
A P P E T I Z E R S

Chef driven, cosmopolitan plates. Some small and some designed for sharing.

CRAB STACK

Horseradish pannacotta, avocado, crab with tarragon mayo, greens, basil mint oil, red pepper coulis 20

TIGER PRAWN COCKTAIL

Black tiger prawns, tarragon cream, gin cocktail sauce 19

BEEF CARPACCIO

Truffle aioli, parmesan, caper berries, greens 18

OYSTERS ON THE HALF SHELL

*Tabasco, champagne mignonette, bloody mary vinaigrette
18 half-dozen 32 one dozen*

SEARED SCALLOPS & TORTELLINI

*Scallops, house made seafood stuffed tortellini,
lobster cream, edamame, radish, caviar 18.5*

CHICKEN LIVERS

Sauteed, balsamic glaze 16

GOAT CHEESE PHYLLO

*Phyllo squares, chevre & black truffle mousse, pine nuts, pickled
mushrooms, honey dressed frisee 18.5*

SEAFOOD TOWER

*Alaskan king crab, jumbo prawns, poached & marinated lobster tail,
seared scallops, market oyster. 35 per person – minimum 2 people
(house made horseradish, tarragon cream, gin cocktail sauce, mignonette)*

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

All dressings & soups are made fresh in-house.

CARVER'S HOUSE

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

CAESAR SALAD

Classic vinaigrette dressing 13.5

BEET & BLUE SALAD

*Beets, blue cheese canvas, pearl onions, beet powder, micro beet
greens 17*

FRENCH ONION SOUP

Caramelized onions, crostini, Gruyère, grated parmesan 10.5

S T E A K S													
All Carver's steaks are 'AAA' Premium Canadian beef and hand-cut, on premise. Steak cuts presented with parsnip mashed, baked potato, or french fries.													
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F E A T U R E S	
Thoughtfully composed plates, focused on flavours, to exemplify the dining experience.	

WILD BOAR TENDERLOIN

Goat cheese celeriac puree, orange mulled wine 39

PACIFIC SEA BASS

Trio of cauliflowers, apple wood smoked potato croquette, coconut cream 44

LOBSTER OSCAR TENDERLOIN

6 oz filet, butter poached lobster, apple & fennel purée, béarnaise 58

SHORT RIB PAPPARDELLE

Hand rolled wide egg pasta, braised short rib, basil tomato sauce 29

CHICKEN ROULADE

Roasted chicken roulade, herbs, baby carrots, creamed dill baby potatoes 31

RACK OF LAMB

Lamb rack, butter poached baby turnip, pistachio cream, spiced demi 58

LEEK CREAM SALMON

Wine braised leek cream, tomato risotto, root vegetables 29

PRIME GUINNESS BURGER

8 oz prime, green onion aioli, Guinness & smoked onion jam, porter cheddar, seasoned arugula 25

M A R K E T S I D E S	
<i>Glazed Root Crop 9</i>	<i>Lemon Butter Asparagus 12</i>
<i>Truffle Brie Mac 'n Cheese 12.5</i>	<i>Jalapeno Creamed Corn 10</i>
<i>Field Mushrooms 10</i>	<i>Twice Baked Potato 10</i>
<i>Cauliflower Steaks 12</i>	<i>Creamed Spinach 10</i>