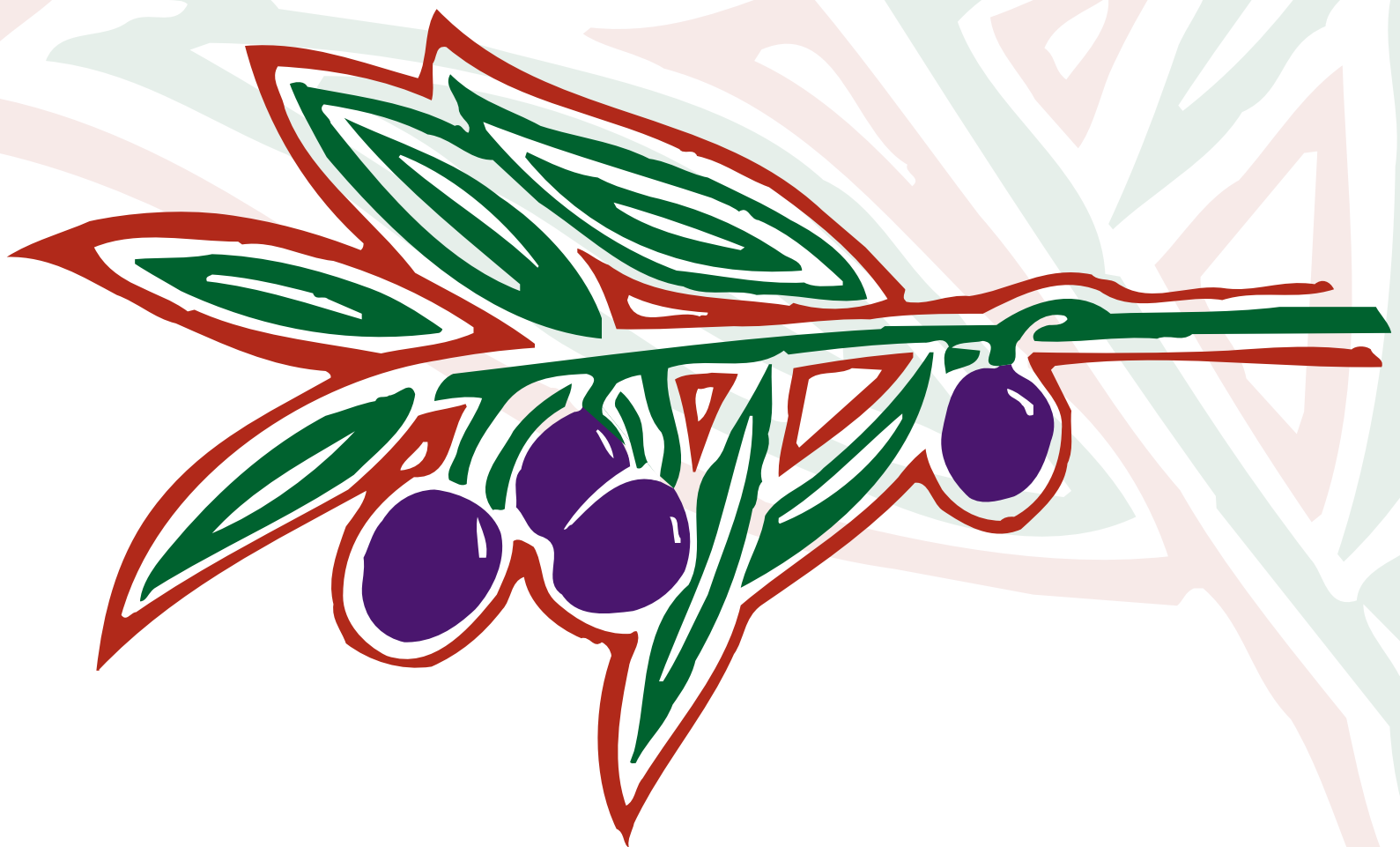


Private Meeting Rooms Available
Please Inquire About Our Weekly Market Pricing

CARMINE'S STEAK HOUSE

Since 1934



A Tradition of Fine Food From The Lombardo Family

20 South Fourth Street | Saint Louis, Missouri 63102
(One block east of Busch Stadium, located on the corner of 4th and Walnut)

