

Schultheis'

Lunch



Dinner

# Carriage House Restaurant

CIRCA 1745

**–WELCOME TO THE CARRIAGE HOUSE–**

## SOUPS

### SNAPPER

CUP 7.50 • BOWL 8.50

### FRENCH ONION

CROCK 5.95

**ASK ABOUT OUR SOUP OF THE DAY**

## SPECIALITY SALADS

### CARRIAGE HOUSE SALAD — 10.95

ROMAINE • APPLES • CANDIED WALNUTS • CRAISINS • TOMATO  
• RED ONIONS • CRANBERRY VINAIGRETTE

### CAESAR SALAD — 10.95

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

### VERRY BERRY SALAD — 10.95

SPRING MIX • STRAWBERRIES • BLACKBERRIES • BLUEBERRIES • GOAT CHEESE  
• TOMATO • RED ONIONS • YOUR CHOICE OF DRESSING

### ITALIAN SALAD — 10.95

MIX GREENS • OLIVES • ROASTED RED PEPPER • TOMATO • MUSHROOM  
• GORGONZOLA • RED ONION • CUCUMBER • YOUR CHOICE OF DRESSING

## SALAD TOPPINGS

**CHICKEN 6 • SALMON 7 • SCALLOPS 8 • SHRIMP 7**

GRILLED • BLACKENED • MESQUITE • JERK • CARAMELIZED • PESTO

## HOUSEMADE DRESSINGS

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



## **COLD SANDWICHES**

### **SMOKED TURKEY CLUB— 11.50**

**ROASTED SMOKED TURKEY BREAST • LETTUCE • TOMATO • BACON  
• CRANBERRY MAYONNAISE • YOUR CHOICE OF BREAD**

### **SMOKED SALMON SANDWICH — 13.50**

**SMOKED SALMON • HERBED CREAM CHEESE • MIXED GREENS • RED ONION  
• CAPERS • TOMATO • MARBLE RYE**

### **HAM AND BRIE CROISSANT— 10.50**

**BLACK FOREST HAM • HERBED BRIE • LETTUCE • TOMATO  
• HONEY MUSTARD • CROISSANT**

### **PROSCIUTTO SANDWICH — 12.50**

**SLICED PROSCIUTTO • ROASTED RED PEPPER • FRESH MOZARELLA • LETTUCE  
• TOMATO • BASIL MAYONNAISE • FOCACCIA BREAD**

## **HOT SANDWICHES**

### **CRAB CAKE SANDWICH — 14.95**

**JUMBO LUMP CRAB CAKE • LETTUCE • TOMATO • BRIOCHE BUN  
• TARTAR OR COCKTAIL SAUCE**

### **PASTRAMI REUBEN — 12.50**

**PASTRAMI • SAUERKRAUT • SWISS CHEESE • RUSSIAN DRESSING • MARBLE RYE**

### **PRIME RIB SANDWICH — 14.50**

**SLOW ROASTED PRIME RIB • CREAMY HORSERADISH SAUCE • BRIOCHE BUN**

### **CHICKEN CORDON BLUE SANDWICH — 12.95**

**CHICKEN CUTLET • BLACK FOREST HAM • FONTINA CHEESE  
• LETTUCE • TOMATO • HONEY MUSTARD • BRIOCHE BUN**



**PORK SCHNITZEL SANDWICH — 12.95**

**PORK CUTLET • LETTUCE • TOMATO • MUENSTER CHEESE  
• HONEY MUSTARD • BRIOCHE BUN**

**GRILLED PORTABELLA SANDWICH — 11.95**

**PORTABELLA MUSHROOM • ROASTED RED PEPPER • FRESH MOZZARELLA  
• PESTO MAYONNAISE • FOCACCIA BREAD**

**GRILLED CHICKEN FOCCIA — 11.95**

**CHICKEN • TOMATO • ROMAINE  
• PESTO MAYO • FONTINA CHEESE**

