

# THE CARRIAGE HOUSE Bistro & Tavern

## Starters

**BAR JAR** – WARM GOAT CHEESE & BACON-BOURBON JAM WITH WARMED NAAN BREAD...\$11

**FRIED CALAMARI** – BREADED AND FRIED CALAMARI RINGS FINISHED WITH GARLIC WINE BUTTER & BANANA PEPPER RINGS...\$12

**STEAK HOUSE FLATBREAD** – HAND STRETCHED GRILLED FLATBREAD, SHAVED RIBEYE, ONION, MUSHROOM, GORGONZOLA, CHEDDAR MONTEREY JACK BLEND, AGED BALSAMIC DRIZZLE...\$14

**CARRIAGE HOUSE HUMMUS** – OUR CLASSIC CHICKPEA STYLE HUMMUS BLENDED WITH ROASTED RED PEPPERS AND GARNISHED WITH OLIVES, SHAVED PARMESAN & HOUSE PITA CHIPS...\$8. EXTRA CHIPS \$3.00

**BONELESS CHICKEN GOUJONS** – A PILE OF BONELESS CHICKEN TENDERLOINS IN YOUR CHOICE OF SALT & VINEGAR, BUFFALO, BBQ, SWEET BOURBON OR THAI CHILI SAUCE...\$9

**SPINACH & ARTICHOKE DIP** – A CREAMY BLEND OF SPINACH, ARTICHOKE HEARTS, GARLIC, PARMESAN AND CREAM CHEESE OVEN FINISHED WITH FRESH PITA CHIPS...\$9. EXTRA CHIPS \$3.00

**NACHOS** – PILED HIGH AND FINISHED WITH MELTED CHEESE, CHOPPED TOMATO, BLACK OLIVES, PICKLED JALAPENOS AND WITH FRESH SALSA AND SOUR CREAM. FEEL FREE TO SHARE...\$10. ADD CHICKEN...\$14\*

**CRABMEAT CRACKER CRUMB STUFFED MUSHROOMS** – TRADITIONAL CRABMEAT AND CRACKER CRUMB STUFFING FILLED BUTTON MUSHROOMS DRIZZLED WITH BUTTER AND TOPPED WITH MELTED PROVOLONE....\$11

**POTSTICKERS** – PORK FILLED, SESAME OIL SEARED AND STEAM FINISHED WITH GINGER SOY DIPPING SAUCE ...\$9

**MULLIGAN'S NACHOS** – HOUSE COOKED TORTILLA CHIPS, CHEESE BLEND, PULLED CORNED BEEF, SOUR CREAM AND FINISHED WITH A 1000 ISLAND DRIZZLE. \$13\*

**CHILI FRIES** – CRISPY FRENCH FRIES CHEDDAR JACK BLEND, BACON, TOMATO, SOUR CREAM...\$8\*

**FRENCH ONION SOUP** – HEARTY BEEF & ONION BROTH, CROSTINI, MELTED SWISS...\$6\*

**CHILI CON CARNE** – CHILI SPICES, BEANS, BEEF, MONTEREY-CHEDDAR BLEND.....\$7\*

**POTATO SKINS** – CRISPY POTATO SKIN, CHEDDAR JACK BLEND, BACON, BLACK OLIVES & SOUR CREAM...\$7\*

**CHICKEN WINGS** – DRY RUBBED WINGS, OVEN ROASTED, FRY FINISHED, CHOICE OF SAUCE...\$8\*

## Salads

CHICKEN 4 • GRILLED SALMON 8 • STEAK 9

DEMI HOUSE ...\$4    DEMI CAESAR...\$5    FULL HOUSE ...\$7    FULL CAESAR ...\$8

**FORAGER SALAD** – FIELD GREENS, DRIED CRANBERRIES, MANDARIN ORANGES, BLUE CHEESE, CHEDDAR CHEESE, CANDIED PECANS, WALNUTS ...\$12\*

**BEEF SALAD** – ARUGULA, GOAT CHEESE, SUNFLOWER SEEDS, AGED BALSAMIC VINAIGRETTE.....\$12\*

**TACO SALAD** – MIXED GREENS, TOMATO, RED ONION, BLACK OLIVES, CHILI, MONTEREY-CHEDDAR BLEND...\$11

**HONEY CRISP SALAD** – BUTTER LETTUCE, THIN SLICED HONEY CRISP APPLE, CRISPY PORK BELLY, CRUMBLED GORGONZOLA, APPLE VINAIGRETTE ...\$12\*

