



APPETIZERS

ESCARGOT GARLIC, HERB BUTTER	12
ANTIPASTO PLATTER ^{GF} ASSORTED CHEESE, CURED MEATS, MARINATED VEGETABLES	18
SHRIMP COCKTAIL ^{GF} JUMBO SHRIMP, COCKTAIL SAUCE	16
*CRAB COCKTAIL ^{GF} SPLIT CRAB LEGS, MUSTARD SAUCE	14
*OYSTERS ^{GF} 1/2 DOZEN, MIGNONETTE & COCKTAIL SAUCE	15
*OYSTERS ROCKEFELLER ^{GF} HALF DOZEN OYSTERS, CREAMY SPINACH, PERNOD, HOLLANDAISE GRATINÉE	15
*FIRE AND ICE OYSTERS ^{GF} DUO OF ROCKEFELLER AND RAW OYSTERS ON HALF SHELL	15
SEARED SCALLOPS ^{GF} SPRING PEA AND GARLIC PUREE, SMOKED PORK BELLY, CHORIZO OIL	14
BACON WRAPPED SHRIMP AND SCALLOPS ^{GF} APPLE WOOD SMOKED BACON, APPLE AND DAIKON SLAW	15
CRAB CAKE JUMBO LUMP CRAB, CREOLE MUSTARD SAUCE	16
*SEAFOOD TOWER ^{GF} JUMBO SHRIMP, SPLIT CRAB LEGS, OYSTERS, MIGNONETTE, MUSTARD AND COCKTAIL SAUCES	34

SOUPS

LOBSTER BISQUE CRÈME FRAICHE, CHIVES	10
THREE ONION SOUP GRATINÉE CARAMELIZED SWEET ONIONS, RED ONIONS AND SHALLOTS, CROUTON AND GRUYÈRE CHEESE	8

^{GF} Gluten Free ^V Vegetarian

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SALADS

CAPRESE (GF)(V) SLICED HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL, BALSAMIC SYRUP	12
CHOPPED SALAD (GF) CHOPPED ICEBERG LETTUCE, DICED TOMATO, BACON, RED ONION, ROQUEFORT, BLUE CHEESE DRESSING	9
CAESAR SALAD CHOPPED HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING	9
WILTED SPINACH SALAD (GF) BABY SPINACH, MUSHROOMS, RED ONION, CHOPPED EGG, BACON, DIJON DRESSING	10
CARMEL KALE SALAD (GF)(V) GOAT CHEESE, FUJI APPLE, SPICED WALNUTS, LAVENDER HONEY APPLE VINAIGRETTE	10
BIBB SALAD (GF) HEARTS OF PALM, BUTTER LETTUCE, RED ONION, ASPARAGUS, TOMATO, CREAMY HERB DRESSING	10
CARMEL HOUSE SALAD BUTTER LETTUCE, SHRIMP, CRAB, HEARTS OF PALM, TOMATO, AVOCADO, CITRUS CREAM DRESSING	15

ENTRÉES

BUTTERNUT SQUASH RAVIOLI (V) WILD MUSHROOMS, THYME, TOASTED BREADCRUMBS, FRESH HERBS	24
SHORT RIBS BRAISED BEEF SHORT RIBS, PEAS, PEARL ONIONS, PAPPARDELLE PASTA	28
CARMEL ROASTED CHICKEN (GF) SPLIT CHICKEN BREAST, MASHED POTATOES, SEASONAL VEGETABLES, CHICKEN JUS	28
VEAL OSSO BUCO ESPAGNOLE, CREAMY GARLIC POLENTA, FRESH HERBS	34
* COLORADO LAMB CHOPS (GF) RATATOUILLE, BALSAMIC MINT SAUCE, ROASTED ROSEMARY FINGERLING POTATOES	34
* CARMEL MIXED GRILL (GF) PETIT BEEF TENDERLOIN, SHRIMP, SCALLOPS, MASHED POTATO, VEGETABLE	52

