

A P P E T I Z E R S

Enjoy one of our delicious appetizers with an aperitif to stimulate your appetite.

CRAB CAKE

Dungeness crab, meyer lemon cream, black truffle, fennel crisp 17

BLACK TIGER PRAWNS

Truffle vinaigrette, wild mushrooms, sprouts, shoots, horseradish wasabi 19

OYSTERS ON THE HALF SHELL

*Mignonette, tabasco, green goddess
18 half-dozen 32 one dozen*

POTATO GNOCCHI

Mushrooms, tomato confit, prosciutto de parma 16

DUCK SPRING ROLLS

Duck confit, crisp wonton, apple sriracha 15.5

LOBSTER COCKTAIL

½ tail, claw salad, tomato gin, green goddess 22

SEA SCALLOPS

Housemade bacon, cherry smoke, kalamansi butter 16

CARVERS BAKED OYSTERS

Sylvan Star Edam, caramelized fennel, pancetta flake 20

S A L A D S & S O U P S

Try one of our fresh and artfully presented salads or a savoury gourmet soup.

CARVER'S HOUSE

Spring mix, cucumber, cashew, tomato, snow goat, marmalade vinaigrette 12

TABLE SIDE CAESAR

Parmesan cheese, brioche croutons, anchovy, house smoked bacon 14

GOAT CHEESE & TOMATO

Heirloom, basil vinaigrette, greens, chevre cream, pecans, avocado, basil oil powder 15

MINT AND MELON

Watermelon gelee, micro mint, pistachio, mango, goat feta, chocolate balsamic 12

AHI TUNA

Wonton crisp, avocado, kelp caviar 16

'POPCORN SOUP'

Charred corn chowder, edamame, lobster hush puppy 10

LOBSTER BISQUE

Licorice panacotta, lobster knuckle 11.5

STEAKS

All Carver's steaks are 'AAA' Premium Canadian beef and hand-cut, on premise. We recommend ordering a market side and sauce to balance and enhance your meal.

ADD TO COMPLEMENT

Lobster Tail 22

Jumbo Prawns 14

Oscar Your Steak 12

FILET MIGNON

6 oz 36 8 oz 42

BONE-IN RIB EYE

14 oz 46 16 oz 52

CHEF'S CUT

daily cut based on market availability

NEW YORK

12 oz 40 14 oz 46

PRIME RIB

10 oz 36 12 oz 39

T-BONE STEAK

18 oz 54

SAUCE TRIO *Béarnaise, Peppercorn & "Wicked Whiskey" BBQ Sauce 8.5*

FEATURES

Whether enjoying a classic Carver's steak or another deliciously prepared feature, we recommend adding a market side to balance your meal.

WILD BOAR TENDERLOIN

Goat cheese celeriac puree, orange mulled wine 31

PACIFIC SEA BASS

Trio of cauliflowers, apple-wood smoked potato croquette, coconut cream 39

LOBSTER OSCAR TENDERLOIN

6 oz. filet, butter poached lobster tail, béarnaise 46

BEEF WELLINGTON

6 oz. filet, mushroom duxelle, puff pastry, foie gras 44

CANADIAN LAMB RACK

Carrot risotto, pistachio cardamom, cinnamon reduction 55

LEEK CREAM SALMON

Wine braised leek cream, tomato risotto, root vegetables 29

NATURAL LEMON ROSEMARY ROASTED CHICKEN

Bone-in, lemon zest, banana potato, greens & carrots 27

BRANDT LAKE WAGYU BURGER

Locally raised ground steak, housemade bacon, corn relish, smoked edam cheese 21

MARKET SIDES

Glazed Root Crop 9

Truffle Brie Mac 'n Cheese 12.5

Field Mushrooms 10

Rosemary Truffle Fries 8

Brussel Sprouts and Bacon 12

Lemon Butter Asparagus 12

Twice Baked Potato 10

Mushroom Barley Risotto 11