314.241.1631 | www.Lombardosrestaurants.com



CARMINE'S STEAK HOUSE

Appetizers

Our Toasted Ravioli Lombardo's Housemade Colossal Meat Filled Ravioli	15.00
Andouille Sausage and Shrimp Over Dirty Rice and Cajun Sauce	24.00
Steakhhouse Skins Provolone, Cheddar, Prosciutto Ham and Scallions	17.00
Strip Steak Nachos Cheddar, Pepperjack, Tomatoes and Scallions Over Flour Tortillas, Served with Smoked Salsa and Sour Cream	19.00
Lobster Bites Served with a Sweet Butter Cream.....	25.00
Jumbo Fried Shrimp Sweet and Spicy Chili Dipping Sauce	20.00
Shrimp Cocktail Served with Cocktail Sauce	18.00
Pan Seared Candied Scallops Topped with Caramelized Onions	22.00
Frog Legs Flash Fried and Sautéed in Garlic Butter	18.00
BBQ Scallops and Shrimp Over Dirty Rice	24.00

Salads

Carmine's House Salad Iceberg, Mixed Greens, Tomato, Asiago, Onion, Provolone Cheese. Choice of Dressing	12.00
Small House Salad.....	10.00
Caesar Salad Romaine Lettuce, Croutons and Asiago Cheese. Tossed in Our own Caesar Dressing	12.00
Small Caesar Salad	10.00
Iceberg Lettuce Wedge Bacon, Diced Tomato and Gorgonzola Crumbles	12.75
Dressings: Caesar, Italian, Ranch, Gorgonzola, Honey Dijon, Balsamic Vinaigrette Gorgonzola Chunks \$1.50	
Add Grilled Beef, Grilled Chicken or Buffalo Chicken.....	12.00
Add Anchovies.....	1.50

Seafood

Fresh Fish of the Day	Market Price
Jumbo Shrimp Scampi Topped with Italian Bread Crumbs, over House Creamy Risotto Served with Garlic Butter.....	Market Price
Spinaci Scallops Over Risotto, Mushrooms, Apples, Spinach and Bacon, Striped with Balsamic Syrup, topped with a hint of Asiago Cheese	38.00
South African Lobster Tails 8 ounce	Market Price

Chicken

Chicken Gorgonzola Breaded and Charbroiled, Topped with a Gorgonzola Cheese and White Wine Sauce with Mushrooms	30.00
Chicken Modega Bread and Charbroiled, Topped with Provolone Cheese and White Wine Lemon Prosciutto Ham Mushroom Sauce	30.00

Steaks

All of our beef is aged, hand cut and served with Carmine's Steak Butter.
Not responsible for well done steaks.

Filet Mignon 8 ounce or 10 ounce Cut from the Center of the Tenderloin	Market Price
Filet Carmine 8 ounce or 10 ounce Filet Mignon on a bed of Brie Cheese and Puff Pastry, topped with a Raspberry Demi-Glace and Grilled Shrimp	Market Price
Filet Gorgonzola 8 ounce or 10 ounce Charbroiled Tenderloin in a Gorgonzola White Wine Sauce with Green Peppercorns and Shallots	Market Price

Italian Pepperloin 8 ounce or 10 ounce Tenderloin Rolled in Cracked Pepper with a Chianti Wine Sauce.....	Market Price
Filet Michael 8 ounce or 10 ounce Tenderloin in a Bouron Bacon Mushroom Demi-Glace	Market Price

Prime NY Strip 14 ounce or 16 ounce Cut from the Center of the Loin Aged 30 Days	Market Price
Certified Hereford Porterhouse 24 ounce The Best of Both Worlds – Tenderloin and Strip Loin, Married by the Bone Aged 45 Days	Market Price

Certified Hereford Bone-In Ribeye 20 ounce The Most Marbling of all cuts, giving it a Superb Flavor Aged 45 Days	Market Price
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All Entrees Accompanied with Side Dish
Please Inquire About Our Weekly Market Pricing

Side Dish Options

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

Vegetarian/Gluten Free

Vegetarian Seasoned Grilled Vegetables Tossed in Risotto or Penne with a Spicy Tomato Basil Sauce, Striped with a Balsamic Drizzle	28.00
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Gluten Free Menu Available

Additional A la Carte Offerings

Dirty Rice with Cajun Cream	10.00
Creamed Spinach	12.00
Sautéed Onions and Mushrooms	10.00
House-Made Onion Rings	10.00
Sautéed Spinach	10.00
Jumbo Fried Shrimp (2pc)	10.00
Steak Fries	10.00
Melted Gorgonzola Crumbles	8.00
Bearnaise	6.00
Horseradish Sauce	6.00
Au Poivre Sauce	6.00

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

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