**FRENCH DIP — 14.50**

**SLOW ROASTED PRIME RIB • AU JUS • HORSERADISH • BRIOCHE BUN**

**CARRIAGE HOUSE BURGER— 13.50**

**8 OZ. GROUND BEEF PATTY • LETTUCE • TOMATO  
• ONION • CHOICE OF CHEESE • BRIOCHE BUN**

***CHEESE CHOICES:***

**COOPER SHARP • FONTINA • GORGONZOLA  
• MUENSTER • SWISS • HERBED BRIE**



**ALL SANDWICHES SERVED WITH CHIPS AND PICKLES**

**SUBSTITUTE FRENCH FRIES— 3.95**

***REGULAR • SWEET POTATO***

**OR**

**SUBSTITUTE POTATO LATKES— 3.95**



## ENTRÉES



### **CRAB CAKE — 16.95**

JUMBO LUMP CRAB CAKE • CHIVE OIL • RED PEPPER COULIS

### **BROILED SEA SCALLOPS — 18.95**

DAY BOAT DRY SEA SCALLOPS • HERBS • BUTTER

### **BROILED HADDOCK — 14.95**

CANADIAN HADDOCK • HERB BUTTER CRUMB TOPPING

### **PORK CHOP — 15.95**

MESQUITE PORK CHOP • APPLE CRANBERRY CHUTNEY

### **HÜHNER SCHNITZEL — 13.50**

BREADED CHICKEN CUTLET • LEMON • BUTTER • WHITE WINE

### **PENNE ALA ROSA — 13.50**

PENNE PASTA • TOMATO • BASIL • CREAM

### **WIENER SCHNITZEL — 16.95**

VEAL CUTLET • BROWNEED BUTTER • CAPERS • WHITE WINE

### **VEAL MADEIRA — 16.95**

VEAL MEDALLIONS • SHIITAKE MUSHROOMS • MADEIRA WINE

### **CHICKEN PICANTE — 13.50**

CHICKEN • ARTICHOKE HEARTS • CAPERS • LEMON • BUTTER • WHITE WINE

### **CHICKEN PARMESAN — 13.95**

CHICKEN CUTLET • HOUSEMADE MARINARA • MOZZARELLA  
• ROMANO CHEESE • PENNE PASTA

### **ALL ENTREES INCLUDE**

• FRESH VEGETABLE • POTATO • FRESH BREAD • TOSSED SALAD

### **À LA CARTE SIDES — 3.95**

SPAETZLE • RED CABBAGE



\*UNDERCOOKED MEATS AND EGGS COULD BE HAZARDOUS TO YOUR HEALTH

**DIETARY RESTRICTIONS ARE NEVER A PROBLEM  
GLUTEN FREE AND VEGETARIANS WELCOME**

**BOTTLED BEER**



**16 oz. IMPORTS — 8.50**

**PINKUS HEFE-WEIZEN • AYINGER UR-WEISSE •  
ORVAL TRAPPIST ALE — 12.50  
LAMBIC FRAMBOISE RASPBERRY BEER — 13.50**

**12 oz. SAMUEL SMITH — 6.50**

**• ORGANIC CIDER •**

**SEASONAL DRAFTS -**

**BITBURGER PILSNER • SPATEN PREMIUM LAGER • CELEBRATOR DOPPLEBOCK  
STONE IPA**

**DOMESTIC — 4.75**

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

**WINES BY THE GLASS — 9.00**

**RED**

**MERLOT • CABERNET SAUVIGNON • PINOT NOIR • MALBEC**

**WHITE**

**CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL • MOSCATO • REISLING  
• SAUVIGNON BLANC**

**BEVERAGES — 2.95**

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

**SPECIALTY COFFEE**

**CAPUCCINO: HAZELNUT — 7.50 • FRENCH VANILLA — 7.50 • REGULAR — 5.50  
ESPRESSO — 3.25**



**PARTIES OF 6 OR MORE 18% SUGGESTED GRATUITY**

