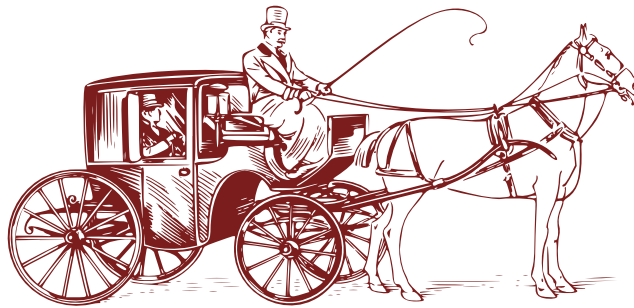


The Carriage Room



Dinner Menu

SOUPS

served with fresh baked dinner roll

Soup du Jour 8

choice of 2 housemade creations

French Onion soup 10

onions in a rich beef broth, topped with croutons & cheese then broiled

Seafood Chowder 11

assorted seafood & potato in a rich veloute

APPETIZER

Cod Tongues 17

coated in flour & fried till crispy, topped with pork scrunchions

Super Greens Salad 17

spinach & kale blend, topped with cucumber, apple sticks,
blue cheese crumble, sliced almonds,
finished with a java balsamic dressing

Cajun Mussels 19

1lb of Newfoundland mussels steamed in white wine, Cajun seasoning,
diced tomato, bell peppers & red onion, served with a garlic slice

Caesar Salad 12/17

romaine lettuce tossed with house made croutons, chopped bacon
& parmesan cheese with a rich Caesar dressing

Pulled Pork Quesadilla 18

tortilla stuffed with tender pulled pork, mango jam, banana pepper,
3 cheese blend, crispy onion & BBQ sauce

ENTREE

Stuffed Chicken 32

8oz chicken breast supreme (wing bone attached)
stuffed with bread dressing, bacon and a 3 cheese blend,
baked and finished with a sweet & sticky BBQ sauce

Greek Seasoned Salmon 33

7oz filet of salmon rolled in a greek seasoning,
grilled & finished with a lemon feta crumble

Roast Turkey Dinner 24

sliced white & dark turkey meat with a savory bread dressing
& rich pan gravy, served with cranberry chutney

Cod 32

filet of cod grilled served on a bed of ratatouille
consisting of leeks, kale, tomato, garlic & white wine
finished with lemon and parsley

Striploin 41

8oz striploin, char grilled to your liking, topped with
cowboy caviar (black beans, tomato, corn, jalapeno, red onion)

above entrees served with choice of
creamed potato, baked potato, home fries or rice pilaf
loaded baked potato add 5.00
fresh vegetables and freshly baked dinner roll
substitution for above
green salad 4.00 caesar salad 5.00 sweet potato fries 4.00

Additions

Mushrooms or Onions 4.00

Gravy 2.95

Dinner Roll or Garlic Slice 2.50

Sweet and Spicy Chicken Arrabbiata 25

diced chicken breast sautéed with onion and mushroom
in a rich garlic tomato sauce with hints of crushed red pepper & honey
tossed with linguini

DESSERT

Please Ask Your Server For Today's Housemade Selections

Beverages

Carafe Coffee	3.75
Tea	2.00
Herbal Tea	2.95
Hot Chocolate	2.50
Milk	sm 2.25 med 2.95 lg 3.75
Juice	sm 1.95 med 2.75 lg 3.25
Pepsi Products	sm 2.25 lg 3.25

Wine List

House Wine

Frontera Concha Y Toro, Chile

Pinot Grigio or Cabernet Sauvignon

Glass 8.50 1/2L 22.00 1L 40.00

750ml White

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

750ml Red

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