
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 15

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 RAVIOLI

Spring peas, leg confit, sunchoke cream 16

SEA SCALLOPS

Housemade bacon, cherry smoke, kalamansi butter 15

BURRATA AND BEETS

Quinoa, micro lemon balm, cold pressed olive oil 16

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 13

'POPCORN SOUP'

Charred corn chowder, edamame, lobster hush puppy 10

ROASTED ONION BISQUE

Pancetta, goat cheese, bouchée 10

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

PRIME SIRLOIN

10 oz 29

NEW YORK

12 oz 40 14 oz 46

PRIME RIB

10 oz 35 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

SABLEFISH

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

LOBSTER OSCAR TENDERLOIN

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

BISON BRISKET

In-house smoked, pickled cabbage, toasted barley, wild mushrooms 29

LAMB RACK

Carrot risotto, pistachio cardamom, cinnamon reduction 42

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

Creamed Spinach 8

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