

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