

Schultheis'

Lunch



Dinner

Carriage House Restaurant

CIRCA 1745

—WELCOME TO THE CARRIAGE HOUSE—

SOUPS

SNAPPER

CUP 6.50 • BOWL 7.50

FRENCH ONION

CROCK 5.95

ASK ABOUT OUR SOUP OF THE DAY

SPECIALITY SALADS

CARRIAGE HOUSE SALAD — 8.95

SPRING MIX • APPLES • CANDIED WALNUTS • CRAISINS • TOMATO •
• RED ONIONS • CRANBERRY VINAIGRETTE

CAESAR SALAD — 8.95

CRISP ROMAINE • HOUSEMADE CROUTONS • ROMANO CHEESE •
• DICED TOMATO • TOASTED GARLIC DRESSING

SALAD TOPPINGS

CHICKEN 3 • SALMON 4 • SCALLOPS 6 • SHRIMP 6

GRILLED • BLACKENED • MESQUITE • JERK • CARAMELIZED • PESTO

APPETIZERS

SMOKED SALMON LATKES — 10.95

SMOKED SALMON • HERBED CREAM CHEESE • RED ONION • CAPERS
• POTATO LATKES • GHERKIN PICKLES

ALASKAN CRAB & SHRIMP COCKTAIL — 13.95

SNOW CRAB CLAWS • JUMB SHRIMP • COCKTAIL SAUCE

SCHLEMMER SCHNITTEN — 10.95

SLICED FILET MIGNON • LEMON OIL • CAPERS • OLIVE OIL •
• HORSERADISH • ROMANO CHEESE

ASPARAGUS PROSCIUTTO — 10.95

ASPARAGUS • PROSCIUTTO • MOZZARELLA • TOMATO • ROMANO CHEESE •
• PEPPERONCHINIS • KALAMATA OLIVES • BALSAMIC VINAIGRETTE



HOT APPETIZERS

CARRIAGE HOUSE OYSTERS — 11.50

BAKED LONG ISLAND OYSTERS • SPINACH • BACON • PERNOD

BEER BATTERED BRIE — 9.95

BRIE • HOUSEMADE FRUIT SAUCE • ASSORTED CRACKERS

TYROLEAN MUSHROOM STRUDEL — 9.95

FOREST MUSHROOMS • BACON • ONIONS • PINE NUTS •
• PORCINI DEMI-GLACE

STUFFED MUSHROOMS — 11.50

GARDEN BUTTON MUSHROOMS • HOUSEMADE CRAB IMPERIAL •
• BEURRE BLANC

CLAMS CASINO — 11.50

LITTLE NECK CLAMS • DICED PEPPERS • BACON • ONIONS

PRINCE EDWARD ISLAND MUSSELS — 11.50

FRA-DIABLO SAUCE OR WHITE WINE GARLIC SAUCE

KASE SPAETZLE — 9.95

GERMAN NOODLES • GERMAN CREAM CHEESE • BROWNEED BUTTER •
• CARAMELIZED ONIONS • BACON

ENTRÉES

FILET MIGNON — 29.95

9 OZ. FILET • PORTABELLA MUSHROOM • CABERNET SAUCE

RIB EYE STEAK — 28.95

15 OZ. RIB EYE • CARAMELIZED ONIONS • GORGONZOLA •
• BACON • BUTTER

LAMB CHOPS — 29.95

3 MARINATED LAMB CHOPS • PORCINI DEMI-GLACE

PORK CHOPS — 23.95

TWIN MESQUITE PORK CHOPS • APPLE CRANBERRY CHUTNEY



ADD A COLD WATER LOBSTER TAIL TO ANY ENTRÉE



SAUTÈED SPECIALITIES

VEAL SHIITAKE — 26.95

VEAL • JUMBO LUMP CRAB MEAT • SHIITAKE MUSHROOMS •
• CHERRY TOMATOES • SHERRY • CREAM

WIENER SCHNITZEL — 24.95

VEAL CUTLET • BROWNEED BUTTER • CAPERS • WHITE WINE

VEAL SALTIMBOCCA — 24.95

VEAL • PARMA-PROSCIUTTO • SAGE • DEMI-GLACE

VEAL FORESTIERE — 24.95

VEAL • FOREST MUSHROOMS • TARRAGON • BACON • ONIONS
• BRANDY • DEMI-GLACE

DUCK BREAST — 22.95

DUCK BREAST • KIRSCH SOAKED CHERRIES • DEMI-GLACE

PAN SEARED FILET MEDALLIONS — 29.95

