

Autumn 2010
Carriage House Café

*Our team of Chefs - Executive Chef William Schulte -Sous Chef Justin Carboni, and
Saucier Kayleigh Sargent, welcome you to the Carriage House Café!
We hope you enjoy our American Cuisine, and artfully presented fusions*

~ Appetizers, Salads & Stews ~

New England Style Crab Cakes - served on a bed of fresh greens with
lobster aioli **\$11**

Baked Spinach Artichoke Dip - with garlic bread **\$8**

New England Oyster Stew - en vol au vent **\$11**

Lobster Stew - tender chunks of claw, knuckle & tail meat in a lobster cream
with garlic bread **\$15**

Guinness Lamb Stew - in a bread bowl topped with shredded parmesan **\$ 12**

~ Our Signature Salads ~

The Castle Salad - Fresh greens topped with crumbled bleu cheese, chopped
walnuts and dried cranberries. Drizzled with a balsamic reduction & extra
virgin olive oil **\$10**

Apple Harvest Salad - pressed greens in a warm bacon vinaigrette with
roasted pumpkin seeds & tomato onzalat topped with sliced local apples,
marinated asparagus, melted goat cheese, and drizzled with warm cinnamon
glaze **\$ 10**

Above salads can be topped with...
flame grilled chicken or sirloin \$5
flame grilled sea scallops \$9
Sautéed lazy lobster \$ 10

Sandwiches~

Oven Baked Lobster Melt - lobster claw, knuckle and tail meat tossed in extra virgin olive oil, garlic, fresh scallions and tomato onzalot, Baked on french bread with lobster aioli and fresh mozzarella & provolone cheeses **\$20**

Croque Madame - French bread dipped in an egg batter, layered with smoked ham, turkey, Swiss cheese and a creamy dill sauce, baked to a golden brown. **\$10**

Bistro Chicken Sandwich - charbroiled chicken tenderloin served with cheddar cheese, lettuce, vine ripened tomato & tarragon mayonnaise on grilled ciabatta bread **\$10**

Olive's LTFM - lettuce, vine ripened tomato and fresh mozzarella, drizzled with balsamic reduction & extra virgin olive oil, on grilled French bread **\$10**
With smoked bacon **\$11**

Smoked Turkey BLT - smoked turkey piled high on a grilled gourmet torino roll, topped with bacon, lettuce and vine ripened tomato, served with tarragon mayonnaise **\$10**

Lucknow Burger - flame grilled Black Angus ground sirloin, layered with smoked ham, honey mustard, Swiss cheese, lettuce and vine ripened tomato **\$10**

BBQ Bacon Cheddar Burger - flame grilled Black Angus sirloin, with lettuce & vine ripened tomato **\$ 10**

Vegetarian Portabella Burger - flame grilled marinated whole portabella mushroom topped with melted crumbled bleu cheese, on a grilled torino roll **\$9**

Pastrami Melt - tender pastrami, caramelized onions, and melted Swiss cheese, on a grilled sour dough torino roll. **\$10**

(All sandwiches are served with Kettle cooked potato chips & a dill pickle spear)

From The Oven En Casserole ~

Baked Malibu Chicken** - with smoked ham melted Swiss cheese **\$11

Baked Oysters Rockefeller with a twist** - in spinach anise cream finished with melted goat cheese & crumb topping **\$20

Baked Haddock** - in a lemon garlic butter with a crumb topping **\$11

Baked Crab Stuffed Haddock** - with an Imperial glaze, finished with crispy fried onions **\$16

New England Lobster Pie** - in a lemon garlic butter with crumb topping & served with lobster aioli **\$20

Cajun Blackened Sirloin Tips Meltdown** - horseradish cream and tomato onzalot, topped with cheddar & Monterey jack cheeses **\$12

Sea Scallop Scampi** - in lemon garlic butter with a crumb topping **\$15

(Above served with a side Castle salad & garlic bread)

Carriage House Cafe Hours : 11:30pm - 4:00pm

Open 7 days through- October 23rd

Our hours will change when the leaves change. Autumn we will be open till 5 pm

*Buy your tickets now for our Murder Mystery Dinners October 29th and 30th
Ask your server for details.*

An 18% gratuity automatically added to parties of 6 or more and separate checks. please no substitutions