

## Appetizers

<p><b>Lombardo's Family Famous Toasted Ravioli</b> House made Colossal Meat Filled Ravioli . . . . . \$16.00</p> <p><b>Lobster Bites</b> Served with Sweet Butter Cream Sauce . . . . . \$28.00</p> <p><b>Steakhouse Skins</b> Potato Skins, Provolone, Cheddar, Prosciutto Ham and Scallions Served with Sour Cream . . . . . \$18.00</p> <p><b>Strip Steak Nachos</b> Cheddar, Provolone, Tomatoes, Scallions, and Steak, Over Flour Tortillas Served with House-Made Smoked Salsa and Sour Cream . . . . . \$22.00</p>	<p><b>Jumbo Fried Shrimp</b> Sweet and Spicy Chili Dipping Sauce . . . . . \$25.00</p> <p><b>Shrimp Cocktail</b> Served with Cocktail Sauce . . . . . \$20.00</p> <p><b>Butcher Cut Bacon</b> Slab Sliced Bacon, Jalapeno Polenta, with a Balsamic Drizzle . . . . . \$25.00</p> <p><b>Frog Legs</b> Flash Fried and Sautéed in Garlic Butter . . . . . \$20.00</p>
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## Salads

<p><b>Carmine's House Salad</b> Iceberg, Mixed Greens, Tomato, Onion, and Provolone. Tossed in Your Choice of Dressing. Large House Salad . . . . . \$12.00 Small House Salad . . . . . \$10.00</p> <p><b>Iceberg Lettuce Wedge</b> Bacon, Diced Tomato, and Gorgonzola Crumbles, Served with Gorgonzola Dressing. Wedge Salad . . . . . \$13.75</p>	<p><b>Caesar Salad</b> Romaine Lettuce, Croutons, and Asiago. Tossed in Caesar Dressing. Large House Salad . . . . . \$13.00 Small House Salad . . . . . \$11.00</p> <p><b>Choice of Dressings</b> Caesar, Italian, Ranch, Gorgonzola, Honey Dijon, White Balsamic Vinaigrette, Red Wine Vinegar and Olive Oil</p> <p style="margin-left: 40px;">Add Anchovies . . . . . \$1.50 Add Gorgonzola Crumbles . . . . . \$5.00 Add Grilled Chicken . . . . . \$12.00 Add Buffalo Chicken . . . . . \$13.00 Add Grilled Steak . . . . . \$15.00</p>
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## Seafood

<p><b>Jumbo Encrusted Shrimp Scampi</b> Encrusted with Panko and served over our Creamy House Risotto, Topped with Drawn Garlic Butter . . . . . \$43.00</p> <p><b>Fresh Fish of the Day</b> . . . . . Market Price</p>	<p><b>South African Lobster Tail 8 ounce</b> Served with Drawn Lobster Butter Single Tail Dinner . . . . . \$75.00 Twin Tail Dinner . . . . . \$150.00 Add Tail to an Entrée . . . . . \$65.00</p>
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## Chicken

<p><b>Chicken Gorgonzola</b> Italian Breaded and Charbroiled, Topped with Gorgonzola Cheese, Finished in a Creamy White Wine Sauce with Mushrooms and Shallots . . . . . \$30.00</p>	<p><b>Chicken Modega</b> Italian Breaded and Charbroiled, Topped with Provolone Cheese, Finished in a White Wine Lemon Butter Sauce with Mushrooms and Prosciutto Ham . . . . . \$30.00</p>
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## Vegetarian/Vegan

Seasonal Grilled Vegetables, Tossed in Your Choice of Sauce, Paired with Either Risotto or a Penne Pasta . . . . .	\$25.00
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*All entrees accompanied with side dish.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses*

**Since 1934 – A Tradition of Fine Food from the Lombardo Family**

Private Meeting Rooms Available for Up to 120 People

# Steak & Chops

All Our Beef is Aged a Minimum of 21 Days, Hand Cut, and Served with Carmine's House-Made Steak Butter.

**NOT RESPONSIBLE FOR WELL-DONE STEAKS**

<b>Filet Mignon 8-ounce</b> Cut from the Center of the Tenderloin Aged 21 Days ..... \$60.00	<b>Filet Mignon 10-ounce</b> A Hearty Cut from the Center of the Tenderloin Aged 21 Days ..... \$65.00
<b>Certified Hereford New York Strip 14-ounce</b> Cut from the Center of the Loin Aged 45 Days ..... \$58.00	<b>Certified Hereford New York Strip 16-ounce</b> One Pound Cut from the Center of the Loin Aged 45 Days ..... \$62.00
<b>Filet Carmine</b> Filet Mignon and a Puff Pastry Stuffed with Brie Cheese, topped with Raspberry Demi-Glace, served with 2 pieces of Grilled Shrimp 8oz ..... \$67.00 10oz ..... \$71.00	<b>Italian Pepperloin</b> A Cut from the Center of the Tenderloin Rolled in Cracked Pepper topped with a Chianti Wine Sauce with Bell Peppers and Mushrooms 8oz ..... \$63.00 10oz ..... \$68.00
<b>Filet Michael</b> A Cut from the Center of the Tenderloin in a Mushroom Bacon Bourbon Demi-Glace 8oz ..... \$63.00 10oz ..... \$68.00	<b>Filet Gorgonzola</b> Charbroiled Tenderloin in a Gorgonzola White Wine sauce with Green Peppercorns and Shallots 8oz ..... \$63.00 10oz ..... \$68.00
<b>Certified Hereford Boneless Ribeye 18-ounce</b> The Most Marbling of all Cuts, Giving it a Superb Flavor Aged 45 Days ..... \$78.00	<b>Certified Hereford Bone-In Ribeye 22-ounce</b> The Most Marbling of all Cuts, Giving it a Superb Flavor Aged 45 Days ..... \$82.00
<b>Certified Hereford T-Bone 24-ounce</b> Best of Both Worlds – Tenderloin and Strip, Perfectly Married by the Bone Aged 45 Days ..... \$74.00	<b>New Zealand 8-Point Lamb Rack</b> Marinated in a Dry Rub, Grilled, and Served with a Bing Cherry Demi-Glace and Sundried Cherries ..... \$60.00

## Twin French Cut Pork Chops

Center Cut from the Heart of the Loin ..... \$48.00

## Side Choice Options

Vegetable of the Day, Potato of the Day

Baked Potato, Twice Baked Potato

Our Creamy House Risotto with Mushrooms and Shallots

## A la Carte Offerings

Creamed Spinach ..... \$12.00	Au Poivre Sauce ..... \$6.00
Sautéed Spinach ..... \$10.75	Bearnaise Sauce ..... \$6.00
Sautéed Onions and Mushrooms ..... \$10.00	Horseradish Sauce ..... \$6.00
Jumbo Fried Shrimp (2 pieces) ..... \$12.50	House-Made Onion Rings ..... \$12.75
Grilled Shrimp (1 piece) ..... \$5.00	Steak Fries ..... \$10.00
Jumbo Shrimp Scampi (1 piece) ..... \$10.00	Melted Gorgonzola Crumbles ..... \$5.00

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