

CARMINE'S STEAK HOUSE



Appetizers

Steakhouse Skins	
<i>Provolone, Cheddar, Prosciutto Ham and Scallions</i>	8.50
Our Toasted Ravioli	
<i>Lombardo's Housemade Colossal Meat Filled Ravioli</i>	8.95
Portobello Bruschetta	
<i>Grilled Portobello Over a Scallion Cream Cheese Bruschetta</i>	
<i>Drizzled with Balsamic Syrup</i>	10.95
Frog Legs	
<i>Sauteed in Garlic Butter</i>	10.75
Oysters Romanoff	
<i>Blue Point Oysters on the Half Shell Topped with Vodka,</i>	
<i>Horseradish Mousse, and Caviar</i>	12.95
Beer Battered Prawns	
<i>Remoulade and Cocktail Sauce</i>	11.75
Shrimp Cocktail	
<i>Served with Cocktail Sauce</i>	11.75
Crab Cakes	
<i>Twin Cakes Topped with Roasted Red Pepper Chipotle Aioli</i>	12.50
Pan Seared Candied Scallops	
<i>Over Carmelized Onions</i>	12.75

Chicken

Chicken Gorgonzola	
<i>Breaded and Charbroiled, Topped with a Gorgonzola Cheese and</i>	
<i>White Wine Sauce with Mushrooms</i>	19.95
Chicken Modega	
<i>Breaded and Charbroiled, Topped with Provolone Cheese and</i>	
<i>White Wine Lemon Prosciutto Mushroom Sauce</i>	19.95
Herb Roasted Chicken	
<i>Marinated Boneless Breast of Chicken</i>	19.95

Seafood

Fresh Fish of the Day	Market Price
Jumbo Shrimp Scampi	
<i>Filled with Lump Crab Meat, Topped with Italian Bread Crumbs</i>	
<i>Served with Drawn Garlic Butter</i>	28.75
Shrimp Brendini	
<i>With Tomatoes, Garlic, Gorgonzola and Spinach</i>	25.00
Cajun Scallops	
<i>With Red Onions, Red Bell Peppers and Prosciutto</i>	25.00
Spinaci Scallops	
<i>Over Shiitake Mushrooms, Apples, Spinach and Bacon, Striped with</i>	
<i>Balsamic Syrup, Topped with a hint of Gorgonzola Cheese</i>	25.00
South African Lobster Tails	Market Price
Add Lobster Tail with Any Entree	Market Price

Steaks and Chops

All of our beef is aged at least 21 days, hand cut and served with Carmine's Steak Butter. Not responsible for well done steaks.

Pork Chops

Twin 9 ounce Center Cut Chops, Served with a Port Demiglace and an Apple Chutney 25.00

Petite Filet Mignon 8 ounce

Smaller Cut from the Center of the Tenderloin 32.00

Filet Mignon 10 ounce

A Hearty Cut from the Center of the Tenderloin 36.00

Filet Gorgonzola

8 ounce Charbroiled Tenderloin in a Gorgonzola White Wine Sauce with Green Peppercorns and Shallots 34.00

Italian Pepperloin

8 ounce Tenderloin Rolled in Cracked Pepper with a Chianti Wine Sauce 34.00

NY Strip 14 ounce

Cut from the Center of the Loin 33.00

NY Strip 16 ounce

One Pound Cut from the Center of the Loin 36.00

Veal Chop

One Pound Provençal Chop with a Lemon White Wine Shiitake Mushroom Sauce 36.00

New Zealand Rack of Lamb

Eight Point Rack with your choice of Zinfandel Demiglace or a Whole Grain Mustard Demiglace 36.00

Porterhouse 24 ounce

The Best of Both Worlds – Tenderloin and Strip Loin, Married by the Bone 38.00

Bone-In Strip

20 ounce Bone-in Angus Sirloin 38.00

Bone-In Ribeye 20 ounce

The Most Marbling of all cuts, giving it a Superb Flavor 38.00

Filet Mignon 16 ounce

King Size Cut from the Center of the Tenderloin 60.00

NY Strip 28 ounce

King Size Cut from the Center of the Loin 64.00

Additional Offerings

Sauteed Onions and Mushrooms	3.75
In-House-Made Onion Rings	5.75
Sauteed Spinach	4.95
Jumbo Shrimp Scampi	5.25
Jumbo Lump Crab Meat	6.00
Bearnaise	2.50
Gorgonzola Crumbles	2.50
Cajun Rub	2.00

All Entrees include Carmine's House Salad and your choice of side dish.

Since 1934 – A Tradition of Fine Food From The Lombardo Family

PRIVATE MEETING ROOMS AVAILABLE FOR UP TO 120 PEOPLE