

# CARRIAGE ROOM

## LUNCH

### Appetizer

- SOUP DU JOUR** 8  
served with a fresh baked dinner roll
- FRENCH ONION SOUP** 10  
caramelized onion in a rich beef broth with house made croutons, topped with provolone cheese & broiled, served with a fresh baked roll
- SEAFOOD CHOWDER** 11  
assorted seafood & potato, cooked in a rich velouté, served with a fresh baked dinner roll
- MATCHA HEALTH SALAD** 17  
romaine lettuce topped with crispy chickpeas, cucumber, baked tomato, dried cranberries, feta cheese and a Matcha vinaigrette
- CAESAR SALAD** 12/17  
chopped romaine lettuce, house made croutons, bacon & parmesan cheese, tossed with a creamy caesar dressing **add chicken 6.00**
- GRUYÈRE CHEESE CHURROS** 11  
light and airy cheese churro with marinara sauce
- CRISPY BABY SHRIMP TACOS** 19  
baby shrimp dredged and fried, shredded lettuce, pico de gallo & sour cream
- SPANISH TOMATO MUSSELS** 21  
mussels steamed in a tomato fennel sauce with a hint of saffron and olive oil finished with green onion and parm or traditional wine & garlic butter, served with garlic slice
- FISH CAKES** 13  
2 salt cod and potato cakes, served with mustard pickles
- BEVERAGES**
- |                |                          |
|----------------|--------------------------|
| Coffee Carafe  | 4.25                     |
| Tea            | 2.75                     |
| Herbal Tea     | 3.5                      |
| Hot Chocolate  | 3                        |
| Pepsi Products | sm 2.25 lg 3.25          |
| Milk           | sm 2.25 med 2.95 lg 3.75 |
| Juice          | sm 1.95 med 2.75 lg 3.50 |
- EXTRAS**
- |                       |      |                       |      |
|-----------------------|------|-----------------------|------|
| Gravy                 | 2.95 | Cheese                | 4.5  |
| Dinner Roll           | 2.50 | Sour Cream            | 2.00 |
| Garlic Slice          | 2.50 | Salad Dressings       | 2.50 |
| Savory Bread Dressing | 2.50 | Gluten Free Bread (2) | 2.50 |

### Sandwich Board

- PULLED PORK GRILLED CHEESE** 17  
tender pulled pork & cheddar cheese on your choice of bread & grilled
- BEEF BURGER** 21  
seasoned ground beef patty topped with lettuce, tomato, red onion, cheddar cheese & bacon with our house sauce
- GREEK VEGGIE BURGER** 18  
grilled black bean patty topped with lettuce, tomato, olive, cucumber, feta cheese & finished with greek dressing
- CLUBHOUSE** 20  
turkey, bacon, lettuce, tomato & cheddar cheese on 3 slices of toasted bread of your choice. **Gluten Free Bread add \$ 4**
- GRILLED VEGGIE WRAP** 17  
spinach, carrot, mushroom, peppers, pickled red onion, goat cheese & crunchy mustard rolled in a flour tortilla & grilled
- GRILLED TURKEY WRAP** 17  
roasted turkey, bread dressing, cranberry chutney & swiss cheese, then grilled

### Entree

- OPEN FACED HOT TURKEY** 18  
dark & white turkey meat atop a slice of bread, topped with gravy, served with cranberry chutney
- FISH AND CHIPS** 16/22/26  
1, 2, or 3 pieces of cod dipped in a house made batter & deep fried
- PAN FRIED COD** 24  
filet of cod rolled in flour and pan fried
- above sandwiches & entrees served with your choice of home fries or rice pilaf**
- substitutions - green salad 4 caesar salad 5 sweet potato fries 4**
- CREAMY BACON CARBONARA** 19  
bacon, mushroom and onion in a rich and creamy carbonara sauce tossed with linguine and finished with parm **add chicken 6.00**

### Dessert

ask your server for today's housemade options

# Wine List

## House Wine

### Frontera Concha Y Toro, Chile

Pinot Grigio or Cabernet Sauvignon

Glass 8.50   1/2L 22.00   1L 40.00

## White 750ml

Lindemans Bin 65 Chardonnay, Australia	35.00
Frontera Pinot Grigio, Chile	32.00
Casillero del Diablo, Sauvignon Blanc, Chile	39.00
Pellehaute Chardonnay Blend, France	42.00
XOXO Pinot Grigio Chardonnay, Canada	26.00
Pellar Estates Pinot Grigio, Canada	33.00

## Red 750ml

Chianti Ruffino, Italy	44.00
Fat Bastard Pinot Noir, France	43.00
LePlan Vermeersch Merlot, France	45.00
Best In Show Cabernet Sauvignon, Canada	34.00
Frontera Cabernet Sauvignon, Chile	32.00
Las Moras Malbec, Argentina	38.00
Wolf Blass Cabernet Sauvignon, Australia	51.00
Pellar Estates Cabernet Sauvignon, Canada	33.00

## Sparkling

Spumante, Canada   30.00

