

# CARMEN'S

VALENTINE'S DAY WEEKEND  
FEBRUARY 12th, 13th, and 14th

## STARTERS

### BRUCHETTA TRIO ~ 8

classic tomato bruchetta, roasted root vegetable bruchetta, forest mushroom bruchetta, toasted crostini, madeira-infused goat cheese, balsamic-fig reduction

### STUFFED PORTABELLA ~ 8

portabella mushroom cap, sweet italian sausage, garden vegetables, roasted tomato coulis, basil pesto, aged provolone

### OYSTERS ON THE HALF SHELL ~ 9

shucked blue point oysters, tropical fruit salsa, classic mignonette, lemon, sweet chili cocktail sauce

### AHI TUNA SUSHI PIZZA ~ 7

ahi tuna, tempura fried sushi rice, ripe avocado, siracha aioli, scallions, seaweed salad, pickled ginger

### CARMEN'S SHRIMP COCKTAIL ~ 12

jumbo shrimp, zesty cocktail sauce, fresh horseradish, lime

## SOUPS

### LOBSTER BISQUE ~ 8

butter poached lobster, garden vegetables, roasted tomatoes, sherry, lobster velouté, crème fraiche, chive oil

### CARAMELIZED ONION & MUSHROOM AU GRATIN ~ 6

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

### SAUSAGE & POTATO POTAGE ~ 7

italian sausage, idaho potatoes, garden vegetable velouté, cream, applewood smoked cheddar

## SALADS

### MISTO SALAD ~ 8

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

### HEARTS OF ROMAINE WITH SWEET RUM VINAIGRETTE ~ 8

crisp romaine hearts, roasted beets, pomegranate, apples, roasted chestnuts, dried fruits, sweet rum vinaigrette

Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

## ENTRÉES

### PEPPER LACQUERED CHILEAN SEA BASS ~ 29

sea bass filet, shallots, sugar, ground black pepper, chardonnay, cream, chopped parsley, butter

### PINK PEPPERCORN & HERB CRUSTED ELK CHOP ~ 38

bone-in elk chop, pink peppercorns, chopped herbs, caramelized onions, pancetta, forest mushrooms, brandy-dijon bordelaise

### BRAISED LAMB SHANK ~ 27

slow braised lamb shank, citrus-tomato veloute, rosemary, thyme, red bell pepper polenta

### CHATEAU BRIANDE FOR TWO ~ 69

oven roasted 14oz beef tenderloin, roasted potatoes, fresh vegetables, wild mushroom-brandied bordelaise

### SWEET POTATO WRAPPED SCOTTISH SALMON ~ 24

scottish salmon, sweet potato shoe strings, caramelized fennel, port infused figs, cipollini onions, roasted pomegranate-beet gastriche

### GRILLED SHRIMP & SCALLOPS ~ 36

sea scallops, jumbo shrimp, grilled pineapple, chipotle-lime vinaigrette, bell pepper-napa slaw, cilantro sour cream

### CENTER CUT ANGUS ELITE STRIP STEAK ~ 35

center cut 14oz new york strip steak, caramelized shallots, portabella mushrooms, cabernet and balsamic reductions, sweet potato pommes frites

### ROASTED RED BEET RISOTTO ~ 20

roasted beets, creamy risotto, pomegranate seeds, green onions, grilled vegetables, toasted naan, stilton-brie

### BROILED TWIN LOBSTER TAILS ~ 38 add crab stuffing ~ 7

twin cold water lobster tails, fresh lemon, garlic, herbs, lemon drawn butter, sauce royal

### PAN ROASTED CHICKEN BREAST ~ 21

european chicken breast, truffled forest mushroom risotto, chorizo-leek compote

### VEGETARIAN PAPERDELLE ~ 20

paperdelle pasta, roasted roma tomatoes, asparagus tips, red onion, garlic, olive oil, roasted peppers, basil pesto, shaved parmesan

### LOBSTER VODKA SAUCE WITH CAVATELLI ~ 23

ricotta cavatelli, lobster meat, cipollini onion, snow peas, vodka-tomato blush, crispy fried prosciutto

### LAND & SEA ~ 42

petit filet mignon, caramelized onion-green peppercorn jus lie, alaskan king crab legs, boursin bechamel, lemon drawn butter