

# The Carriage House Restaurant

## APPETIZERS

<b>FLATBREAD</b> Red sauce, chicken, bacon, and mozzarella with a ranch drizzle	\$16
<b>BAVARIAN PRETZELS</b> Served with creamy pub mustard	\$14
<b>CHICKEN POTSTICKERS</b> Plump steamed pillows of chicken and crisp veggies. Sweet Thai chili sauce	\$13
<b>ARANCINI SPINACI</b> Crispy fried rice balls filled with creamy spinach, artichoke and gooey cheese	\$12

## SOUPS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b> Chockful of clams and potatoes in a rich creamy broth	
Bowl	\$12
Cup	\$8
<b>SOUP OF THE DAY</b> Chef's whim	
Bowl	\$10
Cup	\$7
<b>CAESAR SALAD</b> Fresh romaine, Asiago cheese, seasoned croutons served with a tangy Caesar dressing Add ons: Chicken - \$8 Lobster - \$17	\$12
<b>ENDLESS SUMMER</b> Crispy greens, beet and onion salad, cucumber, roasted red pepper, chicken and pistachios. Honey balsamic dressing	\$18

## ENTREES

<b>NEW ENGLAND LOBSTER ROLL</b> Claw and knuckle meat, lightly dressed with mayo in a toasted brioche roll served with frites	\$34
<b>SCALLOPS D'ANETO</b> Tender sweet scallops, sautéed in a light Dijon dill wine sauce with artichoke hearts, tomatoes and olives over garlic parsley linguine pasta	\$32
<b>TERRACE SHORT RIBS</b> Slow roasted tender beef in a rich demi-glace served with a savory cheese potato casserole and seasonal vegetable	\$35
<b>SESAME CHICKEN</b> Lightly fried chicken, Thai inspired sweet and spicy glaze over Asian noodles and veggies. Garnished with scallions and crispy garlic	\$28
<b>LAKEVIEW RATATOUILLE</b> A medley of eggplant, peppers, onions, zucchini and summer squash in a light plum tomato sauce. Finished with tangy feta and crusty baguette for dipping	\$25

