

THE Carmel ROOM

≈ BEGINNINGS ≈

HOUSE CURED SALMON GRAVLAX

TARO CHIPS, PICKLED CUCUMBER AND
RED ONION
\$10

FIRE AND ICE OYSTER COMBINATION

3 OYSTERS ROCKEFELLER AND 3 OYSTERS ON
THE HALF SHELL
\$12

APRICOT BACON WRAPPED SHRIMP

HOUSE MADE NATURAL APRICOT BACON
ENROBED COLOSSAL SHRIMP, APPLE AND JICAMA
SLAW
\$12

MARYLAND CRAB CAKE

JUMBO LUMP CRAB, SWEET RED AND GREEN
BELL PEPPER, CREOLE MUSTARD SAUCE AND
FRIED PARSLEY
\$12

RHUBARB AND PLUM FOIE GRAS

SEARED HUDSON VALLEY 'A' DUCK LIVER,
RHUBARB JAM, PORT WINE GLAZE AND MICRO
GREENS
\$16

ROASTED DIVER SCALLOPS

PANCETTA SAUCE, SPAGHETTI SQUASH AND SAGE
\$11

SHRIMP COCKTAIL

SPICY CUCUMBER COCKTAIL SAUCE AND TINY
FIELD GREENS
\$12

ESCARGOT BOURGUIGNON

TRADITIONAL FRENCH ESCARGOT, GARLIC HERB
BUTTER AND PUFF PASTRY MEDALLIONS
\$9

OYSTERS ROCKEFELLER

FRESHLY SHUCKED OYSTERS, CREAMY SPINACH,
PERNOD AND HOLLANDAISE GRATINEE
\$12

LOBSTER AND CRAB TIAN

CITRUS MARINATED LOBSTER AND CRAB, MICRO
GREENS, CANDIED WALNUTS, VEGETABLE
CONFETTI COUS COUS & BALSAMIC GLAZE
\$14

≈ SOUPS ≈

LOBSTER BISQUE

TENDER MAINE LOBSTER, CREAMY LOBSTER
BROTH, WHIPPED CRÈME FRAICHE, BRANDY
FLAMED TABLESIDE
\$10

THREE ONION SOUP GRATINEE

CARAMELIZED SWEET ONIONS, RED ONIONS
AND SHALLOTS WITH FRENCH BREAD CROUTON
AND MELTED GRUYERE CHEESE
\$8

SEASONAL SOUP

CRAFTED DAILY FROM THE SEASON'S BEST
INGREDIENTS
\$8

≈ SALADS ≈

CHILLED SHRIMP SALAD

MIZUNO GREENS, CONFIT TOMATO, SHAVED
FENNEL, ORO GOLD GRAPEFRUIT, AND EXTRA
VIRGIN OLIVE OIL VINAIGRETTE
\$11

MARKET CHOPPED SALAD

CHOPPED ROASTED CORN, PORTOBELLO,
TOASTED PINE NUTS, ROASTED TOMATO,
GRILLED SQUASHES, BOSTON LETTUCE AND
BANYULS VINAIGRETTE
\$8

WILTED SPINACH SALAD

CREATED TABLESIDE, BABY SPINACH,
MUSHROOMS, RED ONION, CHOPPED EGG AND
BACON DRESSING
\$9 PER PERSON

CARMEL BIBB SALAD

CRISP BOSTON LETTUCE, ROMA TOMATOES,
HEARTS OF PALM, ASPARAGUS TIPS, SHAVED RED
ONIONS AND FINE HERB DRESSING
\$8

SUMMERLIN CAESAR SALAD

CHOPPED HEARTS OF ROMAINE, FRESH GRANA
PADANO TUILE AND CLASSIC CAESAR DRESSING
\$8

❧ MARKET SELECTIONS ❧

BRAISED LAMB SHANK

WILD MUSHROOM RISOTTO, RED WINE LAMB JUS
\$32

MEDITERRANEAN SEA BASS

SEARED LOUP DE MER, VERMONT BUTTER,
LEEK AND CELERY
\$30

FULTON COUNTY FARMS CRISPY SKIN CHICKEN

ROASTED AUTUMN VEGETABLES, THYME AND
SAGE CROUTONS AND NATURAL JUS
\$22

TRUFFLE SALT SEARED SCALLOPS

WILD MUSHROOM RAVIOLI, VERMOUTH BUTTER
SAUCE
\$28

SUMMERFIELD FARMS VEAL CHEEK MEDALLIONS

CELERY ROOT AND POTATO PUREE, BURGUNDY
VEAL JUS AND BRAISED ENDIVE
\$28

❧ CARMEL CLASSICS ❧

DOVER SOLE VERONIQUE

FILLETED TABLESIDE,
FINISHED WITH WHITE WINE, GRAPES AND
BUTTER
\$34

BEEF WELLINGTON

MEDIUM RARE FILET MIGNON, FOIE GRAS
DUXELLE, PASTRY CRUST AND PERIGOURDINE
SAUCE
\$31

PAN SEARED KING SALMON

CAPER BUTTER, FINE HERBS AND LEMON
\$27

VEAL OSCAR

SCALOPPINI OF VEAL LOIN, ASPARAGUS TIPS AND
CRAB MEAT WITH HOLLANDAISE GRATINEE
\$28

AUSTRALIAN LOBSTER TAIL

BROILED OR STEAMED
MARKET PRICE

STUFFED SHRIMP

LUMP CRAB, ANGEL HAIR PASTA AND WHITE
WINE BUTTER GARLIC SAUCE
\$26

❧ STEAKS AND CHOPS ❧

32 OZ. DRY AGED PORTERHOUSE FOR 2

THE PREMIER STEAK! DRY AGED FOR 21 DAYS
FOR IMPECCABLE FLAVOR AND TENDERNESS.
CARVED TABLESIDE AND SERVED WITH
HORSERADISH AND CHEDDAR POTATO PUDDING
\$69

COLORADO RACK OF LAMB

VIOLET MUSTARD RUB, LAMB JUS & WARM
BELL PEPPER CONFIT
\$32

16 OZ. COUNTRY NATURAL BEEF NEW YORK STEAK

SWEET POTATO HASH
\$29

PRIME RIB OF BEEF

CARAMELIZED SHALLOT POPOVER
24 OZ. ROYAL CUT \$29
16 OZ. ACES CUT \$26

TUSCAN RIB EYE STEAK

THYME ESSENCE AND BLACK OLIVE BUTTER
\$31

RAMPART FILET MIGNON

TENDERLOIN OF CHOICE BEEF WITH ASPARAGUS
AND ROQUEFORT CHEESE
10 OZ. MASTERS CUT \$35
6 OZ. SUMMERLIN CUT \$32

FILET MIGNON AND LOBSTER TAIL MARKET PRICE

❧ SIDES ❧

\$7

HAWAIIAN SEA SALT POTATO CHIPS

MAPLE BUTTER SWEET POTATOES

CARMEL MACARONI AND CHEESE

IDAHO BAKED POTATO

AGED CHEDDAR AU GRATIN POTATOES

TRUFFLE BAKED MASHED POTATOES

SMOKED CREAMED CORN

PANCETTA & CHEDDAR POTATOES

SAUTÉED BABY BUTTON MUSHROOMS

ASPARAGUS HOLLANDAISE

CREAMED SPINACH REGGIANO