

APPETIZERS

CRAB CAKES (3)

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

STEAK BITES

horseradish aioli, herb oil,
crispy onion, bordelaise
— 16

RAVIOLI (3)

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

MEATBALLS (3)

veal, pork & beef, rustic san
marzano, parmesan — 18

EMPANADAS (3)

beef, mirepoix, chimichurri
empanada **or** mushroom,
lentils, onion, bell pepper
empanada — 16

OYSTERS (GF)

mignonette, lemon, tabasco
half dozen — 19
dozen — 38

TIGER PRAWN COCKTAIL

horseradish cocktail sauce,
avocado, cherry tomato
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

PORK BELLY

caramelized beer braised
pork, short grain rice, carrot
red pepper slaw — 19

GOAT CHEESE DIP

whipped chevre, sundried
tomato, wild mushroom,
walnut & rosemary cracker
— 19

SOCIAL FOOD

CHARCUTERIE

cured meat, assorted cheese, preserve, mustard, pickled
asparagus and gherkins — 27

CHICKEN WINGS

salt & pepper, buffalo ranch, bourbon bbq, lemon
pepper — 18

CALAMARI

battered, spring onion, red pepper, kalamata aioli,
charred lemon — 16

CANADIAN BURGER

canadian cheddar, bacon, tomato, lettuce, crispy
onion, onion aioli, choice of side — 22

LEMON TURKEY BURGER

feta, basil, mint, cilantro, cucumber, dill pickle, lettuce,
kalamata aioli, choice of side — 21

MARGHERITA PIZZA

basil, mozzarella, house made tomato sauce — 17

PROSCUITTO FLAT BREAD

sautéed mushroom, goat cheese crumble, garlic confit oil,
arugula, balsamic glaze — 20

Please inform your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs, may increase your risk of foodborne illness.

SALAD & SOUP

BURRATA CAPRESE (GF)

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

CAESAR SALAD

romaine, baby kale, bacon, crouton, caesar dressing — 12/15

WEDGE SALAD (GF)

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

BEET SALAD (GF)

mixed greens, tangerine, goat cheese, pistachio honey
orange vinaigrette — 14/18

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

garlic shrimp — 12

butter poached lobster — 24

SAUCES

au jus — 4

green peppercorn — 4

house bernaise — 4

SIDES

truffle fries — 10

oyster & portobello

onion rings — 9

mushroom — 8

twice baked potato — 8

creamed spinach — 11

peanut brussels
sprout — 8

asparagus &
hollandaise — 12

onion rings — 9

SIGNATURE ENTRÉES

CHICKEN TARRAGON (GF)

celeriac purée, black lentils, charred brussels sprout, tarragon cream — 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

SMOKED PORK CHOP (GF)

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

LAMB CHOPS (GF) (HALAL)

sweet potato pave, gremolata, rapini, pistachio — 47

BEEF SHORT RIB BORDELAISE

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

PRIME BURGER

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

DESSERT

BEIGNETS

salted caramel, crème anglaise, scotch caramel — 14

PEAR TART TATIN

caramelized pear, crisp sable dough, chocolate soil, basil lime caviar, vanilla ice cream — 14

HAZELNUT BROWNIE

chocolate ganache, blackberry, vanilla mousse, raspberry sorbet — 12

SPECIALTY COFFEE

BLUEBERRY TEA 1.5OZ

grand marnier, amaretto, earl grey tea, cinnamon — 13

IRISH COFFEE 1.5OZ

jameson, raw sugar, coffee, whip — 13

MONTE CRISTO 1.5OZ

grand marnier, kahlua, coffee, whip — 13

SPANISH COFFEE 1.5OZ

brandy, kahlua, coffee, whip — 13

BOLD CLASSICS

NEGRONI 3oz

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

OLD FASHIONED 2oz

bourbon, angostura, orange, cherry — 14

MANHATTAN 3oz

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 oaked gin, maraschino liqueur, sweet vermouth, orange bitters — 16