PEPPERCORN – RASPBERRY VINAIGRETTE – RANCH – 1000 ISLAND – BALSAMIC – BLUE CHEESE – ITALIAN – CAESAR

\*\*\* PLEASE NOTE TO BETTER EXPIDTE SERVICE WE DO NOT SEPARATE CHECKS FOR PARTIES LARGER THAN 6 GUESTS\*\*\*

# Heartier Fare

- BAKED SCALLOPS** – LARGE SEA SCALLOPS BAKED IN BUTTER WITH CRUMB TOPPING...\$22
- FISH N' CHIPS** – ATLANTIC HADDOCK, BEER BATTER, CITRUS SLAW, FRIES, TARTAR...\$16
- BAKED HADDOCK** – ATLANTIC HADDOCK, WHITE WINE BUTTER, TRADITIONAL CRACKER CRUMB ...\$17
- LOBSTER MAC N' CHEESE** – CAVATAPPI, FIVE CHEESE SAUCE, MAINE LOBSTER...\$22
- GRILLED SALMON** – GRILLED SALMON FILET, LIME BUTTER SAUCE, ...\$19\*
- PLG SEAFOOD PLATTER** – WHOLE BELLY FRIED CLAMS, ATLANTIC HADDOCK, SCALLOPS, & SHRIMP, FRIES, TARTAR AND SLAW...FIT FOR A KING...\$29
- PESTO CHICKEN TORTELLINI** – CHEESE STUFFED TORTELLINI IN A CREAMY PESTO SAUCE WITH GRILLED CHICKEN, SHAVED PARMESAN...\$17
- TURKEY TENDERLOIN TIPS** – GRILLED BOURBON INFUSED TURKEY TIPS, MUSHROOMS, ONION, RICE...\$17\*
- CHICKEN PARMESAN** – BREADED CHICKEN OVEN FINISHED WITH PROVOLONE OVER MARINARA & PASTA ...\$17
- TUSCAN CHICKEN RAVIOLI** – CHEESE STUFFED RAVIOLI, GRILLED CHICKEN, SUNDRIED TOMATO CREAM SAUCE, SPINACH...\$18
- BAYOU PASTA** – CAVATAPPI, GARLIC SAUSAGE, SHRIMP, CHICKEN, CAJUN CREAM SAUCE....\$19
- PEANUT NOODLE CHICKEN** – GRILLED CHICKEN, ONION, MUSHROOMS, SHREDDED CARROT, SESAME PEANUT SAUCE TOSSED WITH NOODLES & SERVED WITH AN EGG ROLL GARNISH....\$17
- RACK OF RIBS** – BBQ OR BOURBON STYLE, FRIES, SLAW.....1/2 RACK... \$16...FULL RACK...\$22
- BACON WRAPPED MEATLOAF** – APPLEWOOD SMOKED BACON, MEATLOAF, MUSHROOM RED WINE REDUCTION....\$17
- POT ROAST** – TENDER BRAISED POT ROAST, MASHED POTATO, VEGETABLE, GRAVY ...\$17
- STEAK TIPS** – BOURBON MARINATED STEAK TIPS, MUSHROOMS, ONIONS...\$19\*
- NY SIRLOIN** – DRY RUBBED & GRILLED, OVEN FINISHED WITH GARLIC BUTTER.... 10 OZ - \$20\* \$16 OZ. \$26\*
- PRIME RIB** – SLOW OVEN ROASTED PRIME RIB AU JUS....12 OZ. \$21\* \$16 OZ. \$27\*. **THUR.-SAT. NIGHTS**
- PORTERHOUSE PORK CHOP** – 10 OZ BONE IN PORK CHOP, GRILLED AND OVEN FINISHED WITH BACON BOURBON JAM.... \$18\*

ALL DINNER EXCEPT PASTA DISHES SERVED WITH VEGETABLE AND CHOICE OF GARLIC WHIPPED POTATO OR BROWN RICE & RED QUINOA BLEND. BAKED POTATO AVAILABLE THURSDAY-SATURDAY AFTER 4PM.

\* GLUTEN FREE

A La Carte Sides: TRUFFLE PARMESAN FRIES 3 • EXTRA VEGETABLE 2 • CAVATAPPI WITH RED SAUCE 4

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