

Schultheis'

Lunch



Dinner

Carriage House Restaurant

– *Welcome to the Carriage House* –
Circa 1745

SOUP

Snapper
Soup du jour
French onion

SPECIAL SALADS

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

COLD APPETIZERS

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

Deep fried beer battered 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 porchini demi-glace

Stuffed Mushrooms

Fresh garden mushrooms stuffed with Bob's delectable crab imperial

Shrimp Lejon.....

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

Clams Casino.....

Baked Little Neck clams stuffed with diced peppers, onions, herbs and bacon

ENTRÉES

Filet Mignon.....

10 oz. filet mignon served with a broiled portabella mushroom fan in a wine demi-glace

Rib Eye Steak.....

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

Grilled Lamb Chops.....

Three marinated lamb chops served in a porchini demi-glace

***Pork Chops**.....*

Grilled twin mesquite pork chops served with a fruited mustard

VEAL SPECIALTIES

***Veal Shittake***

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

***Veal Forestiere***

Sautéed medallions of veal in a classic hunter sauce: tomatoes, onions, forest mushrooms, bacon, brandy tarragon demi-glace

***Wiener Schnitzel**.....*

Sautéed tender thin veal cutlet lightly breaded 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 and tomato in a white wine sauce

***Jaeger Chicken**.....*

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

***Chicken Valdostano**.....*

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

Sautéed Breast of Duck.....

Sliced breast of duck sautéed with kirsch soaked cherries and natural juices

SEAFOOD

Broiled Haddock.....

Broiled fresh fish filet with a butter crumb topping

Jumbo Lump Crab Cakes.....

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

Baked Stuffed Salmon.....

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

Shrimp & Crab Imperial.....

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

Broiled Sea Scallops.....

Large sea scallops broiled to perfection in a delicate 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 parmesan cheese

Shrimp Provencale.....

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

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

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.....

Limonata.....

**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 can 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.