RUSTY NAIL 2oz

blended scotch, drambuie, cherry — 14

REFRESHING CLASSICS

APEROL SPRITZ 1.5oz

aperol, cava, soda — 13

MARGARITA 2oz

tequila, triple sec, lime — 13

HEMMINGWAY

DAQUIRI 2oz

white rum, maraschino liqueur, grapefruit, lime — 13

SINGAPORE SLING 2oz

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

ALABAMA

SLAMMER 1.5oz

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

PIMMS CUP 1.5oz

black fox cucumber gin, pimm's, lemon, ginger ale — 15

PAPER PLANE 2.25oz

bourbon, aperol, montenegro, lemon — 13

PENICILLIN 2oz

blended scotch, lemon, ginger, Islay float — 13

ESPRESSO MARTINI 2oz

vodka, kahlua, cold brew — 13

PISCO SOUR 2oz

pisco, lime, egg white — 12

SANGRIA

fresh fruit, juices, red or white — 12

ZERO-PROOF

DEW DROP

cucumber, mint, lemon juice, soda — 10

PRETTY IN PINK

grapefruit, orange, ginger beer — 10

WOLF WILLOW

CANS 0%

sangria or rhubarb raspberry — 7

WINE

WHITE	6OZ	9OZ	BTL
Orchard Lane, Sauv Bl, NZ	13	18	55
Tinhorn Creek, Chardonnay, CAN	14	19	60
Tiefenbrunner, Pinot Grigio, IT	15	20	70

RED			
Fuedo Macari, Nero d'Avola, IT	14	19	60
Ringbolt, Cabernet Sauvignon, AUS	15	20	70
Alma Negra, Malbec, ARG	15	20	70
Piramimma, Shiraz, AUS	16	21	75

ROSÉ			
Barton & Guestier, GSM, FR	15	20	70

BEER

DRAFT	PINT
Original 16 Pale Ale or Copper Ale	10

PREMIUM DRAFT	PINT
9 Mile Rafiki Moja IPA	11
Guinness	12
Stella Artois	12

BOTTLED BEER / CIDER	
Miller Genuine Draft	8
Bud Light	9
Corona	9
Kronenbourg 1664	10
Heineken	10
Spot On Cider	10
Corona Sunbrew 0%	7

(More options - ask your server)

SPIRITS

VODKA	1OZ	TEQUILA	1OZ
Lucky Bastard	9	1800 Blanco	11
Ketel One	10	Misterios Mezcal	15
Stolichnaya	11	Cabo Wabo Blanco	19
Grey Goose	11	Patron Silver	20
Belvedere	12	Don Julio Reposado	22
Haku	12	Don Julio Blanco	22

GIN	1OZ	RUM	1OZ
Bombay	10	Appleton VX	9
Tanqueray	10	Brugal Añejo	10
Roku	12	Bacardi 8yr	10
Empress 1908	12	Kraken	10
Tanqueray 10	13	Flor de Caña 12 yr	11
Hendricks	13	Bumbu	12
Black Fox Oaked	22		

SCOTCH 10Z

SPEYSIDE

Glenfiddich 12 yr	14
Glengrant 12 yr	15
Glenlivet 12 yr	17
Balvenie 12 yr	20
Longmorn 16 yr	28
Macallan Classic	35
Glenfiddich 21 yr	90

ISLAY

Bowmore 12 yr	17
Laphroaig QC	21
Bowmore 15 yr	24
Lagavulin 16 yr	34

HIGHLANDS

Ancnoc 12 yr	17
Glenmorangie 10 yr	17
Dalwhinnie 15 yr	28
Oban 14 yr	34

LOWLANDS

Auchentoshan 12 yr	15
Auchentoshan 18 yr	32

BLENDED SCOTCH

Ballantine's	10
Dewar's White	10
Chivas Regal	14
Johnnie Walker Black	15
Johnnie Walker Blue	75

WHISK(E)Y 10Z

BOURBON

Bulleit	10
Buffalo Trace	11
Maker's Mark	11
Knob Creek	12
Legent	12
Woodford Reserve	12
Basil Hayden's	15
Maker's Mark 46	16
Blanton's	28

RYE

Gibson's Rare 12 yr	9
Knob Creek	12
Sazerac	15
Wiser's 18	19

BLEND

Jack Daniels	9
Gentleman Jack	11
Hibiki	28

IRISH

Jameson	9
Black Bush	10

CANADA

Black Fox Single Grain	20
Black Fox Cask	29
Black Fox Premium	45

COGNAC / BRANDY 10Z

Grand Marnier	11	Remy Martin XO	70
Courvoisier VS	17	Hennessy XO	75
Hennessy VS	19	Hennessy Paradis	110
Remy Martin VSOP	23		

DIGESTIF 10Z

Montenegro	9	Fernet Branca	12
Limoncello	9	Berta Amaretto	18
White Sambuca	9		

DESSERT WINE 20Z

Holdvolgi Tokaji	13	Palmers 10 Port	12
Eloquence			