

The Carriage House Restaurant

APPETIZERS

FLATBREAD OF THE EVENING \$16
Inquire with your server

BAVARIAN SOFT PRETZELS \$14
Served with whole grain mustard

TRUFFLE BRUSSELS \$14
Crispy Brussel sprouts tossed with garlic infused extra virgin olive oil and truffle dust. Topped with Asiago cheese and prosciutto

SHRIMP AGLIO \$15
Oven roasted marinated garlic herb shrimp, butterflied with the shell on served with cocktail sauce and jardiniere

ENTREES

NEW ENGLAND LOBSTER ROLL \$30
Claw and knuckle meat, lightly dressed with mayo in a toasted brioche roll served with crisp french fries

FIREFLY CHICKEN \$25
Fire braised boneless chicken thigh over farfalle pasta finished in a light scampi style sauce with roasted tomatoes and petite peas

STEAK ARAGOSTA \$35
10 oz certified Angus top round steak, grilled and finished with a lobster compound butter. Roasted fingerling potato and seasonal vegetable

SCALLOP PORTICO \$32
Pan seared local sea scallops over arugula served with an herbed long grain rice finished with a blueberry basil gastrique

PORTOBELLO CAPRESE \$22
Fresh Portobello mushrooms layered with tomato, fresh mozzarella and a balsamic glaze served with herbed long grain rice

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Chockful of clams and potatoes in a rich creamy broth
Cup \$8
Bowl \$10

SOUP OF THE DAY
Chef's whim
Cup \$7
Bowl \$9

LUCKNOW GARDEN SALAD \$14
Mixed greens, fresh cucumbers, tomatoes, sliced onions, carrots, and sweet drop peppers with a blood orange vinaigrette
Add ons: Chicken - \$8 Lobster - \$17

CAESAR SALAD \$12
Fresh romaine, Asiago cheese, seasoned croutons served with a tangy Caesar dressing
Add ons: Chicken - \$8 Lobster - \$17

