

Carmine's Gluten Free Offerings

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Appetizer

Steakhouse Skins

Provolone, Cheddar,
Prosciutto Ham and Scallions.....17.00

Shrimp Cocktail

Served with Cocktail Sauce.....18.00

Candied Scallops

Pan Seared Jumbo Scallops with Caramelized
Onions22.00

Salads

Carmine's House Salad

Mixed Greens, Tomato, Onion, Provolone Cheese.
Choice of Dressing..... 12.00 **Small**..... 10.00

Carmines Caesar

Romaine and Asiago Cheese....\$12.00 **Small**.... \$10.00

Iceberg Lettuce Wedge

Bacon, Diced Tomato and Gorgonzola
Crumbles.....12.75

You may add Anchovies for \$1.50

You may add Grilled Beef or Chicken for \$12.00

Choice of Dressings: White Balsamic Vinaigrette (Contains Carmel Coloring), or Red Wine Vinegar/ Oil

Chicken

Chicken Gorgonzola

Grilled, Topped with a Gorgonzola Cheese and
White Wine Sauce with Mushrooms, range fee
and Hormone Free30.00

Chicken Modega

Grilled, Topped with Provolone Cheese and White
Wine Lemon Prosciutto Ham Mushroom Sauce.
Farmers cut, Free Range and Hormone
Free.....30.00

Seafood

Spinaci Scallops

Over risotto Mushrooms, Apples, Spinach and Bacon,
Striped with Balsamic Syrup (Contains Carmel Coloring),
Topped with a hint of Gorgonzola
Cheese.....38.00

Jumbo Shrimp Scampi

Over House Creamy Risotto Served with Garlic Butter
.....Market Price

Steaks

All of our beef is aged and hand cut. Not responsible for well-done steaks.

Filet Mignon 8 ounce Cut from the Center of the
Tenderloin Market Price

Filet Mignon 10 ounce A Hearty Cut from the Center of
the Tenderloin Market Price

Filet Gorgonzola 8 ounce Charbroiled Tenderloin in a
Gorgonzola White Wine Sauce with Green Peppercorns
and Shallots Market Price

Italian Pepperloin 8-ounce Tenderloin Rolled in Cracked
Pepper with a Chianti Wine Sauce.....
Market Price

Filet Michael 8-ounce Tenderloin in a Bacon Mushroom
Bourbon Demi-Glace Market Price

Prime NY Strip 14 ounce Cut from the Center of the
Loin.....Market Price

Prime NY Strip 16 ounce One Pound Cut from the Center
of the LoinMarket Price

Certified Porterhouse 24 ounce The Best of Both Worlds
– Tenderloin and Strip Loin, Married by the Bone, Aged 45
Days.....Market Price

Certified Bone-In Ribeye 20 ounce The Most Marbling of
all cuts, giving it a Superb Flavor Aged 45 Days.....Market
Price

Please inquire about our weekly market pricing

Side Dish Options

Baked Potato, Twice Baked Potato, Creamy House Mushroom Risotto, Vegetable of the Day

All entrees accompanied with side dish.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illnesses

Since 1934 – A Tradition of Fine Food From The Lombardo Family Private Meeting Rooms Available For Up to 120 People