FILET MEDALLIONS • ROASTED WILD MUSHROOMS • MADIERA WINE

CHICKEN ANNA MARIA — 23.95

CHICKEN • GULF SHRIMP • SUNDRIED TOMATOES •
• WHITE WINE • BASIL • CREAM

JAEGER CHICKEN — 21.95

CHICKEN • FOREST MUSHROOMS • BACON • TOMATOES •
• ONIONS • TARRAGON • BRANDY • DEMI-GLACE

CHICKEN VALDOSTANO — 21.95

CHICKEN • BLACK FOREST HAM • FONTINA CHEESE •
• ALMONDS • CREAM • WHITE WINE • DEMI-GLACE

HÜHNER SCHNITZEL — 19.95

BREADED CHICKEN CUTLET • LEMON • BUTTER • WHITE WINE





SEAFOOD

SHRIMP & CRAB IMPERIAL — 25.95

GULF SHRIMP • JUMBO LUMP CRAB MEAT • BEURRE BLANC

JUMBO LUMP CRAB CAKES — 25.95

JUMBO LUMP CRAB CAKES • CHIVE OIL • RED PEPPER COULIS

BROILED SEA SCALLOPS — 27.95

DAY BOAT DRY SEA SCALLOPS • HERBS • BUTTER • BEURRE BLANC

BROILED HADDOCK — 22.95

CANADIAN HADDOCK • HERB BUTTER CRUMB TOPPING

SAUTÉED RED SNAPPER — 24.95

RED SNAPPER • GULF SHRIMP • BASIL • TOMATO BRUSCHETTA • WHITE WINE

STUFFED SALMON — 23.95

SALMON FILET • ASPARAGUS • JUMBO LUMP CRAB MEAT •
• PUFF PASTRY • BEURRE BLANC



LOBSTER TAILS SERVED ANY TIME UPON REQUEST

PASTA

SHRIMP SCAMPI — 22.95

GULF SHRIMP • TOMATO • LINGUINI • WHITE WINE • GARLIC

CHICKEN ALA ROSA — 21.95

CHICKEN • PENNE PASTA • TOMATO • BASIL • CREAM

PENNE DELLA CASA — 19.95

SAUTÉED GARDEN FRESH VEGETABLES • PENNE PASTA •
• ROMANO CHEESE • HOUSEMADE MARINARA



ALL ENTREES INCLUDE

• FRESH VEGETABLE • POTATO • FRESH BREAD • TOSSED SALAD

À LA CARTE SIDES— 4.25

SPAETZLE • RED CABBAGE

HOUSEMADE DRESSINGS

BALSAMIC VINAIGRETTE • CRANBERRY VINAIGRETTE •
• GORGONZOLA • RANCH • RUSSIAN • TOASTED GARLIC

DIETARY RESTRICTIONS ARE NEVER A PROBLEM

GLUTEN FREE AND VEGETARIANS WELCOME



BOTTLED BEER

16 oz. IMPORTS — 8.50

**PINKUS HEFE-WEIZEN • PINKUS UR-PILS • AYINGER UR-WEISSE •
• GREEN'S GLUTEN FREE**

ORVAL TRAPPIST ALE — 10.50

LAMBIC FRAMBOISE RASPBERRY BEER — 13.50

12 oz. SAMUEL SMITH — 6.95

**ORGANIC LAGER • ORGANIC CIDER • ORGANIC CHOCOLATE STOUT
• ORGANIC OATMEAL STOUT**

DOMESTIC — 4.95

**COORS LIGHT • MILLER LITE • YUENGLING LAGER • AMSTEL LIGHT
CLAUSTHALER NON-ALCOHOLIC — 4.95**

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFTS

WINES BY THE GLASS

RED — 8.00

MERLOT • CABERNET SAUVIGNON •

PINOT NOIR — 8.50

WHITE — 8.00

CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL • MOSCATO • REISLING

ASK YOUR SERVER ABOUT OUR FEATURED POURS

BEVERAGES — 2.75

**SODA • UNSWEETENED ICED TEA • RASPBERRY ICED TEA • COFFEE
• ASSORTED HERBAL TEAS • MINERAL WATER**

ESPRESSO — 3.25

CAPUCCINO

HAZELNUT — 7.50 • FRENCH VANILLA — 7.50 • REGULAR — 5.50

PARTIES OF 6 OR MORE 18% SUGGESTED GRATUITY

