

CARMEN'S

DINNER

STARTERS

CRAB STUFFED PORTABELLA CAP ~ 8
jumbo lump crab, portabella mushroom,
roasted tomato coulis, pesto, aged provolone

HEIRLOOM TOMATO BRUCHETTA ~ 8
heirloom tomato, tomatillos, roasted peppers,
black garlic, lemon infused goat cheese,
olive oil crostini, balsamic reduction

CRISPY FRIED CALAMARI ~ 9
fresh calamari rings and tentacles,
cherry peppers, chipotle aioli, fresh herbs

STUFFED PABLANO PEPPER ~ 7
shredded chicken, chorizo sausage,
fresh mozzarella, ancho chili marinara,
basil pesto, yellow pepper purée

GRILLED VEGETABLE TOWER ~ 6
portabella mushroom, zucchini,
yellow squash, onion, parmesan cheese crisps,
balsamic vinaigrette, roasted garlic aioli

CRAB CAKE "DUO" ~ 10
fried italian crab cake, fresh mozzarella,
charred tomato sauce, pan seared maryland
crab cake, red pepper remoulade,
balsamic reduction, chive oil

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

BIBB AND LOBSTER SPRING ROLLS ~ 9
butter poached lobster, julienne vegetables,
boston bibb petals, roasted garlic aioli,
red wine vinaigrette

CHEESE & FRUIT BOARD ~ 9
paprika toasted almonds, oven dried
pineapple chips, chef selected fruits & cheeses,
dragon honey

SOUPS

CARMEN'S SIGNATURE CRAB & CORN CHOWDER ~ 7
jumbo lump crab, sweet jersey corn, diced potatoes, sherry tomato broth

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

BIBB & ARUGULA ~ 8
boston bibb, baby arugula, mango, jicama, lemon-poppy 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

ENTRÉES

12OZ PRIME ANGUS STRIP STEAK ~ 35

roasted garlic-green peppercorn beurre blanc, herbed pommes frites, madeira reduction

14OZ BONE IN KARABUTO PORK CHOP ~ 26

porcini mushroom-madeira bordelaise

CHAR GRILLED 8OZ FILET MIGNON ~ 35

roasted portabella mushroom, maytag bleu cheese, glace de viande

SAUTÉED EUROPEAN CHICKEN BREAST ~ 21

chorizo sausage, braised leeks, forest mushroom risotto, black truffle oil

GRILLED SEMI BONELESS HALF DUCKLING ~ 22

habenero-spiced rum glaze, roasted fingerling potatoes, caramelized shallot-mango chutney

HERB MARINATED LAMB RACK ~ 36

asparagus tips, roasted peppers, roma tomato, black garlic, lemon infused goat cheese, basil oil, glace de viande

SEAFOOD SELECTIONS

SEARED NORWEGIAN SALMON ~ 23

sweet merlot glaze, sautéed spinach, shiitake mushrooms, five grain pilaf

SPICE BLACKENED SCALLOPS ~ 26 half portion ~ 14

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

TANDOORI SEARED HALIBUT ~ 26

roasted garlic-black bean cake, sweet corn purée, red pepper-apricot coulis, cilantro oil

FIRE GRILLED TWIN LOBSTER TAILS ~ 38

orange and herb sticky rice, mango purée, red pepper coulis

CHAR GRILLED AHI TUNA STEAK ~ 28

tempura fried rice cake, white peach purée, sriracha chili sauce, balsamic macerated berries

JUMBO SHRIMP MILANESE ~ 24 half portion ~ 13

rendered pancetta, english peas, saffron risotto, tomato-tarragon wine broth, grana padano cheese crisps

PASTA SELECTIONS

VEGETARIAN PARPERDELLE PASTA ~ 20 half portion ~ 11

oven dried tomatoes, asparagus tips, red onion, garlic, olive oil, parmesan, basil pesto

CORAL REEF LINGUINI ~ 22 half portion ~ 12

littleneck clams, mussels, shrimp, white wine garlic sauce

AGED BALSAMIC PENNE ~ 19 half portion ~ 11

portabella mushrooms, cherry tomatoes, french lentils, baby spinach, aged balsamic vinegar, olive oil

SIDES

LOBSTER MASHED POTATOES ~ 9

lobster meat, roasted lobster cream, mashed potatoes

ROASTED FINGERLING POTATOES ~ 4

HARICOTS VERTS ~ 4

GRILLED ASPARAGUS ~ 5

SPINACH AGLIO OLIO ~ 4

FOREST MUSHROOM RISOTTO ~ 6

arborio rice, forest mushrooms, truffle oil, grana padano

FIVE GRAIN PILAF ~ 5

basmati rice, wild rice, quinoa, lentils, barley, herb butter

SIGNATURE MASHED ~ 5

whipped potatoes, chefs daily seasoning & garnish