THE CARRIAGE HOUSE

Bistro & Tavern

est. 2018

A Province Lake Golf Property

NEW YEAR'S EVE

ALL MEALS INCLUDE A GLASS OF HOUSE SPARKLING WINE

STARTERS

TRUFFLED MUSHROOM FLATBREAD – WILD MUSHROOMS, GOAT CHEESE, TRUFFLE OIL –$13
SHRIMP COCKTAIL – JUMBO SHRIMP WITH SPICY HOUSE COCKTAIL SAUCE - $10
COCONUT SHRIMP – COCONUT ENCRUSTED GULF SHRIMP WITH SWEET CHILI DIPPING SAUCE- $11
CHICKEN & WAFFLES – BELGIAN WAFFLE, HOUSE FRIED CHICKEN, MAPLE BUTTER SAUCE - $10
TRADITIONAL CLAM CHOWDER – CREAMY & SMOOTH, GARNISHED WITH FRESH MAINE LOBSTER CHUNKS- $5
BRUSCHETTTA ROUNDS –FRESH TOMATO, FRESH MOZZARELLA, AGED BALSAMIC, PARMESAN, GARLIC, BASIL- $8

ENTREES

CHOICE OF DEMI HOUSE OR DEMI CAESAR

PRIME RIB AU JUS – SLOW OVEN ROASTED RIB AU JUS WITH HORSERADISH CREAM – 12OZ. $22.00 16OZ. $27.00

STEAK AU POIVRE – 14 OZ SIRLOIN IN A CRACKED PEPPERCORN BRANDIED CREAM SAUCE- $22

FILET TUSCANY – 8 OZ GRILLED FILET SLICED AND LAID OVER A BED OF CREAMY SPINACH & MUSHROOM ORZO - $29

HONEY TERIYAKI SALMON – TERIYAKI MARINATED AND HONEY GLAZED GRILLED SALMON- $21

HADDOCK FLORENTINE – FRESH ATLANTIC HADDOCK, SPINACH, MOZZARELLA, WHITE WINE BUTTER SAUCE - $19

PARMESAN MUSHROOM RAVIOLI - CHEESE RAVIOLI, SHITAKE MUSHROOM CREAM SAUCE, SHAVED PARMESAN - $18

PLG FRIED SEAFOOD PLATE – SCALLOPS, SHRIMP, HADDOCK, WHOLE BELLY CLAMS FRIES, TARTAR, SLAW $29

LEMON THYME CHICKEN– STATLER CHICKEN BREAST WITH LEMON THYME BUTTER SAUCE - $17

SESAME PEANUT CHICKEN – NOODLES, GRILLED CHICKEN, ONIONS, SHITAKE MUSHROOMS, SESAME PEANUT SAUCE, NOODLES, SPRING ROLL GARNISH - $19

ENTREES SERVED WITH WHIPPED POTATO, RICE PILAF OR BAKED POTATO & HOUSE VEGETABLE

SWEET ENDINGS

MAPLE BOURBON ICE CREAM WITH BUTTER COOKIE TART - $7
RASPBERRY & CHOCOLATE RED WINE FLOAT $9
TRIPLE LAYER CHOCOLATE MOUSSE CAKE - $7
RUM RAISIN BREAD PUDDING WITH CINNAMON WHIPPED CREAM - $7