



CARVER'S  
STEAKHOUSE & LOUNGE

## APPETIZERS

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### 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

### 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

### SCALLOPS (5) (GF)

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

## SALAD & SOUP

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### FRENCH ONION SOUP

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

### GREEN GODDESS SALAD (GF) (VG)

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

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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

### FILET MIGNON

7 oz — 54

9 oz — 59

### STEAK AU POIVRE

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

### NEW YORK (DRY AGED)

12 oz — 55

### FILET OSCAR

7 oz — 60

9 oz — 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  
asparagus &  
hollandaise — 12  
onion rings — 9  
truffle fries — 10

## SIGNATURE ENTRÉES

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### 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

## BOLD CLASSICS

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### 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

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### HEMMINGWAY DAIQUIRI 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 — 12

### 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 — 12

## CARVER'S CREATIONS

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### ROYAL SOUR 2oz

rose gin, lemon, egg white — 18

### PART TIME MODEL 2.75oz

mezcal blanco, montenegro, campari, orgeat, lemon — 22

### THE STARK 2.25oz

bourbon, yellow chartreuse, lemon, honey — 19

### LAST DANCE 2.25oz (LOW ABV%)

punt e mes, elderflower, lemon, tonic, cucumber, celery bitters — 16

## ZERO-PROOF

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### DEW DROP

cucumber, mint, lemon, soda — 10

### PRETTY IN PINK

grapefruit, orange, ginger beer — 10

### WOLF WILLOW 0%

sangria or rhubarb raspberry — 7