

The Carriage House Restaurant

Appetizers

Lucknow Scallops

Fresh sea scallops wrapped with applewood smoked bacon, served over a bed of creamy white corn and poblano peppers. 13

Olive Medley

Assorted roasted olives served with marinated goat cheese and caramelized onion naan. 10

Fried Calamari

Crispy golden brown fried calamari finished with cherry pepper garlic butter and fresh lemon. 11

Caprese Pesto Stack

A layering of Burrata mozzarella, pesto, tomatoes, and fresh basil with a balsamic glaze drizzle. 11

Soup & Salad

Dressing Options:

Blood Orange, Champagne, Lemon or Balsamic Vinaigrette
Blue Cheese and Ranch

Yankee Clam Chowder

Light, chock-full of fresh Maine clams.
Cup. 7 | Crock. 9

Soup du Jour

Ask your server what the Chef has created today.
Cup. 5 | Crock. 7

Sunshine Salad

Local greens with season fruit, and marinated goat cheese, garnished with candied walnuts and a blood orange vinaigrette. 11

Twin Falls Salad

Summery local greens, red onion, English cucumber, watermelon radish and dew drop peppers. 10

Caesar Salad

Castles take on a classic, baby romaine, tangy Caesar dressing, and home made croutons topped with shaved Asiago cheese. 10

Additions

Grilled Chicken 6 | Grilled Salmon 7 | Steak Tips 9
Fried Calamari 8 | Scallops & Bacon 9 |
Marinated Goat Cheese. 4

Entrées

Seafood Medley

Lobster, scallops, and haddock baked with white wine, butter and a crumb topping. Served with your choice of starch & vegetable. 24

Carriage House Pork

Tender grilled ribeye pork chop on top of roasted apple and root vegetables with maple smokehouse seasoning. Served with your choice of starch. 18

Terrace Tips

Bourbon marinated grilled steak tips topped with garlic butter sauteed portobello mushrooms. Served with your choice of starch and vegetable. 20

Downeast Lobster Roll

Succulent Maine lobster on a buttery grilled brioche roll served with french fries. 22

Crows Nest Chicken

Cilantro scented chicken breast grilled and served over a bed of white corn, poblano peppers, and pineapple with a chipotle aioli and served with a fresh garden salad. 17

Vegetable Roundel

A portobello mushroom cap brimming with a blend of kale, sweet potato, quinoa and vegetable medley and finished with cotija cheese. Served with a fresh garden salad. 17

Salmon Basilico

Wild caught salmon, grilled to perfection, served with your choice of starch and vegetable. 20

Lake View Tacos

Three flour tortillas filled with castle slaw, lightly fried haddock, boom boom sauce and watermelon radish. Served with fries. 17

An 18% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.