

Music Nights at

The Carriage House Restaurant



APPETIZERS

- TERRACE BRUSSELS

Served with jalapeno bacon jam for dipping

\$ 9
- CHICKEN POT STICKERS

Plump steamed pillows of chicken and crisp veggies. Sweet Thai chili sauce

\$11
- MEXICAN STREET CORN DIP

Bold with a hint of heat, melted cheese served with warm tortilla chips

\$12
- BAVARIAN SOFT PRETZELS

With creamy honey mustard

\$ 9
- FLATBREAD OF THE DAY

Inquire with your server

\$14

SOUPS AND SALAD

- NEW ENGLAND CLAM CHOWDER

A hearty New England classic bursting with fresh Maine clams

Cup \$ 8

Bowl \$ 10
- SOUP DU JOUR Chefs whim

Cup \$ 7

Bowl \$ 9
- TRADITIONAL CAESAR SALAD

Crisp romaine, Asiago cheese, croutons and Saratoga Caesar dressing

\$12
- LUCKNOW ANTIPASTO

Crisp greens, grape tomatoes, olives, artichoke hearts, Genoa salami, pepperoncini and provolone cheese with a balsamic vinaigrette

\$16
- Add to any salad

Chicken - \$7 Grilled Shrimp - \$11 Lobster - \$15

ENTREES

- BAVETTE STEAK*

10 oz. tender prime beef, grilled to perfection, rich demi glaze and truffle fries completes this dish

\$30
- “MURRAY” CHICKEN*

Airliner style boneless chicken breast, tender and juicy with served with mashed potatoes and vegetable

\$22
- SHRIMP TOSTADAS*

Three corn tostadas, creamy corn, crunchy veggies, feta cheese served with Amarillo rice

\$20
- PORTOBELLO STACK

A roasted mushroom cap layered with eggplant, summer squash, red onion, tomato, pesto, asiago cheese, and melted provolone. Served with a side Caesar salad

\$18
- LOBSTER ROLL SLIDERS

Claw and knuckle lobster meat on brioche rolls with lettuce and citrus butter

\$30
- SUNSET SCALLOPS*

Pan seared New Bedford sea scallops on pearled couscous with roasted vegetables, fresh tomato and Feta.

\$28

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

A 20% gratuity will be added to parties of six or more