



CARVER'S

STEAKHOUSE & LOUNGE

APPETIZERS

OYSTERS (GF)

mignonette, lemon, tabasco

half dozen — 19 dozen — 38

CRAB CAKES (3)

watermelon radish, asian pear, red pepper slaw, ravigote cream — 24

RAVIOLI (3)

lobster, prawn, crab, aromatic herbs, butternut squash beurre blanc — 20

TIGER PRAWN COCKTAIL (4)

horseradish cocktail sauce, avocado, herb oil — 21

BISON CARPACCIO

truffle aioli, parmesan, arugula, walnut, maple balsamic vinegar, crostini — 22

SCALLOPS (5) (GF)

soft shell crab, corn purée, asparagus, chimichurri — 23

SALAD & SOUP

BURRATA CAPRESE (GF)

heirloom tomato, burrata, torn basil, balsamic reduction — 21

CAESAR SALAD

romaine, baby kale, bacon, crouton, caesar dressing

starter — 12 entrée — 15

WEDGE SALAD (GF)

iceberg lettuce, grape tomato, bacon, chives, blue cheese crumble & dressing — 13

BEEF SALAD (GF)

mixed greens, tangerine, goat cheese, pistachio honey orange vinaigrette,

starter — 14 entrée — 18

FRENCH ONION SOUP

grass-fed bone broth, sweet onion, sourdough crouton, gruyère — 14

STEAKS

Carver's proudly serves premium Certified Angus Beef® exclusively. Accompanied with market vegetables, choice of whipped, baked potato, or french fries and finished with butter & maldon salt.

RIBEYE (DRY AGED CAB)

16 oz — 58

NEW YORK (DRY AGED CAB)

12 oz — 51

16 oz — 54

FILET MIGNON (STERLING SILVER)

7 oz — 49

9 oz — 55

FILET OSCAR (STERLING SILVER)

7 oz — 55

9 oz — 60

ACCOMPANIMENTS & SAUCES

garlic shrimp — 12

house bernaise — 4

butter poached lobster — 24

green peppercorn — 4

au jus — 4

SIDES

onion rings — 9

truffle fries — 10

peanut brussels sprouts — 8

twice baked potato — 8

oyster & portobello

creamed spinach — 11

mushroom — 8

asparagus & hollandaise — 12

SIGNATURE ENTRÉES

BEEF SHORT RIB BORDELAISE

braised short rib, whipped potato, market vegetable, bordelaise — 41

LAMB CHOPS (GF) (HALAL)

sweet potato pave, gremolata, rapini, pistacho — 47

SMOKED PORK CHOP (GF)

12 oz. bone-in, polenta, mushroom applesauce, market vegetable — 39

CHICKEN TARRAGON (GF)

celeriac purée, black lentils, charred brussels sprout, tarragon cream, lemon vinaigrette — 37

SASKATCHEWAN STEELHEAD TROUT (GF)

wild rice, carrot purée, broccolini, honey roasted carrot — 35

CITRUS CAULIFLOWER STEAK (VG) (GF)

couscous, carrot ribbon mix, pomegranate molasses — 31

ZAATAR CABBAGE STEAK (V)

mejadra lentils, vegan herb yogurt, tahini dressing, dates, doukah — 34

PRIME BURGER

prime beef patty, red wine shallot reduction, arugula, beefsteak tomato, garlic aioli, house brioche — 30

BOLD CLASSICS

NEGRONI 3OZ

black fox gin, sweet vermouth, campari, orange — 14

OLD FASHIONED 2OZ

bulleit bourbon, sugar, angostura, orange, cherry — 14

MANHATTAN 3OZ

bulleit bourbon, sweet vermouth, cherry — 14

BLOODY MARY 2OZ

vodka, port, lemon, house horseradish mix,
tomato juice — 13

WHISKEY SOUR 2OZ

bourbon, egg white, lemon, angostura, cherry — 13

SAZERAC 2OZ

rye, absinthe burn, peychauds, lemon — 12

MARTINEZ 2.25OZ

black fox smoked gin, sweet vermouth, maraschino
liqueur, orange bitters — 16

RUSTY NAIL 2OZ

blended scotch, drambuie, cherry — 14

ZERO-PROOF

DEW DROP

cucumber, mint, lemon, soda — 10

PRETTY IN PINK

grapefruit, orange, ginger beer — 10

WOLF WILLOW 0%

sangria or rhubarb raspberry — 7

REFRESHING CLASSICS

APEROL SPRITZ 1.5OZ

aperol, cava, soda — 13

MARGARITA 2OZ

tequila, triple sec, lime, salt — 13

ALABAMA SLAMMER 1.5OZ

southern comfort, amaretto, sloe gin,
orange juice — 11

SINGAPORE SLING 2OZ

black fox gin, cherry brandy, bénédictine, lime,
soda — 14

PENICILLIN 2OZ

blended scotch, ginger, lemon, Islay float — 13

PIMMS CUP 1.5OZ

black fox cucumber gin, pimms, lemon, gingerale — 15

PAPER PLANE 2.25OZ

bourbon, montenegro, aperol, lemon — 13

ESPRESSO MARTINI 2OZ

vodka, kahlua, cold brew — 13

PISCO SOUR 2OZ

pisco, lime, egg white — 12

HEMMINGWAY DAIQUIRI 2OZ

white rum, maraschino liqueur, grapefruit, lime — 13

SANGRIA

fresh fruit, red or white — 12