

CARMINE'S STEAK HOUSE



Appetizers

Steakhouse Skins <i>Provolone, Cheddar, Prosciutto Ham and Scallions</i>	8.00
Our Toasted Ravioli <i>Lombardo's Housemade Colossal Meat Filled Ravioli</i>	8.25
Breaded Buffalo Mozzarella <i>Served with Tomato Sauce</i>	9.75
Frog Legs <i>Sauteed in Garlic Butter</i>	10.00
Baked Artichoke Bottoms <i>Stuffed with Spinach and Cream Cheese, Served with a Garlic Dipping Sauce</i>	10.00
Beer Battered Prawns <i>Remoulade and Cocktail Sauce</i>	11.25
Shrimp Cocktail <i>Served with Cocktail Sauce</i>	11.50
Crab Cakes <i>Twin Cakes Topped with Roasted Red Pepper Chipotle Aioli</i>	11.75
Pan Seared Candied Scallops <i>Over Carmelized Onions</i>	13.25

Chicken

Chicken Gorgonzola <i>Boneless Breast of Chicken, Breaded and Charbroiled, Topped with a Gorgonzola Cheese and White Wine Sauce with Mushrooms</i> ...	18.75
Chicken Modega <i>Boneless Breast of Chicken, Breaded and Charbroiled, Topped with Provolone Cheese and White Wine Lemon Prosciutto Mushroom Sauce</i>	18.75
Herb Roasted Chicken <i>Marinated Boneless Breast of Chicken</i>	18.75
Chicken Florentine <i>Boneless Breast of Chicken, Breaded and Charbroiled over Spinach and Portobello Mushrooms with a Touch of Garlic, Topped with Provolone Cheese and Cognac Sauce</i>	18.75

Seafood

Shrimp Marie <i>In a Port Wine and Chipolte Pepper Sauce with Onions, Red Bell Peppers and Shiitake Mushrooms</i>	22.00
Shrimp Brendini <i>With Tomatoes, Garlic, Gorgonzola and Spinach</i>	22.00
Pan Seared Mia Bella Scallops <i>With Red Onions, Red Bell Peppers and Prosciutto in a Cognac Sauce</i>	24.75
Spinaci Scallops <i>Over Shiitake Mushrooms, Spinach and Bacon, Striped with Balsamic Syrup, Topped with a hint of Gorgonzola Cheese</i>	24.75
Fresh Fish of the Day	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 <i>Twin 9 ounce Center Cut Chops, Served with a Port Demiglace and an Apple Chutney</i>	21.00
Petite Filet Mignon 8 ounce <i>Smaller Cut from the Center of the Tenderloin</i>	29.00
Filet Mignon 10 ounce <i>A Hearty Cut From the Center of the Tenderloin</i>	33.00
Filet Gorgonzola <i>8 ounce Charbroiled Tenderloin in a Gorgonzola White Wine Sauce with Green Peppercorns and Shallots</i>	29.75
Italian Pepperloin <i>8 ounce Tenderloin Rolled in Cracked Pepper with a Chianti Wine Sauce</i>	29.75
NY Strip 14 ounce <i>Cut from the Center of the Loin</i>	30.00
NY Strip 16 ounce <i>One Pound Cut from the Center of the Loin</i>	34.00
Veal Chop <i>One Pound Provimi Chop with a Lemon White Wine Shiitake Mushroom Sauce</i>	32.00
New Zealand Rack of Lamb <i>Eight Point Rack with your choice of Zinfandel Demiglace or a Whole Grain Mustard Demiglace</i>	30.00

King Cuts

Porterhouse 24 ounce <i>The Best of Both Worlds – Tenderloin and Strip Loin, Married by the Bone</i>	35.00
Bone-In Strip <i>Carmine's Exclusive 20 ounce Bone-in Angus Sirloin</i>	35.00
Bone-In Ribeye 20 ounce <i>The Most Marbling of All Cuts, Giving it a Superb Flavor</i>	35.00
NY Strip 28 ounce <i>King Size Cut from the Center of the Loin</i>	55.00
Filet Mignon 16 ounce <i>King Size Cut from the Center of The Tenderloin</i>	52.00
Lobster Tails <i>South African Tails</i>	Market Price
Add Lobster Tail with Any Entree	Market Price

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