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FISH

*KING SALMON SEASONAL VEGETABLES, QUINOA, LEMON BUTTER SAUCE	36
GARLIC CRUSTED HALIBUT TARRAGON CREAM SAUCE, GARDEN VEGETABLES, ROSEMARY FINGERLING POTATOES	36
DOVER SOLE CHOICE OF VERONIQUE OR ALMONDINE STYLE, SAUTÉED GARLIC BROCCOLINI, ROSEMARY FINGERLING POTATOES	49
LINGUINE AND CLAMS FRESH CLAMS, TOMATO AND GARLIC BROTH, FRESH BASIL	25
*SEARED SCALLOPS COUSCOUS, FENNEL CREAM SAUCE, TOMATO COULIS	36
BOUILLABAISSE TOMATOES, SAFFRON, FISH, SHELLFISH	35
KING CRAB LEGS  CLARIFIED BUTTER, CHOICE OF SIDE	MARKET PRICE
CARMEL LOBSTER TAIL  MASHED POTATOES, SEASONAL VEGETABLES, BUTTER	MARKET PRICE

BEEF

<u>WAGYU</u>	
* 12 OZ. FLAT IRON	36
* 8 OZ. FILET	48
<u>CERTIFIED PRIME</u>	
* 16 OZ. BONE-IN NEW YORK	58
* 10 OZ. NEW YORK	45
<u>BLACK ANGUS</u>	
* 50 OZ. TOMAHAWK PRIME	99
* 24 OZ. BONE-IN RIBEYE	58
* 16 OZ. BONELESS RIBEYE	46
* 6 OZ. FILET	39
* 10 OZ. FILET	48
<u>ROASTED PRIME RIB</u>	
* 16 OZ. QUEEN CUT	34
* 24 OZ. KING CUT	44

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STEAK STYLE

BLACKENED ^{GF} • ROQUEFORT BLEU CHEESE ^{GF}
BLACK TRUFFLE BUTTER ^{GF} • CHIMICHURRI ^{GF} ^V

STEAK SAUCE

3

BÉARNAISE ^{GF} • HOLLANDAISE ^{GF} • BORDELAISE ^{GF} • MADEIRA ^{GF}
PEPPERCORN ^{GF} • AU JUS ^{GF} • SIGNATURE STEAK SAUCE ^{GF}

SURF YOUR TURF

LOBSTER TAIL ^{GF} 45
*KING CRAB LEGS ^{GF} 40
*SEARED SCALLOPS ^{GF} 18
*GRILLED SHRIMP ^{GF} 15
*OSCAR STYLE ^{GF} : KING CRAB, ASPARAGUS, BÉARNAISE SAUCE 18

ACCOMPANIMENTS

8

SAUTÉED MUSHROOMS ^{GF} ^V : MUSHROOMS, GARLIC, FRESH HERBS
IDAHO BAKED POTATO ^{GF} ^V : SOUR CREAM, BUTTER, CHIVES
ADULT TATER TOTS ^V : TRUFFLE OIL, PARMESAN CHEESE, HOUSE KETCHUP
MASHED POTATOES ^{GF} ^V : YUKON GOLD WHIPPED POTATO
CARMEL FRIES ^{GF} ^V : SEA SALT, HOUSE KETCHUP
ASPARAGUS ^{GF} ^V : STEAMED, HOLLANDAISE
CREAMED SPINACH ^{GF} ^V : CREAM, REGGIANO
MAC & CHEESE ^V : BLACK TRUFFLE, WHITE CHEDDAR
CREAMED CORN ^V : CREAM SAUCE
SAUTÉED BROCCOLINI ^{GF} ^V : SHALLOTS, SEA SALT
RATATOUILLE ^{GF} ^V : SEASONAL VEGETABLES
QUINOA ^V : WHITE QUINOA, CREAM

DESSERTS

AUNT BETTY'S WALNUT CARROT CAKE 9
PINEAPPLE CONFIT AND CREAM CHEESE FROSTING ICE CREAM

VANILLA BEAN CRÈME BRÛLÉE 9
SEASONAL BERRIES AND SHORTBREAD COOKIE

OLD FASHIONED CHOCOLATE CAKE 9
FRESH RASPBERRY, CHOCOLATE FUDGE SAUCE AND VANILLA ICE CREAM

NEW YORK STYLE INSPIRED CHEESECAKE 9
VANILLA BEAN STRAWBERRY CONFIT AND PISTACHIO BRITTLE

CARMEL ROOM SOUFFLÉ 12
CHOCOLATE OR GRAND MARNIER SOUFFLÉ WITH CHOCOLATE GANACHE OR
CRÈME ANGLAISE AND WHIPPED CREAM

TRIO OF SEASONAL SORBETS 9
SHORTBREAD COOKIE

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