

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

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

### CAESAR SALAD — 10.95

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

## SALAD TOPPINGS

CHICKEN 6 • SALMON 7 • SCALLOPS 8 • SHRIMP 7  
GRILLED • BLACKENED • MESQUITE • JERK • CARAMELIZED

## APPETIZERS

### SMOKED SALMON LATKES — 11.95

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

### SHRIMP COCKTAIL — 14.95

JUMBO SHRIMP • COCKTAIL SAUCE

### SCHLEMMER SCHNITTEN — 11.95

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

### ASPARAGUS PROSCIUTTO — 11.95

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



## HOT APPETIZERS

### **CARRIAGE HOUSE OYSTERS — 12.50**

BAKED LONG ISLAND OYSTERS • SPINACH • BACON • PERNOD

### **BEER BATTERED BRIE — 11.95**

BRIE • HOUSEMADE FRUIT SAUCE • ASSORTED CRACKERS

### **TYROLEAN MUSHROOM STRUDEL — 10.95**

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

### **STUFFED MUSHROOMS — 12.50**

GARDEN BUTTON MUSHROOMS • HOUSEMADE CRAB IMPERIAL •  
• BEURRE BLANC

### **CLAMS CASINO — 11.50**

LITTLE NECK CLAMS • DICED PEPPERS • BACON • ONIONS

### **PRINCE EDWARD ISLAND MUSSELS — 12.50**

FRA-DIABLO SAUCE OR WHITE WINE GARLIC SAUCE

### **KASE SPAETZLE — 10.95**

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

## ENTRÉES

### **FILET MIGNON — 38.95**

9 OZ. FILET • PORTABELLA MUSHROOM • CABERNET SAUCE

### **RIB EYE STEAK — 35.95**

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

### **LAMB CHOPS — 34.95**

3 MARINATED LAMB CHOPS • PORCINI DEMI-GLACE

### **PORK CHOPS — 27.95**

TWIN MESQUITE PORK CHOPS • APPLE CRANBERRY CHUTNEY

**ADD A COLD-WATER LOBSTER TAIL TO ANY ENTRÉE**





## SAUTÈED SPECIALITIES

### VEAL SHIITAKE — 29.95

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

### WIENER SCHNITZEL — 26.95

VEAL CUTLET • BROWNEED BUTTER • CAPERS • WHITE WINE

### VEAL SALTIMBOCCA — 26.95

VEAL • PARMA-PROSCIUTTO • SAGE • DEMI-GLACE

### VEAL FORESTIERE — 26.95

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

### DUCK BREAST — 24.95

DUCK BREAST • KIRSCH SOAKED CHERRIES • DEMI-GLACE

### PAN SEARED FILET MEDALLIONS — 37.95

FILET MEDALLIONS • ROASTED WILD MUSHROOMS • MADIERA

### CHICKEN ANNA MARIA — 27.95

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

### JAEGER CHICKEN — 23.95

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

### CHICKEN VALDOSTANO — 24.95

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

### HÜHNER SCHNITZEL — 23.95

BREADED CHICKEN CUTLET • LEMON • BUTTER • WHITE WINE





## SEAFOOD

### **SHRIMP & CRAB IMPERIAL — 28.50**

**GULF SHRIMP • JUMBO LUMP CRAB MEAT • BEURRE BLANC**

### **JUMBO LUMP CRAB CAKES — 28.95**

**JUMBO LUMP CRAB CAKES • CHIVE OIL • RED PEPPER COULIS**

### **BROILED SEA SCALLOPS — 29.50**

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

### **BROILED HADDOCK — 24.50**

**CANADIAN HADDOCK • HERB BUTTER CRUMB TOPPING**

### **SAUTÉED RED SNAPPER — 27.50**

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

### **STUFFED SALMON — 27.50**

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

**LOBSTER TAILS SERVED ANY TIME UPON REQUEST**



## PASTA

### **SHRIMP SCAMPI — 26.50**

**GULF SHRIMP • TOMATO • LINGUINI • WHITE WINE • GARLIC**

### **CHICKEN ALA ROSA — 23.95**

**CHICKEN • PENNE PASTA • TOMATO • BASIL • CREAM**

### **PENNE DELLA CASA — 22.95**

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

### **ALL ENTREES INCLUDE**

**• FRESH VEGETABLE • POTATO • FRESH BREAD • TOSSED SALAD**

### **À LA CARTE SIDES— 3.95**

**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 • AYINGER UR-WEISSE •**

**10 OZ. ORVAL TRAPPIST ALE — 12.50**

**LAMBIC FRAMBOISE RASPBERRY BEER — 13.50**

**12 oz. SAMUEL SMITH ORGANIC CIDER — 6.95**

**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**

**SPECIALTY COFFEE**

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

**ESPRESSO — 3.25**

**BEVERAGES — 2.95**

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

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

