

APPETIZERS

PRAWN AND SCALLOP TOURNEDOS

ROASTED TOMATO BUTTER, LEEK TEMPURA, TOBIKO

19

GULF SHRIMP COCKTAIL

TRADITIONAL SAUCE, GRAPEFRUIT SALAD

19

CARPACCIO OF BEEF

FRESH THYME, SEARED TENDERLOIN,
WILD MUSHROOM RISOTTO (CAKE), BLACK OLIVE OIL

19

PUTTANESCA

TENDER CALAMARI, SPICY TOMATO PUTTANESCA

15

BAKED CHEVRE

GOATS CHEESE CRUSTED WITH PECANS AND THYME, WARM
ROASTED APPLES, RED ONION RELISH

16

SCALLOP SEVICHE

FRESH LEMON, LIME MARINADE, MINTED WATERMELON
SALAD, COCONUT FOAM

16

CRAB CAKES

BURNT ORANGE-CHIPOTLE SAUCE,
CHARRED BOK CHOY

16

FRESH OYSTERS

FRESH MALPEQUE OYSTERS, WHITE WINE MIGNONETTE

1 DOZEN 39

1/2 DOZEN 22

FRESH MARITIME MUSSELS

ONE POUND PREPARED IN A UNIQUE STYLE EACH EVENING

18

ESCARGOT

IMPORTED FRENCH SNAILS, MUSHROOM BRANDY CREAM,
PUFF PASTRY

18

SOUP AND SALAD

BAKED FRENCH ONION SOUP

SWISS, PARMESAN, RICH BROTH, TENDER SPANISH ONIONS

9

CAESAR SALAD FOR TWO

PREPARED TABLESIDE

18

CARVERS BISTRO SALAD

GRAINY DIJON, APPLE CIDER VINAIGRETTE, LOOSE GREENS,
TOMATOES & CUCUMBERS, PUMPERNICKEL CROUTONS

13

HOUSE SALAD

BABY OAK GREENS, RED WINE HERB VINAIGRETTE

6

CARVER'S FEATURES

SASKATCHEWAN STEEL HEAD TROUT

KING CRAB STUFFED, GREEN COCONUT CURRY, SEARED
BUTTERNUT SQUASH, PARISSIENE POTATOES

29

ROASTED BASIL HALIBUT

ROASTED SHALLOTS, PAN FRIED SAFFRON POTATOES,
BASIL LIME CREAM

33

CANADIAN RACK OF LAMB

SUN-DRIED TOMATO CRUST, SMOKED GOUDA GALETTE
CINNAMON CIZANO JUS

46

TEA SMOKED DUCK BREAST

YAM POTATO CAKE, ROASTED NAPA CABBAGE,
SUN-DRIED CHERRY-PLUM WINE SAUCE

33

FREE RANGE CHICKEN

PANCHETTA, LEMON, FRESH SAGE,
SOFT POLENTA, NATURAL AU JUS

32

GRILLED VEAL CHOP

FRESH HERB GRILLED, GREMOLADA, ROASTED ONION
WHIPPED POTATO

46

RED WINE BRAISED SHORT RIB

BAKED IN A HERBED YORKSHIRE PUDDING, CAULIFLOWER
AND CHEVRE PUREE, MUSHROOM MARSALA DEMI

36

STERLING SILVER PREMIER BEEF

28 DAY AGED "AAA" STEAK & PRIME RIB CUTS
HAND CARVED AND SELECTED SPECIALLY FOR CARVER'S STEAKHOUSE
OUR ENTRÉES INCLUDE YOUR CHOICE OF EITHER
ROASTED ONION & HERB WHIPPED POTATO
OR THIS EVENING'S RISOTTO

FILET MIGNON

THE MOST TENDER AND CHOICE CUT OF THEM ALL
(6 oz 33) (8 oz 39) (10 oz 45)

CENTRE CUT NEW YORK STRIP LOIN

FAVOURER BY MANY CONNOISSEURS FOR ITS FULL BODIED FLAVOUR
(12 oz 35) (16 oz 41)

CARVER'S T-BONE

AN 18 OZ. CUT OF OUR FINEST BEEF
42

PREMIER PORTERHOUSE

A GENEROUS 22 OZ. CUT
46

STEAK DIANA

CARVER'S CLASSIC PREPARATION OF FILET MIGNON MEDALLIONS
45

ROAST PRIME RIB OF BEEF

SLOW ROASTED OVERNIGHT
(12 oz 35) (16 oz 44) (24 oz 53)

10 – 12 OZ. CARIBBEAN LOBSTER TAIL

(PLEASE ALLOW 30 MINUTES FOR PREPARATION)
56

CARVER'S STEAK AND LOBSTER

A CLASSIC COMBINATION OF 6 OZ. FILET MIGNON AND 5 – 6 OZ. LOBSTER TAIL
54

ALASKAN KING CRAB

1 POUND-SPLIT & SERVED WITH DRAWN BUTTER
56

CARVER'S STEAK AND CRAB

A CLASSIC COMBINATION OF 6 OZ. FILET MIGNON AND HALF POUND CRAB
54

ON THE SIDE

FRESH ASPARAGUS PARMESAN	15
FRESH MUSHROOM/ASPARAGUS	16
FRESH SAUTÉED MUSHROOMS	17
MARKET VEGETABLE SELECTION	8
CREAMED SPINACH	15
BÉARNAISE SAUCE	5
PEPPERCORN SAUCE	6
SHRIMP & SCALLOP SKEWER	12