

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 — 37.95

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 — 26.50

**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**



SPECIALTY COFFEES – 7.50

CAPUCCINO: HAZELNUT • FRENCH VANILLA • REGULAR — 5.95

CARMEL LATTE

CHOCOLATE CHIP MINT COFFEE

ESPRESSO — 3.25 - LEMON TWIST



BEVERAGES — 2.95 WITH REFILLS

SODA : COKE , GINGERALE, 7-UP, TONIC, CLUB SODA

UNSWEETENED ICED TEA • RASPBERRY ICED TEA • COFFEE

• ASSORTED HERBAL TEAS • LEMONADE

MINERAL WATER • 2.95

BOTTLED BEER - NON – ALCOHOLIC

GINGER BEER • CLAUSHALER

4.95



ASK YOUR FRIENDLY SERVER ABOUT “OUR MOCKTAILS”

SUITABLE TO ADD YOUR FAVORITE RUM, VODKA, TEGUILA OR GIN

WE RECOMMEND SMALL 1.5 Oz.

These airport size mini liquor bottles have the perfect amount for any cocktail.



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

Under cooked meats, poultry, or eggs can be hazardous to your health

Our food is cooked to order and locally sourced for freshness!

Gluten -free meals and vegetarians welcomed!