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

TABLE SIDE CAESAR

Parmesan cheese, brioche croutons, anchovy, house smoked bacon 14

GOAT CHEESE & TOMATO

Heirloom, basil vinaigrette, greens, chevre cream, pecans, avocado, basil oil powder 13

'POPCORN SOUP'

Charred corn chowder, edamame, lobster hush puppy 10

ROASTED ONION BISQUE

Pancetta, goat cheese, bouchée 10

S T E A K S		All Carver's steaks are 'AAA' Premium Canadian beef and hand-cut, on premise. We recommend ordering a market side and sauce to balance and enhance your meal.	
ADD TO COMPLEMENT	FILET MIGNON	NEW YORK	
<i>Lobster Tail</i> 22	6 oz 36 8 oz 42	12 oz 40 14 oz 46	
<i>Jumbo Prawns</i> 14	BONE-IN RIB EYE	PRIME RIB	
<i>Oscar Your Steak</i> 12	14 oz 46 16 oz 52	10 oz 35 12 oz 39	
	PRIME SIRLOIN	PORTERHOUSE	
	10 oz 29	24 oz 74	
	SAUCE TRIO <i>Béarnaise, Peppercorn & "Wicked Whiskey" BBQ Sauce</i> 8.5		

F E A T U R E S		Whether enjoying a classic Carver's steak or another deliciously prepared feature, we recommend adding a market side to balance your meal.	
-----------------	--	--	--

WILD BOAR TENDERLOIN

Goat cheese celeriac puree, orange mulled wine 31

SABLEFISH

Trio of cauliflowers, apple-wood smoked potato croquette, coconut cream 39

LOBSTER OSCAR TENDERLOIN

6 oz. filet, butter poached lobster tail, béarnaise 46

BEEF BRISKET

In-house smoked, pickled cabbage, toasted barley, wild mushrooms 31

LAMB RACK

Carrot risotto, pistachio cardamom, cinnamon reduction 42

LEEK CREAM SALMON

Wine braised leek cream, tomato risotto, root vegetables 32

PORCINI & TRUFFLE ROAST CHICKEN

Bone-in breast, duck fat potato, collard greens, young carrots 32

BRANDT LAKE WAGYU BURGER

Locally raised ground steak, housemade bacon, corn relish, smoked edam cheese 21

BACON WRAPPED FILET

Oka glazed 6oz AAA tenderloin, house made bacon, parsnip mash 42

M A R K E T S I D E S			
<i>Creamed Spinach</i> 8		<i>Brussel Sprouts and Bacon</i> 8	
<i>Truffle Brie Mac 'n Cheese</i> 12.5		<i>Lemon Butter Asparagus</i> 8	
<i>Field Mushrooms</i> 10		<i>Twice Baked Potato</i> 8	
<i>Rosemary Truffle Fries</i> 8		<i>Mushroom Barley Risotto</i> 8	