

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

7 oz — 54

9 oz — 59

FILET OSCAR

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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WINE

WHITE	6 OZ	9 OZ	BTL
Cantina Zaccagnini, Pinot Grigio , IT	14	19	65
Babich Black Label, Sauv Blanc , NZ	15	20	70
Tinhorn Creek, Chardonnay , CAN	16	21	75
RED			
Rock Bare, Shiraz , AUS	14	19	65
Ghost Pines, Cabernet Sauvignon , US	16	21	75
Luigi Bosca, Pinot Noir , ARG	17	22	80
Alma Negra, Malbec , ARG	18	23	85
ROSÉ			
Studio Rose By Miraval, FR	15	20	70
SPARKLING			
Freixenet Brut, Cava, SP		15	55

BEER

DRAFT	PINT
Original 16 Pale Ale	11
Original 16 Copper Ale	11
9 Mile Feature Draft	13
Guinness	13
Stella Artois	13
Feature Rotating Tap	13
BOTTLED BEER / CIDER	
Miller Genuine Draft	8
Bud Light	9
Corona	9
Kronenbourg 1664	10
Heineken	10
Strongbow	10
NON ALC	
Corona 0%	7
Wolf Willow Sangria	7
Wolf Willow Raspberry Rhubarb	7
(More options available – ask your server)	

SPIRITS

VODKA	1 OZ	TEQUILA	1 OZ
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	1 OZ	RUM	1 OZ
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