Music Nights at

The Carriage House Restaurant



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

APPETIZERS		SOUPS AND SALAD	
TERRACE BRUSSELS Served with jalapeno bacon jam for dipping	\$ 9	NEW ENGLAND CLAM CHOWDER A hearty New England classic bursting with fresh Maine clams	
CHICKEN POT STICKERS Plump steamed pillows of chicken and crisp veggies. Sweet Thai chili sauce	\$11	Cup Bowl	\$ 8 \$ 10
		SOUP DU JOUR Chefs whim Cup	\$ 7
BAVARIAN SOFT PRETZELS With creamy honey mustard	\$ 9	Bowl TRADITIONAL CAESAR SALAD	\$ 9 \$12
FLATBREAD OF THE DAY Inquire with your server	\$14	Crisp romaine, Asiago cheese, croutons and Saratoga Caesar dressing	Φ1 Ζ
		LUCKNOW ANTIPASTO Crisp greens, grape tomatoes, olives, artichoke hearts, Genoa salami, pepperoncini and provolone cheese with a balsamic vinaigrette Add to any salad	\$16

ENTREES

TERRACE TIPS* Bourbon marinated steak tips grilled to perfection, served with frites	\$30
MEDITERRANEAN CHICKEN* Boneless breast of chicken served in a light tomato sauce, with artichokes, feta, olives, tomatoes	\$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* New Bedford sea scallops baked with butter & crumb topping, served with a Caesar salad	\$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