

APPETIZERS

Bruschetta \$9

Oven toasted French bread with marinated roma tomatoes; fresh basil and balsamic vinegar topped with freshly grated parmesan cheese and whole roasted garlic

Smoked Salmon \$14

Served with red onion, capers, cream cheese and marble rye

Escargot Bourguignon \$15

French snails prepared with herbs, minced garlic, lemon juice and a touch of white wine

Jumbo Shrimp Cocktail \$17

Served with our own spicy cocktail sauce

Crab Cakes \$18

Pan fried Dungeness and red crab cakes served with a creamy green peppercorn sauce

Tuna, Scallop and Shrimp \$17

Seared albacore tuna with 1 jumbo shrimp and a large scallop sautéed in garlic butter, presented on spaghetti squash and red beets

Soup and Salad

French Onion Soup \$8

Carver's special blend of emmental, gruyere and parmesan cheese au gratin

Alberta Rancher Soup \$9

Made with Alberta beef and locally grown vegetables

Carver's House Salad \$5

Mixed greens served with house dressing

Spinach Salad \$10

Yellow and red peppers, toasted almond slices and sunflower seeds

Roasted Baby Beets \$11

Smoked almonds, Goat cheese, arugula and frisee lettuce

Caesar Salad for Two \$24

Prepared tableside

Tableside Entrees

Chateaubriand for Two \$79

Carved tableside and served with an array of fresh vegetables, potato and béarnaise sauce

Rack of Lamb \$39

Finished with fresh rosemary, garlic, Dijon mustard and served with macaire potatoes and fresh vegetables. Carved tableside

Steak Diana \$39

Carver's classic tableside preparation of beef tenderloin medallions, served with potato and fresh seasonal vegetables

Gratuity of 18% will be added for all groups of 6 or more



Well Aged Specially Selected "AAA" Alberta Beef



Filet Mignon 6oz - \$31 8oz - \$35 10oz bone in - \$37

The most tender and choice cut of all

Roast Prime Rib of Beef 8oz - \$26 10oz - \$30 12oz - \$34

Slow roasted and served with pan jus

Also available blackened New Orleans style – Add \$2

Center Cut New York Strip Loin 10oz - \$31 12oz - \$35

Favored by many connoisseurs for its full bodied flavor

Rib Eye 12oz - \$35

The eye of the Prime Rib-flavor galore

T-Bone 18oz - \$39

A generous cut of the finest Alberta beef

(Above boneless steaks available in a larger cut by request)

All steak entrees are served with Carver's garlic whipped potatoes

(Add a 1/2 pound of Alaskan king crab, 6 oz Lobster tail or 6 Jumbo Tiger Prawns to any steak entrée for \$20)

Carver's Features

Supreme of Chicken Neptune \$30

A large scallop, shrimp, crab and lime sauce. Served with wild & long grain rice and seasonal vegetables

Grilled Fillet of Atlantic Salmon \$29

Glazed with Maple syrup and served with sautéed dill potatoes, asparagus with orange sections, cherry tomatoes and squash

Carver's Halibut \$35

Pernod infused spinach topped with a halibut fillet lightly coated with Quark cheese then wrapped in filo pastry and garnished with orange sections. Served with white butter sauce, rice, snow peas and red peppers

Beef Tenderloin Atlantis \$41

Filet mignon topped with a large scallop, a jumbo shrimp and hollandaise sauce.

Served with macaire potatoes, ratatouilles and orange flavored fennel

Pan-fried Bison Rib Eye Steak 12oz - \$38

Topped with shallot confit and served with macaire potatoes and red cabbage.

Wild Boar \$28

Braised wild boar with bacon and red currants, served with gnocchi, red cabbage, baked apple and squash

Pork Tenderloin Medallion \$27

Served with pineapple, mango, and a sweet & sour sauce.

Accompanied with medley of wild & long grain rice and vegetables

Parisienne Gnocchi \$19

Infused with potatoes and tossed with broiled Tuscan vegetables, then baked with parmesan cheese and served with herb tomato sauce.

On The Side

Peppercorn sauce -prepared tableside - \$7 Carver's steak fries- \$6 Fresh asparagus with butter sauce- \$10

Sautéed mushrooms- \$9 Sautéed fresh vegetables- \$9 Jumbo baked potato with all the trimmings – \$4

Béarnaise sauce – \$5 Sautéed mushrooms and fresh asparagus combo – intended for sharing – \$12

