
STARTERS

Chef driven, cosmopolitan plates.

CRAB CAKE CROQUETTE

Mushroom caps, potato matchsticks, lemon dill aioli 18

SCALLOPS

Parmesan risotto, truffle oil, herb oil, 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

BREAD SERVICE

Complimentary house-made Yorkshire's served with whipped garlic butter.

SOUP & SALADS

All dressings & soups are made fresh in-house.

CARVER'S HOUSE SALAD

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

CAESAR SALAD

Romaine, parmesan, bacon, croutons, caesar dressing 13.50

LOADED ICEBERG WEDGE

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

FRENCH ONION SOUP

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

CARVER'S PRIX FIXE

BASED ON TWO PEOPLE

Turn any of our Signature Entrées or Steaks into a great three-course meal. For your first course, you'll both start with your choice of house or Caesar salad to be followed by your selected mains. And for dessert? Share our delicious in-house made beignets with dipping sauces. Price is your selected mains, plus twenty dollars.

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

STEAKS

All steaks accompanied with whipped, baked or French fried potatoes, fresh vegetables, and complementing sauce. Sauce options: Red wine shallot, 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

Garlic shrimp 12

SIGNATURE ENTRÉES

ROAST CHICKEN SUPREME

Dijonnaise mustard sauce, smashed thyme roasted potato, garlic roasted green beans, herb oil 29

GRILLED SALMON

Sauteed spinach, asparagus, lime foam, baby roasted potato, dill sauce 33

WILD BOAR TENDERLOIN

Mulled wine sauce, dauphinoise potato, sauteed carrot 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 fried potatoes or your choice of side house or Caesar salad. 24

SIDES

Creamy cognac market mushrooms 8

Sautéed market mushrooms 6

Lemon grilled asparagus 8.5

Creamed spinach 6

DESSERTS

CHOCOLATE TRUFFLE BAR

Chocolate truffle bar, brownie crust, peanut butter crunch, milk chocolate crisps, meringue, edible gold flakes 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.