

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	16.00
Steakhouse Skins Provolone, Cheddar, Prosciutto Ham and Scallions	18.00
Strip Steak Nachos Cheddar, Pepperjack, Tomatoes and Scallions Over Flour Tortillas, Served with Smoked Salsa and Sour Cream.....	20.00
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
Butcher Cut Bacon Slab Sliced Bacon, Jalapeno Polenta with a Balsamic Drizzle.....	25.00
Frog Legs Flash Fried and Sautéed in Garlic Butter	20.00

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
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 Breaded 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 Bourbon 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 T-Bone 24 ounce Aged 45 Days for Superb Flavor.....	Market Price
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Certified Hereford Bone-In Ribeye 22 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

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

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

All Entrees Accompanied with Side Dish. To ensure the freshest quality and a fair value, our steaks and seafood items are priced weekly so we can monitor the market for our customers.

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

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