

---

**S T A R T E R S**

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

---

**CRAB CAKE CROQUETTE**

*Mushroom caps, potato matchsticks, lemon dill aioli 18*

**SCALLOPS**

*Parmesan risotto, truffle oil, herb oil, bacon bits, crispy parmesan, chives 19*

**ESCARGOTS & MUSHROOMS**

*Brandy, thyme, cream, parmesan, garlic croutons 14*

**CARPACCIO**

*Truffle oil, parmesan, caper berries, crostini, greens 18*

**TIGER PRAWN COCKTAIL**

*Black tiger prawns, cocktail sauce, lemon dill aioli 19*

---

**S E R V I C E  
B R E A D**

Yorkshire's with whipped butter/whipped garlic butter

---

---

**S O U P  
& S A L A D S**

All dressings & soups are made fresh in-house.

---

**CARVER'S HOUSE SALAD**

*Spring mix, cashews, cranberries, cucumber, tomato, snow goat, marmalade dressing 13*

**CAESAR SALAD**

*Romaine, parmesan, bacon, croutons, creamy caesar dressing 13.50*

**LOADED ICEBERG WEDGE**

*Blue cheese crumbles, Canadian bacon, tomatoes, avocado, chives, buttermilk ranch dressing 13*

**FRENCH ONION SOUP**

*Caramelized onions, parmesan, crostini, chives, Gruyère and old cheddar cheese crust 11*

---

**C A R V E R ' S  
P R I X F I X E****BASED ON TWO PEOPLE**

*Great three-course dinner add-on that start with your choice of house or Caesar salad. Prix Fixe add-on also includes dessert: our delicious in-house made beignets with dipping sauces. Add to any of our Signature Entrées or Steak. 20*

---

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

---

## S T E A K S

All steaks accompanied with complementing sauce, whipped, baked or French fried potatoes, fresh vegetable. Sauce options: bordelaise, béarnaise, whisky horseradish or whiskey bbq

---

FILET MIGNON  
7 oz. 44 9 oz 49

RIB EYE  
16 oz. 55

NEW YORK  
12 oz. 49

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:*

*Alaskan king crab* 19

*6 oz. Lobster tail* 24

---

## S I G N A T U R E E N T R É E S

---

### ROAST CHICKEN SUPREME

*Herb roasted chicken supreme, lemon grass kafir lime sauce, thyme roasted potato, garlic roasted green beans, herb oil* 29

### BROILED ICELANDIC COD

*Bouillabaisse sauce, safran parmesan risotto, spring vegetables, garlic aioli, chives* 33

### WILD BOAR TENDERLOIN

*Mulled wine sauce, puffed pastry, caramelized leek tart* 39

### PRIME CARVER'S BURGER

*8 oz. prime burger glazed with red wine shallot butter, tomato, red onion, arugula, old cheddar, Carver's bold bbq sauce. Served with French fries or your choice of side house or Caesar salad.* 24

---

## S I D E S

---

*Creamy cognac market mushrooms* 8

*Sautéed market mushrooms* 6

*Lemon grilled asparagus* 8.5

*Creamed spinach* 6

---

## D E S S E R T S

---

### CHOCOLATE TRUFFLE BAR

*Chocolate truffle bar, brownie crust, peanut butter crunch, milk chocolate crisps, meringue, Maldon sea salt, edible gold flake* 12

### CARVER'S BEIGNETS

*Salted caramel, crème anglaise, scotch caramel* 10

### BAKED APPLE PIE CHEESECAKE

*Caramelized green apple, caramel, vanilla cheesecake, whipped cream, cinnamon* 11

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