

APPETIZERS

CRAB CAKES

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

STEAK BITES

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

PORK BELLY

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

PRAWN COCKTAIL

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

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

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

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

RIBEYE

16 oz — 56

NEW YORK

12 oz — 47

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

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

SIDES

Sautéed market mushrooms — 8

Roasted Brussels sprouts with bacon — 8

Cauliflower truffle mornay — 8

DESSERTS

CARVER'S BEIGNETS

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

IMPOSSIBLE CAKE

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

SASKATOON BERRY CHEESECAKE

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

VANILLA ICE CREAM

Creamy vanilla bean ice cream, crisp wafer — 8