

## APPETIZERS

### PRAWN AND SCALLOP TOURNEDOS

ROASTED TOMATO BUTTER, LEEK TEMPURA, TOBIKO  
15

### GULF SHRIMP COCKTAIL

TRADITIONAL SAUCE, GRAPEFRUIT SALAD  
15

### CARPACCIO OF BEEF

FRESH THYME, SEARED TENDERLOIN,  
WILD MUSHROOM RISOTTO (CAKE), BLACK OLIVE OIL  
15

### PUTTANESCA

TENDER CALAMARI, SPICY TOMATO PUTTANESCA  
12

### BAKED CHEVRE

GOATS CHEESE CRUSTED WITH PECANS AND THYME, WARM  
ROASTED APPLES, RED ONION RELISH  
12

### CRAB CAKES

BURNT ORANGE-CHIPOTLE SAUCE,  
CHARRED BOK CHOY  
13

### 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  
14

### ESCARGOT

IMPORTED FRENCH SNAILS, MUSHROOM BRANDY CREAM,  
PUFF PASTRY  
14

## SOUP AND SALAD

### BAKED FRENCH ONION SOUP

SWISS, PARMESAN, RICH BROTH, TENDER SPANISH ONIONS  
8

### CAESAR SALAD FOR TWO

PREPARED TABLESIDE  
18

### CARVERS BISTRO SALAD

GRAINY DIJON, APPLE CIDER VINAIGRETTE, LOOSE GREENS,  
TOMATOES & CUCUMBERS, PUMPERNICKEL CROUTONS  
11

### 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  
31

### RACK OF LAMB

SUN-DRIED TOMATO CRUST, SMOKED GOUDA GALETTE  
CINNAMON CIZANO JUS  
36

### TEA SMOKED DUCK BREAST

YAM POTATO CAKE, ROASTED NAPA CABBAGE,  
SUN-DRIED CHERRY-PLUM WINE SAUCE  
30

### PANCHETTA CHICKEN

PANCHETTA, LEMON, FRESH SAGE,  
SOFT POLENTA, NATURAL AU JUS  
28

### GRILLED VEAL CHOP

FRESH HERB GRILLED, GREMOLADA, ROASTED ONION  
WHIPPED POTATO  
41

### 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 32) (8 oz 37) (10 oz 43)

## CENTRE CUT NEW YORK STRIP LOIN

FAVoured 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  
39

## PREMIER PORTERHOUSE

A GENEROUS 22 OZ. CUT  
43

## STEAK DIANA

CARVER'S CLASSIC PREPARATION OF FILET MIGNON MEDALLIONS  
39

## ROAST PRIME RIB OF BEEF

SLOW ROASTED OVERNIGHT  
(8 oz 25) (12 oz 30) (16 oz 36)

## 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	9
FRESH MUSHROOM/ASPARAGUS	9
FRESH SAUTÉED MUSHROOMS	9
MARKET VEGETABLE SELECTION	6
CREAMED SPINACH	9
BÉARNAISE SAUCE	5
PEPPERCORN SAUCE	5
SHRIMP & SCALLOP SKEWER	9