



# Carmine's Gluten Free Offerings





# Carmine's Gluten Free Offerings

## Appetizer

### **Steakhouse Skins**

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

### **Shrimp Cocktail**

Served with Cocktail Sauce.....18.00

### **Carmine's House Salad**

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

### **Carmine's Caesar**

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

### **Candied Scallops**

Pan Seared Jumbo Scallops with Caramelized  
Onions .....22.00

## Salads

### **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 free  
and Hormone Free .....30.00

### **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

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

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

**Prime NY Strip 16 ounce** One Pound Cut from the Center  
of the Loin .....Market Price

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

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

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

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

**Filet Michael** 8-ounce Tenderloin in a Bacon Mushroom  
Bourbon Demi-Glace ..... 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*