

APPETIZERS

OYSTERS

mignonette, lemon, tabasco
half dozen — 21
dozen — 42

STEAK TARTARE (CAB)

hand-chopped tenderloin,
potato gaufrette,
egg yolk — 25

TIGER PRAWN

COCKTAIL (4)
horseradish cocktail sauce,
avocado salad, herb oil — 21

BISON CARPACCIO

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

STEAK BITES

horseradish aioli, crispy
onion, bordelaise — 16

SCALLOPS (5) (GF)

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

DEVILLED EGGS (4)

dijon & smoked paprika
yolk filling, Northern Divine
sturgeon caviar — 19

RAVIOLI (3)

lobster, prawn, crab,
aromatic herbs, butternut
squash purée — 20

FOIE GRAS TERRINE

pickled cherry, brioche toast,
red cherry coulis, pistachio,
petite garden salad — 28

CRAB CAKES (3)

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

GOAT CHEESE DIP (V)

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, pb & j, charred jalapeño, lemon pepper — 19

CALAMARI

crispy kalamata olives, red peppers, green onion,
tzatziki — 19

CANADIAN BURGER

Canadian cheddar, bacon, tomato, lettuce, crispy
onion, housemade tomato aioli, choice of side — 23

NONNA SANDWICH (GF)

honey ham, arugula pesto, tomato, yellow mustard,
goat cheese crema on schiacciata bread — 21

TRUFFLE HONEY PIZZA (GA)

garlic confit, pecorino romano, mozzarella, provolone,
fontina, and truffle honey — 24

SPICY CALABRIAN PIZZA (GA)

tomato sauce, prosciutto, calabrian chilis, oregano, basil.
finished with arugula and pecorino romano — 22

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

FRENCH ONION SOUP

caramelized sweet onions, veal bone stock, sourdough crouton, melted gruyere — 16

GREEN GODDESS SALAD (GF) (V)

mixed greens, pickled watermelon radish, grape tomato, cucumber, roasted almond, goat cheese, mandarin — 15

CAESAR SALAD

romaine, baby kale, bacon, crouton crumbles, caesar dressing — 15

WEDGE SALAD (GF)

iceberg lettuce, grape tomato, bacon, chives, blue cheese crumble & dressing — 16

BURRATA CAPRESE (GF)

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

STEAKS

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

RIBEYE (DRY AGED)

16 oz — 65

NEW YORK (DRY AGED)

12 oz — 55

FILET MIGNON

(STERLING SILVER)

7 oz — 54

9 oz — 59

FILET OSCAR

(STERLING SILVER)

7 oz — 60

9 oz — 65

STEAK AU POIVRE

9 oz tenderloin, cracked peppercorn sear, brandy peppercorn sauce — 65

COLD SMOKED RIBEYE

18 oz bone-in, truffle cauliflower purée, crispy thrice-cooked potato batonnet, broccolini — 79

(sides listed above in lieu of market vegetable and potato options.)

ACCOMPANIMENTS

garlic shrimp — 12
butter poached lobster — 24
oyster & portobello mushroom — 8
twice baked potato — 8
truffle ravioli — 7

SAUCES

house béarnaise — 4
green peppercorn — 4
chimichurri — 4
blue cheese — 4
beef au jus — 4

SIDES

creamed spinach — 11
corn crème brûlée — 12
onion rings — 9
truffle fries — 10
asparagus & hollandaise — 12

SIGNATURE ENTRÉES

CHICKEN FRIED LOBSTER

2 x 6 oz lobster tails, light batter and crisp fried, green chili aioli, market vegetable, whipped potato — 70

BEEF SHORT RIB BORDELAISE

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

SMOKED PORK CHOP (GF)

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

LAMB CHOPS (GF) (HALAL)

sweet potato pavé, gremolata, broccolini, pistachio — 47

TRUFFLE CHICKEN (GF)

pomme purée, baby carrot, madeira sauce — 55

DUCK BREAST (GF)

radicchio and white bean cassoulet, pear compote, wild rice pilaf, soy honey glaze — 51

SASKATCHEWAN STEELHEAD TROUT (GF)

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

PRIME BURGER

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

ZAATAR CABBAGE STEAK (V)

