

CARMEN'S

STARTERS

SAUSAGE STUFFED PORTABELLA CAP ~ 8

sweet italian sausage, peppers, onions, aged provolone, fresh tomato bruchetta

ROASTED TOMATO & BLACK GARLIC BRUCHETTA ~ 7

oven roasted tomato, red onion, roasted peppers, black garlic, olive oil, crumbled goat cheese

CRISPY FRIED CALAMARI ~ 9

fresh calamari rings and tentacles, cherry peppers, chipotle aioli, fresh herbs

LOBSTER RIGATONI ~ 11

cold water lobster, aged cheddar cheese, baked baby rigatoni

PAN SEARED CRAB CAKES ~ 12

maryland style crab cakes, chipotle aioli, fresh herbs

CARMEN'S SHRIMP COCKTAIL ~ 10

jumbo shrimp, zesty cocktail sauce, fresh horseradish, lime

CLASSIC BEEF CARPACCIO ~ 8

seared beef tenderloin, garlic crostini, horseradish sauce, fresh cracked pepper

BLACKENED AHI TUNA ~ 9

diced ahi tuna, cajun spices, ginger-soy glaze, wasabi sauce

SOUPS

ROASTED TOMATO AND RED PEPPER CRAB BISQUE ~ 7

creamy crab veloute, roasted red peppers, sherry cream, creme fraiche

SOUP OF THE DAY ~ 7

chef's selection of fresh seasonal ingredients

CARAMELIZED ONION & MUSHROOM AU GRATIN ~ 6

spanish onions, portabella mushrooms, roasted beef stock, garlic crostini, gruyère cheese

SALADS

MISTO SALAD ~ 8

baby greens, dried cranberries, candied walnuts, bleu cheese, carmen's orange cognac vinaigrette

CARMEN'S CAESAR SALAD ~ 8

baby romaine, shaved onion, garlic crostini, kalamata olives, shaved parmesan, carmen's caesar dressing

WEDGE SALAD ~ 7

iceberg wedge, buttermilk blue cheese dressing, tomato, onion, bacon

HEARTS OF ROMAINE WITH WARM APPLE AND BACON ~ 7

chopped romaine hearts, stilton bleu cheese, apple crisps, warm bacon vinaigrette

ENTRÉES

12OZ ANGUS ELITE STRIP STEAK ~ 35

roasted garlic-green peppercorn beurre blanc, fresh onion rings, madeira reduction

CHAR GRILLED KARABUTO PORK CHOP ~ 26

warm apple shallot compote, pearled apple cheddar cheese, garlic and herb mashed potatoes

CHAR GRILLED 8OZ FILET MIGNON ~ 35

roasted portabella mushroom, maytag bleu cheese, glace de viande, garlic and herb mashed potatoes

HALF ROASTED ROSEMARY CHICKEN ~ 23

rosemary, fresh herbs, gorgonzola bread pudding, sauce natural

ROAST HALF DUCKLING ~ 25

oven roasted half duck, cranberry balsamic beurre blanc

SEAFOOD SELECTIONS

GRILLED SCOTTISH SALMON ~ 24

honey, orange citrus compound butter, grana padano cheese risotto

SPICE BLACKENED SCALLOPS ~ 26 half portion ~ 14

roasted cherry pepper-mango chutney, sautéed rice noodles, fresh vegetables, thai chili fumet

PAN SEARED HALIBUT ~ 28

southwest strawberry salsa, herb risotto

BROILED TWIN LOBSTER TAILS ~ 38

garlic, herbs, parmesan risotto, lemon drawn butter

SESAME STRIPED AHI TUNA STEAK ~ 28

white and black sesame seeds, tempura fried rice cake, seaweed salad, thai-chili glaze, balsamic reduction

SHRIMP & SCALLOP MILANESE ~ 26 half portion ~ 15

sea scallops, jumbo shrimp, rendered pancetta, saffron risotto, white wine tomato broth, parmesan crisps

PASTA SELECTIONS

VEGETARIAN PAPPARDELLE PASTA ~ 20 half portion ~ 11 add chicken ~ 5 add shrimp ~ 7

oven dried tomatoes, asparagus tips, red onion, garlic, roasted peppers, pesto, shaved parmesan

CORAL REEF LINGUINI ~ 22 half portion ~ 12

littleneck clams, mussels, shrimp, scallops, red onion, roma tomato, fresh herbs, rich white wine-garlic sauce

ROCK SHRIMP RISOTTO ~ 22 half portion ~ 12

rock shrimp, snow peas, roasted peppers, diced tomato, arborio rice, parmesan cheese

SIDES

LOBSTER MASHED POTATOES ~ 9

lobster meat, roasted lobster cream

GRILLED ASPARAGUS ~ 5

herb butter, crispy fried prosciutto

BAKED POTATO ~ 4

SPINACH AGLIO OLIO ~ 4