

Schultheis'

Lunch



Dinner

Carriage House Restaurant

– *Welcome to the Carriage House* –
Circa 1745

SOUP

Snapper
Soup du jour
French onion

COLD APPETIZERS

Carriage House Salad

Crisp romaine lettuce, candied walnuts, apples, diced tomato, olives and red onion tossed lightly in a cranberry vinaigrette dressing

Asparagus Proscuitto

Chilled asparagus wrapped in proscuitto with fresh baby mozzarella, sliced tomato in balsamic vinaigrette dressing

Shrimp Cocktail

Jumbo gulf shrimp poached in dark beer and fine herbs

Schlemmer Schnitten

Marinated thinly sliced filet mignon served with lemon, capers, olive oil, shaved Romano cheese, kosher salt & fresh black pepper

HOT APPETIZERS

Carriage House Oysters

Baked oysters topped with a spinach bacon duxelle with a touch of pernod

Beer Batter Brie

Fried brie accompanied by our house fruit sauce and assorted crackers

Tyrolean Mushroom Strudel

Seasoned forest mushrooms, bacon, onions and pine nuts wrapped in a flaky pastry drizzled with a porcini demi-glace

Stuffed Mushrooms

Fresh garden mushrooms stuffed with Bob's delectable crab imperial

Shrimp Lejon

Grilled gulf shrimp wrapped in cured ham with a tangy raspberry horseradish sauce

ENTRÉES

Filet Mignon

10 oz. filet mignon served with a Gorgonzola Demi-Glace

Rib Eye Steak

16 oz. grilled steak topped with Tyrolean onions in a Cabernet reduction

Grilled Lamb Chops

Three marinated lamb chops served in a porcini demi-glace

Pork Chops

Grilled twin mesquite pork chops served with a fruited mustard Dijon

Calves Liver

Grilled baby calves liver served with crisp bacon and onions or try it – “Viennese Style” julienne strips of liver with carmalized onions in a sherried wine vinegar sauce

VEAL SPECIALTIES

Veal Shittake

Sautéed medallions of veal with shittake mushrooms, lump crab meat and cherry tomatoes in a sherried cream sauce

Veal Madiera

Sautéed medallions of veal with oyster mushrooms in a Madiera wine sauce

Weiner Schnitzel

Sautéed tender thin veal cutlet in white wine, brown butter sauce topped with capers

Veal Saltimbocca

Sautéed medallions of veal topped with Parma-prosciutto in a sage demi-glace

POULTRY

Chicken Adige

Sautéed chicken breast topped with fresh mozzarella cheese in a white wine sauce

Jeager Chicken

Sautéed chicken breast in a classic hunter sauce: tomatoes, onions, forest mushrooms, bacon, brandy tarragon demi-glace

Chicken Valdostano

Breast of chicken topped with black forest ham, fontina cheese, almonds in a white wine demi-glace

SEAFOOD

Broiled Haddock

Broiled fresh fish fillet topped with a butter crumb topping

Jumbo Lump Crab Cakes

Pan seared jumbo lump crab meat drizzled with chive oil and a red pepper coulis

Baked Stuffed Salmon

Salmon filet wrapped in puff pastry with asparagus, lump crab meat in a beurre blanc sauce

Shrimp & Crab Imperial

Five gulf shrimp served over crab imperial in a lemon butter and white wine sauce

Broiled Sea Scallops

Large broiled sea scallops in a herb butter sauce

PASTA

Chicken Ala Rosa

Chicken and penne pasta tossed in a roasted tomato basil cream, topped with shaved Romano cheese

Penne Della Casa

Fresh garden vegetables sautéed in a home-made roasted tomato basil sauce tossed with penne pasta and parmigana cheese

Shrimp Provencale

Sautéed jumbo gulf shrimp, cherry tomatoes, fresh basil, olive oil served over a bed of linguini



**All entrees include fresh bread, house salad with your choice of home-made dressings, fresh vegetable, and potato*



BEVERAGES

Hazelnut Cappuccino

French Vanilla Cappuccino

Cappuccino

Espresso

Coffee

Assorted Herbal Teas

*Coke/Sprite/Ginger Ale/Diet**

*Unsweetened Iced Tea**

*Raspberry Iced Tea**

Stewart's Root Beer

Mineral Water

**Free Refills*

*Would you like to be part of our e-mail customer list for up
coming special events?*

*We have a comment card for you to sign in the Carriage
Room Foyer*

*Thank You for Dining with Us!
Bob and Donna Schultheis*

*We specialize menus for private parties in our
"Upstairs Dining Room", "Outside Dining Terrace"
or the "Main Dining Room".*

*Up to 125 persons * Take out and Catering Services available*

No separate checks please.

Parties of 6 or more 18% gratuity added.