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

DESSERT

BEIGNETS

salted caramel, crème anglaise, scotch caramel — 14

MILE HIGH LEMON MERINGUE PIE

classic lemon curd, flaky pastry, toasted meringue — 15

CHEESE TOWER

fine cheese selection, market fruit, crostini & crackers, jams, nuts — 29

SPECIALTY COFFEE

BLUEBERRY TEA 1.5OZ

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

IRISH COFFEE 1.5OZ

jameson, raw sugar, coffee, whip — 14

MONTE CRISTO 1.5OZ

grand marnier, kahlua, coffee, whip — 13

SPANISH COFFEE 1.5OZ

brandy, kahlua, coffee, whip — 13

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BOLD CLASSICS

OLD FASHIONED 2oz
bourbon, angostura,
orange, cherry — *14*
smoked +3.50

RUSTY NAIL 2oz
scotch, drambuie, cherry
— *14*

SAZERAC 2oz
rye, peychauds, lemon,
absinthe burn — *13*

NEGRONI 3oz
black fox gin, campari,
sweet vermouth, orange
— *15*

REFRESHING CLASSICS

**HEMINGWAY
DAQUIRI** 2oz
white rum, maraschino
liqueur, grapefruit, lime
— *13*

BLOODY MARY 2oz
lucky bastard vodka,
port house horseradish mix,
tomato — *13*

PAPER PLANE 2.25oz
bourbon, aperol,
montenegro, lemon — *14*

MARTINEZ 2.25oz
black fox oaked gin, sweet
vermouth, maraschino
liqueur, orange bitters
— *15*

SANGRIA (RED OR WHITE)

brandy, fruit juice, ginger-
ale, fresh fruit — *15*

PENICILLIN 2oz
scotch, lemon, ginger,
Islay scotch burn — *14*

ESPRESSO MARTINI 2oz
lucky bastard vodka,
kahlua, cold brew — *14*

PISCO SOUR 2oz
pisco, lime, egg white
— *13*

CARVER'S CREATIONS

ROYAL SOUR 2oz
rose gin, lemon, egg white
— *18*

PART TIME MODEL 2.75oz
mezcal blanco, montenegro,
campari, orgeat, lemon —
22

THE STARK 2.25 oz
bourbon, yellow chartreuse,
lemon, honey — *19*

LAST DANCE 2.25oz
(LOW ABV%)
punt e mes, elderflower,
lemon, tonic, cucumber,
celery bitters — *16*

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
Petit, Chenin Blanc , S. AFRICA	13	18	55
Tinhorn Creek, Chardonnay , CAN	14	19	60
Willm, Pinot Gris , FR	15	20	70

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

ROSÉ			
Gerard Bertrand, GSM , FR	14	19	60

BEER

DRAFT	PINT
Original 16 Pale Ale or Copper Ale	11
9 Mile Rafiki Moja IPA	11
Guinness	13
Stella Artois	13

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

(More options - ask your server)

SPIRITS

VODKA	1OZ	TEQUILA	1OZ
Ketel One	10	1800 Blanco	11
Stolichnaya	11	Misterios Mezcal	15
Grey Goose	11	Cabo Wabo Reposado	19
Belvedere	12	Patron Silver	20
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	20		

(GA) Gluten Free Available (GF) Gluten Free (VG) Vegan (V) Vegetarian

SCOTCH 10Z

SPEYSIDE

Glenfiddich 12 yr	14
Glengrant 12 yr	15
Glenlivet 12 yr	18
Balvenie 12 yr	22
Longmorn 16 yr	28
Macallan Classic	29
Glenfiddich 21 yr	90

HIGHLANDS

Balvenie 12 yr	16
Ancnoc 12 yr	17
Glenmorangie 10 yr	17
Highland Park 12 yr	19
Dalwhinnie 15 yr	28
Oban 14 yr	34
Highland Park 18 yr	38

ISLAY

Bowmore 12 yr	17
Laphroaig QC	21
Lagavulin 16 yr	34

BLENDED SCOTCH

Ballantine's	10
Dewar's White	10
Chivas Regal	14
Johnnie Walker Black	15
Johnnie Walker Blue	70

LOWLANDS

Auchentoshan 12 yr	15
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WHISK(E)Y 10Z

USA

Bulleit	10
Buffalo Trace	11
Maker's Mark	11
Legent	12
Basil Hayden's	13
Knob Creek	13
Woodford Reserve	13
Knob Creek Rye	14
Sazerac Rye	15
Maker's Mark 46	16

IRISH

Jameson	9
Black Bush	10
Writer's Tears	15

CANADA

Crown Royal	9
Gibson's Rare 12 yr	9
Wiser's 18	19
Black Fox Single Grain	20
Black Fox Cask	29
Black Fox Premium	45

BLEND

Jack Daniels	9
Gentleman Jack	11
Hibiki	28

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 Eloquent	13	Palmer's 10 Port	12
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