

# THE Carmel ROOM

## APPETIZERS

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<b>ESCARGOT</b> GARLIC, HERB BUTTER	12
* <b>SHRIMP COCKTAIL</b> (GF) JUMBO SHRIMP, COCKTAIL SAUCE	16
* <b>CRAB COCKTAIL</b> (GF) SPLIT CRAB LEGS, MUSTARD SAUCE	14
* <b>OYSTERS</b> (GF) HALF DOZEN, MIGNONETTE & COCKTAIL SAUCE	15
* <b>OYSTERS ROCKEFELLER</b> (GF) HALF DOZEN OYSTERS, CREAMY SPINACH, PERNOD, HOLLANDAISE GRATINÉE	15
<b>FIRE AND ICE OYSTERS</b> (GF) DUO OF ROCKEFELLER AND RAW OYSTERS ON HALF SHELL	15
<b>SEARED SCALLOPS</b> (GF) GARLIC AND PEA PUREE, CRISPY PROSCIUTTO, CHORIZO OIL	14
<b>BACON WRAPPED SHRIMP AND SCALLOPS</b> (GF) APPLEWOOD SMOKED BACON, APPLE AND ENDIVE SLAW	14
<b>CRAB CAKE</b> JUMBO LUMP CRAB, CREOLE MUSTARD SAUCE	16

## SOUPS

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<b>SOUP DU JOUR</b>	10
<b>THREE ONION SOUP GRATINÉE</b> CARAMELIZED SWEET ONIONS, RED ONIONS AND SHALLOTS, CROUTON AND GRUYÈRE CHEESE	8

(GF) Gluten Free (V) Vegetarian

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## SALADS

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<b>CAPRESE</b> <sup>GF</sup> <sup>V</sup>	<b>12</b>
SLICED HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION	
<b>CHOPPED SALAD</b> <sup>GF</sup>	<b>9</b>
CHOPPED ICEBERG LETTUCE, DICED TOMATO, BACON, RED ONION, ROQUEFORT, BLUE CHEESE DRESSING	
<b>CAESAR SALAD</b>	<b>9</b>
CHOPPED HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING	
<b>WILTED SPINACH SALAD</b> <sup>GF</sup>	<b>10</b>
BABY SPINACH, MUSHROOMS, RED ONION, CHOPPED EGG, BACON, DIJON DRESSING	
<b>BIBB SALAD</b> <sup>GF</sup>	<b>10</b>
HEARTS OF PALM, BUTTER LETTUCE, RED ONION, ASPARAGUS, TOMATO, CREAMY HERB DRESSING	
<b>CARMEL HOUSE SALAD</b>	<b>15</b>
BUTTER LETTUCE, SHRIMP, CRAB, HEARTS OF PALM, TOMATO, AVOCADO, CITRUS CREAM DRESSING	

## ENTREES

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<b>SMOKED BRISKET SANDWICH</b>	<b>18</b>
ANCHO BARBECUE SAUCE, COLESLAW, ONION STRINGS, BRIOCHE BUN	
<b>THREE CHEESE TORTELLINI</b>	<b>24</b>
BASIL PESTO CREAM SAUCE, FRESH HERBS, OVEN-DRIED TOMATO	
<b>SHORT RIBS</b>	<b>28</b>
BRAISED BEEF SHORT RIBS, HARICOT VERT, PEARL ONION, ESPAGNOLE SAUCE, YUKON WHIPPED POTATO	
<b>CARMEL ROASTED CHICKEN</b> <sup>GF</sup>	<b>28</b>
SPLIT CHICKEN BREAST, WHIPPED POTATOES, SEASONAL VEGETABLES, CHICKEN JUS	
<b>*COLORADO LAMB CHOPS</b> <sup>GF</sup>	<b>34</b>
BROCCOLINI, BALSAMIC MINT SAUCE, ROASTED ROSEMARY FINGERLING POTATOES	
<b>*CARMEL MIXED GRILL</b> <sup>GF</sup>	<b>52</b>
PETIT BEEF TENDERLOIN, SHRIMP, SCALLOP, WHIPPED POTATO, SEASONAL VEGETABLE	

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# FISH

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<b>*KING SALMON</b>	<b>36</b>
LIMA BEAN AND CORN SUCCOTASH, ASPARAGUS, ROASTED RED PEPPER BUERRE BLANC	
<b>GARLIC CRUSTED HALIBUT</b>	<b>36</b>
TARRAGON CREAM SAUCE, SEASONAL VEGETABLES, ROSEMARY FINGERLING POTATOES	
<b>*SEARED SCALLOPS</b>	<b>36</b>
COUSCOUS, FENNEL CREAM SAUCE, TOMATO COULIS	
<b>KING CRAB LEGS</b> (GF)	<b>58</b>
CLARIFIED BUTTER, SEASONAL VEGETABLES	
<b>CARMEL LOBSTER TAIL</b> (GF)	<b>58</b>
CLARIFIED BUTTER, SEASONAL VEGETABLES	

# BEEF

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## CERTIFIED PRIME

<b>* 12 OZ. NEW YORK</b>	<b>49</b>
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## BLACK ANGUS

<b>* 24 OZ. BONE-IN RIBEYE</b>	<b>58</b>
<b>* 16 OZ. BONELESS RIBEYE</b>	<b>46</b>
<b>* 6 OZ. FILET</b>	<b>39</b>
<b>* 10 OZ. FILET</b>	<b>48</b>

## ROASTED PRIME RIB

<b>* 16 OZ. QUEEN CUT</b>	<b>34</b>
<b>* 24 OZ. KING CUT</b>	<b>44</b>

## STEAK SAUCE

<b>BEARNAISE</b> (GF) • <b>HOLLANDAISE</b> (GF) • <b>BORDELAISE</b> (GF) <b>CHIMICHURRI</b> (GF) • <b>BLACK TRUFFLE BUTTER</b> (GF) • <b>BLACKENED</b> (GF) <b>PEPPERCORN</b> (GF) • <b>SIGNATURE STEAK SAUCE</b> (GF) <b>ROQUEFORT BLUE CHEESE</b> (GF)	<b>3</b>
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## SURF YOUR TURF

<b>LOBSTER TAIL</b>	<b>45</b>
<b>*KING CRAB LEGS</b> (GF)	<b>40</b>
<b>*SEARED SCALLOPS</b> (GF)	<b>18</b>
<b>*GRILLED SHRIMP</b> (GF)	<b>15</b>
<b>*OSCAR STYLE</b> (GF) : KING CRAB, ASPARAGUS, BÉARNAISE SAUCE	<b>18</b>

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## ACCOMPANIMENTS

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- SAUTEED 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
- WHIPPED POTATOES** (GF)(V) : YUKON GOLD WHIPPED POTATOES
- 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
- SAUTEED BROCCOLINI** (GF)(V) : SHALLOTS, SEA SALT
- VEGETABLES** (GF)(V) : SAUTEED SEASONAL VEGETABLES

## DESSERTS

- AUNT BETTY'S WALNUT CARROT CAKE** 9  
PINEAPPLE CONFIT AND CREAM CHEESE FROSTING ICE CREAM
- VANILLA BEAN CREME BRULEE** 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  
CREME ANGLAISE AND WHIPPED CREAM
- TRIO OF SEASONAL SORBETS** 9  
SHORTBREAD COOKIE

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