



Menu Selections



Schultheis
Lunch  Dinner
**Carriage House
Restaurant**



Appetizers

Soup of the DayMarket Price
Snapper soup5.95
French onion5.95

Seafood lovers Combo for Two

2 Grilled Shrimp Lejon, 2 Carriage House Oysters,
2 Stuffed Mushrooms, 2 Clams Casino, Served with lemon

Mussels Fra Diablo for Two.....

Prince Edward Island Mussels sautéed in a robust red plum
tomato sauce with garlic rounds

Entrees

Baked Stuffed Salmon

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

Lobster Tail

6 oz Maine lobster tail broiled to perfection, served with browned
butter / Stuffed with lump crab \$4.00 more

Jumbo Lump Crab Cakes

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

Seafood Pescatore'

Lobster, shrimp, scallops, mussels, & haddock sautéed in olive oil
& garlic served over a bed of linguini
(Choice of red or white sauce)

Surf and Turf

7oz Maine lobster tail accompanied
by an 6oz broiled filet mignon

Broiled Sea Scallops

Large sea scallops broiled to perfection in a delicate herb
butter sauce

Chicken Adige

Sautéed chicken breast topped with fresh mozzarella cheese, to-
mato and fresh basil in a white wine butter sauce

Rack of Lamb for Two

Marinated lamb chops served in a porchini demi-glace

Sautéed Breast of Duck

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

Veal Shitake

Sautéed medallions of veal, shitake mushrooms, jumbo lump
crabmeat and cherry tomatoes in a sherried demi-glace with a
touch of cream

Filet Mignon

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

Wiener Schnitzel

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

**includes one appetizer for two and one dessert choice for two **

A vegetarian alternative is also available upon request as well as any dietary restrictions