

SOCIAL FOOD

CHARCUTERIE

Three local artisan meats, pickled mustard, two cheeses, gherkins, pickled asparagus spears, preserve, crostini — 27

ARTICHOKE & SPINACH DIP

Warm spinach, artichoke and cheese dip with naan points, tortilla chips — 13

CHICKEN WINGS

Salt & pepper, buffalo ranch, bourbon bbq, lemon pepper — 15

CALAMARI

Lightly breaded, spring onions, red pepper, roasted lemon, kalamata aioli — 12

KILLER SHRIMP

Battered shrimp, sriracha buffalo sauce, red pepper, jalapeños — 12

NACHOS

Cheddar, red onion, peppers, beans, jalapeños, corn, tomato, sour cream — 14

Add guacamole — 3 Chicken — 6 Bacon — 5

CLASSIC CANADIAN BURGER

Canadian cheddar, bacon, tomato, lettuce, frizzled onions, onion aioli — 18

LEMON TURKEY BURGER

Feta, basil, mint, cilantro, cucumber, dill pickle, lettuce, lemon kalamata aioli — 18

MARGHERITA PIZZA

Basil, fresh mozzarella, charred tomato sauce — 16

TEX MEX PIZZA

Cheddar, mozzarella, red onion, peppers, beans, jalapeños, corn, tomato, green onion, aioli, guacamole dip — 16

CANADIAN PIZZA

Pepperoni, salami, canadian bacon, mushrooms, mozzarella — 17

APPETIZERS

CRAB CAKES

Housemade crab cakes, corn salsa, balsamic reduction, remoulade sauce — 19

STEAK BITES

Horseradish aioli, herb oil, onion frizzle, bordelaise — 15

PRAWN COCKTAIL

Court bouillon poached prawns, house horseradish cocktail sauce, cucumber, avocado salad, herb oil — 19

PORK BELLY

Sous vide tender pork belly, orange carrot puree, pickled carrots & cilantro cream — 18

BEEF CARPACCIO

Thinly sliced tenderloin, truffle oil, parmesan, caper berries, crostini, greens — 19

CALAMARI

PUTTANESCA

Sautéed squid rings & tentacles, olives, capers, tomatoes, wine butter sauce, herb focaccia — 19

SALAD & SOUP

AVOCADO CRAB SALAD

Crab, fresh avocado, ruffle potato, celery, greens, house aioli — 18

CARVER'S HOUSE SALAD

Spring mix, cashews, cranberries, cucumber, grape tomato, snow goat cheese, marmalade dressing — 14

ROMAINE & KALE CAESAR SALAD

Romaine, baby kale, crispy bacon, house caesar dressing and croutons — 13.50

FRENCH ONION SOUP

Caramelized onion, beef broth, cheese crust, crostini — 12

CHEF'S SELECTION SOUP

Daily chef selection — 8

SIGNATURE ENTRÉES

ROAST CHICKEN SUPREME

Lemon thyme jus, roasted pressed fingerling potatoes, garlic roasted green beans — 33

WILD BOAR TENDERLOIN

Mulled wine sauce, sautéed carrot, dauphinoise potato — 41

GRILLED SALMON

Sautéed spinach, asparagus, lime foam, baby roasted potato, dill sauce — 34

LAMB CHOPS

Gremolata crusted lamb chops, rosemary au jus, seasonal vegetables, smoked gouda farro — 42

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 your choice of house, caesar salad, or french fries — 26

STEAKS

All steaks accompanied with au jus, fresh seasonal vegetables, and choice of whipped, baked, or french-fried potatoes.

FILET MIGNON

7 oz — 42.95

9 oz — 49.95

NEW YORK

12 oz — 47

RIBEYE

16 oz — 56

SURF & TURF

Add the following to your steak selection:

6 oz butter poached lobster tail — 24

Garlic shrimp (8 pieces) — 12

ADD TO COMPLEMENT

Green peppercorn sauce — 3

Home made béarnaise — 3

Sautéed onions — 4

SIDES

Sautéed market mushrooms — 8

Cauliflower truffle mornay — 8

Roasted Brussels sprouts with bacon — 8

DESSERTS

CARVER'S BEIGNETS

Delightfully airy french fritters served with three sauces: salted caramel, crème anglaise, scotch caramel — 11

SASKATOON BERRY CHEESECAKE

Graham crumb, creamy cheese filling, Saskatoon berries, whipped citrus mascarpone — 11

IMPOSSIBLE CAKE

Caramel flan, rich chocolate sponge cake, crema de vanilla, strawberry sherbet — 11

VANILLA ICE CREAM

Creamy vanilla bean ice cream, crisp wafer — 8