



CARVER'S

STEAKHOUSE & LOUNGE

HOR D'OEUVRES

(All 3 included)

BEEF TARTARE (GF)

certified angus tenderloin – egg yolk – caper – parsley – kettle chip

SALMON GRAVLAX (GF)*

red cabbage – lemon dill preserve – crostini

GAZPACHO (VG)

tomato – cucumber, green pepper – sourdough – sherry vinegar

SALAD or SOUP

(Choice of one)

CAESAR SALAD (GF) (V)*

romaine – baby kale – sourdough crouton – bacon – lemon

BEET SALAD (GF) (V)* (VG)

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

FRENCH ONION SOUP

grass fed beef broth - sweet onion – sourdough crouton - chives – gruyere



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ENTRÉE

(Choice of one)

7 oz STERLING FILET MIGNON or 12 oz ANGUS DRY-AGED NEW YORK (GF)

*whipped potato – market vegetable – butter & Maldon salt finish
All our Steaks are Canadian Beef and served medium rare to medium*

TARRAGON CHICKEN (GF)

celeriac purée – black lentils – brussels sprout – tarragon cream – lemon vinaigrette

LAMB CHOPS (Halal) (GF)

sweet potato pave – rustic gremolata – rapini - nut mix - market vegetable

SASKATCHEWAN STEELHEAD TROUT (GF)

wild rice – carrot purée – broccolini – carrot

ZAATAR CABBAGE STEAK (V) (GF)

mejadra – vegan herb yoghurt – tahini - dukkah

DESSERT

(Choice of one)

PEAR TART TATIN

caramelised pear - crisp sable dough – chocolate crumble– lime basil caviar – vanilla ice cream

BEIGNETS

salted caramel - crème anglaise - scotch caramel

CHOCOLATE CAKE (GF) (V)

dark chocolate – fruit coulis - berry