THE CARLTON

NAUTICAL COWBOY

FOR THE TABLE

Cheese Plate 16 Toast Points, Candied Nuts, Tapenade, Quince, Cornichon, Pickled Onion, Honey, Whole Grain

Mustard

Grilled Artichoke 6/11 Lemon Butter, Chipotle Aioli

Bruschetta 8 Tomato, Toast Points, Pesto, Parmesan, Balsamic

Hummus Plate 14 Pickled Turnips, Pickled Beets, Sport Peppers, Kalamata Olives, Pita

Chicken Satay Skewers 9 Thai Peanut Sauce

Hand Cut Fries 6

Mac & Cheese 10 Homemade Cheese Sauce. Cavatappi Noodle, Diced Bacon, Bread Crumbs

Chicken Drumettes 8/15 Choice of Teriyaki, BBQ, Spicy or Garlic Parmesan

> Coconut Shrimp 11 Orange Marmalade

Ahi Wontons 13 Ahi Tuna, Mango Salsa

Fanny Bay Oysters On The Half Shell Single 3.5 Half-Dozen 17 Dozen 34

SOUPS AND SALADS

add chicken, shrimp or steak to any salad +5

Roasted Red Pepper & Tomato Bisque 7/12 Crème Fraîche, Basil, Parmesan

Ahi Niscoise 16 Spring Mix, Ahi Tuna Pesto Vinaigrette, Fingerling Potatoes, Haricot Verts, Hard Boiled Egg, Kalamata Olives, Capers

House Salad 6/10 Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot, Croutons

Iceberg Wedge 12 Avocado, Ranch, Tomato, Bacon, Onion, Bleu Cheese Crumbles

Caesar Salad 7/12 Parmesan Crisp, Chopped Romaine, Spanish Anchovies, Croutons

Beet Salad 13 Spring Mix, Roasted Beets, Candied Walnuts, Goat Cheese, Orange Segments, Balsamic

SLIDERS

Braised Lamb 13 Kale Slaw, Blue Cheese Dressing, Strawberry Sauce, Brioche

Pulled Pork 11 Apple Slaw, Braised Pork, Homemade BBQ Sauce, Brioche

Horseradish Cream, Swiss Cheese, Jus, Caramelized Onions

Prime Rib 14 Oyster Po Boy 14 Lemon-Caper Aioli, Pickled Cabbage & Onion

ENTREES

SEAFOOD

Chilean Sea Bass 36 Grilled Asparagus, Wild Rice, Black Bean-Corn Salsa

Salmon Piccata 24 Seared Salmon, Lemon Caper White Wine Butter Sauce, Fingerling Potato, Sautéed Brussel Sprout

Seared Scallops 28 Citrus Caviar, Blood Orange Buerre Blanc, Wild Rice, Baby Carrots

Seared Mahi Mahi 26 Mango Salsa, Lemon Caper Aĭoli, Haricots Verts, Israeli Cous Cous

Sushi Grade Ahi Tuna 34 Wasabi Aioli, Garlic Mashed Potatoes

VEGETABLE

Stuffed Portabellos 18 Goat Cheese, Red Bell Peppers, Bread Crumbs, Horseradish Cream Mashed Potatoes, Asparagus

PASTA

Chicken Fettuccine 19 Grilled Chicken Breast, Alfredo, Tomato, Broccolini, Mushroom, Green Onion, Garlic Bread

Shrimp Scampi 23 Angel Hair Pasta, Caper, Garlic, Tomato, White Wine Butter Sauce, Garlic Bread

RIBS

Big D's Beef Ribs Three Ribs 21 Five Ribs 28 Seared and slow cooked beef ribs, hand rubbed seasoning, Big D's BBQ Sauce, Hand Cut Steak Fries, Chili-Lime Corn

Carlton Baby Backs Half Rack: 19 Full Rack: 29 Slow Cooked Pork Ribs, Secret Rub Seasoning, Molasses BBQ Sauce, Hand Cut Steak Fries, Chili-Lime Corn

BURGER

Cheeseburger 13 Cheddar, 1,000 Island, Lettuce, Tomato, Onion, Pickle Spear, Brioche, French' Fries

Mahi Mahi Burger 1 Lemon-Caper Aioli, Lettuce, Tomato, Onion, Pickle Spear, Brioche, French' Fries

Black Bean Burger

Lettuce, Tomato, Onion, 1000 Island, Pickle Spear, Brioche, French Fries

GRILL

All Grill Entrees Come With Your Choice of One Potato Dish and One Vegetable Side. Choose Between:

Baked Potato with Sour Cream & Chives, Garlic Mashed Potatoes or Hand Cut Fries

Asparagus, Broccolini, Chili Lime Corn, & Brussels Sprouts or Baby Carrots

Bone-In Pork Chop Apple Cider Glaze, Fried Shallots 2 1

Oven-Roasted Chicken Breast

Brined With Luponic Distortion 22

Rack of Lamb Raspberry Gastrique

6-oz Bacon-Wrapped Filet Mignon Red Wine Demi Glace 30

10-oz Black End Prime Cut Top Sirloin Blue Cheese

Crumbles 26

12-oz. Rib-Eye Steak Wild Mushrooms 32

Grilled Skirt Steak Chimichurri 22

16-oz. Bone-In Porterhouse Steak Foie Gras Butter 38