
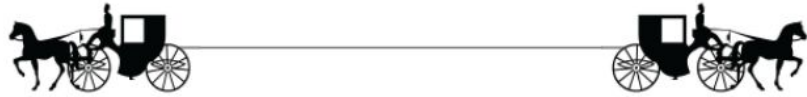


Schultheis'  
Lunch  Dinner  
**Carriage House  
Restaurant**



~ WELCOME TO THE CARRIAGE HOUSE ~

**SOUPS**

**SNAPPER**

CUP 6.50 • BOWL 7.50

**FRENCH ONION**

CROCK 5.95

**SPECIALTY 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 4 • SALMON 5 • SCALLOPS 6 • SHRIMP 6  
GRILLED • BLACKENED • MESQUITE • JERK • CARMELIZED • 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 • JUMBO SHRIMP • COCKTAIL SAUCE

**SCHLEMMER SCHNITTEN - 10.95**

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

**ASPARAGUS PROSCIUTTO - 10.95**

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

**CARRIAGE HOUSE OYSTERS - 11.50**

BAKED LONG ISLAND OYSTERS • SPINACH • BACON • PERNOD

**BEER BATTERED BRIE - 9.95**

BRIE • HOUSE-MADE 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**

YOUR CHOICE OF FRA DIABLO OR WHITE WINE GARLIC SAUCE

**KASE SPAETZLE - 9.95**

GERMAN NOODLES • GERMAN CREAM CHEESE • BROWNED BUTTER •  
CARMELIZED ONIONS • BACON

**RAW BAR AVAILABLE DAILY - PRICE PER PIECE OR DOZEN**

CLAMS • OYSTERS • SHRIMP • CRAB CLAWS

## ENTRÉES

INCLUDE VEGETABLE & POTATO DU JOUR, FRESH ROLLS & HOUSE SALAD

### FILET MIGNON - 32

9 OZ. FILET • PORTABELLA MUSHROOM • CABERNET SAUCE

### RIBEYE STEAK - 31

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

### LAMB CHOPS - 32

3 MARINATED LAMB CHOPS • PORCINI DEMI-GLACE

### DUCK - 23

DUCK BREAST • KIRSCH SOAKED CHERRIES • DEMI-GLACE

### PORK CHOPS - 26

TWIN MESQUITE PORK CHOPS • APPLE CRANBERRY CHUTNEY

### VEAL SHIITAKE - 28

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

### WIENER SCHNITZEL - 26

VEAL CUTLET • BROWNED BUTTER • CAPERS • WHITE WINE

### VEAL FORESTIERE - 25

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

### PAN-SEARED FILET MEDALLIONS - 32

FILET MEDALLIONS • ROASTED WILD MUSHROOMS • MADIERA

### CHICKEN ANNA MARIA - 25

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

### CHICKEN VALDOSTANO - 23

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

### HÜHNER SCHNITZEL - 22

BREADED CHICKEN CUTLET • LEMON • BUTTER • WHITE WINE

## SEAFOOD

### SHRIMP & CRAB IMPERIAL - 27

GULF SHRIMP • JUMBO LUMP CRAB MEAT • BEURRE BLANC

### JUMBO LUMP CRAB CAKES - 27

JUMBO LUMP CRAB CAKES • CHIVE OIL • RED PEPPER COULIS

### BROILED SEA SCALLOPS - 29

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

### BROILED HADDOCK - 23

CANADIAN HADDOCK • HERB BUTTER CRUMB TOPPING

### SAUTÉED RED SNAPPER - 24

FLORIDA RED SNAPPER • GULF SHRIMP • SAFFRON SAUCE

### STUFFED SALMON - 24

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



## PASTA

### SHRIMP SCAMPI - 24

GULF SHRIMP • TOMATO • LINGUINI • WHITE WINE • GARLIC

### CHICKEN ALA ROSA - 22

CHICKEN • PENNE PASTA • TOMATO • BASIL • CREAM

### PENNE DELLA CASA - 22

SAUTÉED GARDEN FRESH VEGETABLES • PENNE PASTA  
• ROMANO CHEESE • HOUSE-MADE MARINARA

### A LA CARTE SIDES - 3.25

HOUSE-MADE SPAETZLE • RED CABBAGE