



CARVER'S  
STEAKHOUSE

## MENU ONE

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### CARVER'S HOUSE SALAD

*spring mix, cucumber, cashew, tomato,  
snow goat, marmalade vinaigrette*

OR

### MUSHROOM ARANCINI

*Porcini mushroom, buffalo mozzarella,  
truffle aioli, herb oil*

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### GRANITA

*creative palate cleansing sorbet*

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### PRIME SIRLOIN

*28 day aged prime Alberta beef 10 oz. sirloin steak,  
parsnip mashed potatoes, locally farmed vegetables*

OR

### LEEK CREAM SALMON

*wine braised leek cream, tomato risotto, root vegetables*

OR

### PORCINI & TRUFFLE ROAST CHICKEN

*bone-in breast, duck fat potato, collard greens, young  
carrots*

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### VANILLA BEAN CHEESECAKE

*stewed rhubarb, brandy Chantilly*

\$49 per person

18% gratuity and 5% GST not included

*Sheraton Cavalier Calgary Hotel  
2620 32 Ave NE T1Y 6B8  
403-291-0107*



CARVER'S  
STEAKHOUSE

## MENU TWO

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### GOAT CHEESE & TOMATO SALAD

*heirloom tomatoes, basil vinaigrette, greens,  
chevre cream, pecans, avocado, basil oil powder*

OR

### POPCORN SOUP

*charred corn chowder, edamame, lobster hush puppy*

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### GRANITA

*creative palate cleansing sorbet*

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### AAA NEW YORK

*28 day aged prime Alberta 12 oz. New York strip steak, parsnip  
mashed potatoes, locally farmed vegetables*

OR

### AAA FILET MIGNON

*28 day aged AAA Alberta beef filet mignon, parsnip mashed potatoes,  
locally farmed vegetables*

OR

### LEEK CREAM SALMON

*wine braised leek cream, tomato risotto, root vegetables*

OR

### PORCINI & TRUFFLE ROAST CHICKEN

*bone-in breast, duck fat potato, collard greens, young  
carrots*

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### VANILLA BEAN CHEESECAKE

*stewed rhubarb, brandy Chantilly*

OR

### STICKY TOFFEE PUDDING

*toffee sauce, bourbon vanilla gelato*

\$59 per person

18% gratuity and 5% GST not included

## MENU THREE

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### SIGNATURE TABLE SIDE CAESAR SALAD

*parmesan cheese, brioche croutons, anchovy, house smoked bacon*

### CRAB CAKE

*dungeness crab, Meyer lemon cream, black truffle, fennel crisp*

OR

### ROASTED ONION BISQUE

*pancetta, goat cheese, bouchée*

### GRANITA

*creative palate cleansing sorbet*

### AAA PRIME RIB

*28 day aged AAA Alberta beef 10 oz. prime rib, parsnip mashed potatoes,  
locally farmed vegetables*

OR

### AAA OSCAR TENDLEROIN

*28 day aged AAA Alberta beef 6 oz. filet mignon topped with lobster, crab, scallop and  
shrimp, with parsnip mashed potatoes, locally farmed vegetables, béarnaise sauce.*

OR

### SABLEFISH

*trio of cauliflower, apple-wood smoked potato croquette, coconut cream*

OR

### LAMB RACK

*carrot risotto, pistachio cardamom, cinnamon reduction*

### PB & CHOCOLATE TOGO

*peanut butter and chocolate parfait, caramel, roasted peanuts, cookie crumb*

OR

### STICKY TOFFEE PUDDING

*toffee sauce, bourbon vanilla gelato*

\$69 per person

18% gratuity and 5% GST not included