

## *Appetizers*

### **Jumbo Prawns Cocktail**

*Our colossal shrimp lightly poached in a Chardonnay court bouillon teamed up with lemon wedges & minted cocktail sauce ~ if these were any larger, guests would be calling them baby lobsters! \$11*

### **Blackberry Portabella Cap**

*The best part of the mushroom fried with Blackberry demi glace \$5*

### **Sambuca Oysters Rockefeller**

*Our chef's creamy spinach topping, Sambuca flavored baked and napped with hollandaise sauce \$11*

### **Bacon Wrapped Prawns**

*En Brochette with fresh pineapple and Chef's pepper jam \$10*

### **Seared Tuna Potato Rafts**

*Fried lattice cut seasoned potatoes with rare sesame crusted sushi grade tuna, Sour Cream Wasabi & pickled ginger \$10*

### **Baked Rubeen Casserole**

*Cream cheese, corned beef, sour kraut, and swiss cheese baked together & served with thick rye toast points \$5*

## *Soups*

### **Maui Baked French Onion Soup**

*Our Traditional slow simmered onion soup infused with fresh pineapple served au-gratin style with French baguette parmesan and melted provolone cheese oh so ono! \$6*

### **Carnegie's Lobster Bisque**

*Creamy and Dreamy with Puff Pastry Caviar Raft \$7*

### **Soup Du Jour**

*Cup \$3 Bowl \$4*

## *Salads*

### **Carnegie's Salad Bar**

*Featuring Chef's Carnegie's Salad, a full choice of mixed greens and toppings, our own Italian Wedding Soup & Soup Du Jour \$8*

### **Thai Chicken Peanut Salad**

*Grilled chicken breast atop crisp iceberg and romaine lettuces, our house made peanut dressing and garnished with scallion and crispy noodles \$11*

### **Black and Blue Salad**

*Blackened Filet Mignon portions atop iceberg and romaine lettuces tossed with mushroom, onion, tomato, and Blue Cheese Dressing \$12*

### **Caesar Cardini Salad**

*Made as Caesar him self liked it! With croutons and parmesan cheese \$7*

### **Carnegie's House Salad**

*With choice of dressing \$4*

## ***Five Course Dinner for Two***

- 1) *Combine any two appetizers*
- 2) *Enjoy our Chef's own Carnegie's Salad*
- 3) *Cleanse your palate with one of our signature sorbets*
- 4) *Enjoy an entree each*
- 5) *Finish with two of our desserts for two.... and then  
CARNEGIE'S STRAWBERRIES..... \$89*

### ***Entrée's***

#### **Choice Filet Mignon**

*Eight ounces of pure choice beef tenderloin char broiled, served with a sweet bacon rasher and peppered demi glace \$26*

#### **Char Broiled Bone in Ribeye**

*A whole pound of thick cut flavorful bone in Rib-Eye, char-broiled or blackened \$32*

#### **Steak Au Poive**

*Classic Peppered whole New York strip steak tossed with sweet peppers in a caramelized shallot demi glace \$26*

#### **Sesame Seared Tuna**

*Sushi grade tuna steak served with soy sauce, Wasabi, and pickled ginger \$20*

#### **Filet Mignon and Prawns American**

*Our Choice Filet Mignon accompanied by two jumbo grilled prawns en Brochette in a Jacuzzi of Buttery Lobster Sauce \$30*

#### **Bacon Wrapped Center Cut Pork Medallions**

*The most tender part of the loin wrapped with bacon, pan seared and napped with Blackberry demi glace \$10*

#### **One Pound Center Cut Pork Chop**

*Grilled to perfection, served with warm cinnamon apple strudel \$14*

#### **Pan Seared Idahoan Ruby Red Trout**

*From the clear mountain waters of Idaho we pan sear this fish with Sun dried tomato, Bermuda onion, capers, Chardonnay and creamery fresh butter \$17*

#### **Pan Seared Chilean Sea Bass**

*With maple pecan glaze \$26*

#### **Blackened North Atlantic Swordfish**

*Blackened traditional style in an iron skillet with fresh herbs and Peach Relish \$17*

#### **Grilled North Atlantic Swordfish**

*Served with our Asian Blend, Thai Peanut and Teriyaki sauces above Jasmine Rice \$17*

#### **Salmon Al'Orange**

*Fresh Atlantic Salmon poached in a Citrus Chardonnay Court Boullion, orange glazed, served with Boursin Potatoes and Orange Hollandaise Sauce \$17*

**Maple Glazed Grilled Salmon**

*Fresh Atlantic Salmon Char Broiled and finished with a maple glaze \$17*

**Simply Grilled Atlantic Salmon**

*Served with hotel butter lemon crown and boursin potatoes \$16*

**Prawns and Mussels Fettuccine**

*Prawn and Mussel with Fettuccine Alfredo, sun dried tomatoes fresh basil and grated parmesan cheese \$25*

**Fried Soft Shell Crab Ciabatta BLT**

*If you are a crab lover this is the gourmet specialty for you. A cornmeal breaded soft shell crab between a toasted ciabatta bun, bacon, lettuce, tomato & Chef's cilantro lime remoulade \$23*

**Asian Prawns Platter**

*Yes we use the huge ones in this dish! We grill them and pair them up with Asian vegetables, peanut and teriyaki sauces all gathered around pressed jasmine rice \$21*

**Traditional Chicken Marsala**

*Full Flavored with Marsala wine, mushrooms and demi glaze \$13*

**Aunt Julies Cajun Chicken**

*Trapper Le'Mark was known to have folks down to his Aunt Julies just so they could eat her special chicken! We found her recipe stored in an old chest deep in the basement and recreated it just for you, it has Andoullie sausage, peppers, onions and her tomato sauce \$14*

**Angel Devil Chicken**

*Just when you thought they couldn't get along, Blackened breast of chicken served atop angel hair pasta tossed in a "Pink Carbonara", peas, onion, bacon, cream and our house made marinara \$13*

**Home Style Sicilian Chicken**

*Boneless Breast of Chicken, basil pesto, sun dried tomatoes, olives, tomato sauce and melting fresh mozzarella cheese on top \$13*

**Carnegie's "Saturday Night Special" Slow Cooked Prime Rib of Beef ~ \$21**

***Vegetarian Selections***

**Stuffed Shells Florentine**

*With sauce pomodor, fresh basil and shredded mozzarella cheese \$13*

**Asian Vegetable Stir Fry**

*Asian vegetable blend surrounding pressed jasmine rice glazed with peanut and teriyaki sauce \$12*

**Fried Portabella Stack**

*Breaded and fried Portabella cap atop a stack of jasmine rice, tender baby spinach leaves and teriyaki sauce \$12*

**~ All above entrees include choice of potato/rice or vegetable or house salad & with choice of dressing ~  
(Bread Sticks included with all Entrees)**

## ***Carnegie's Comfort Zone***

(available Monday thru Friday)

*Peppered Pot Roast served over steamed Jasmine rice \$9.95*

*Individual Glazed Meatloaf & whipped potatoes \$9.95*

*Batter Fried Cod Florentine with tender baby spinach leaves  
Tartar Sauce and lemon wedge \$9.95*

*Beef Kabob Teriyaki ~ served on the stick Brochette style atop pressed jasmine rice \$9.95*

*Fresh Hand Formed Chopped Sirloin with sautéed onion,  
mushroom and whipped potatoes or turn it into a burger platter with fries \$9.95*

**(Please Note ~ no special offers or coupons available for use with the Comfort Zone Entrees)**

### ***Potatoes or Rice***

*Baked Potato, Steamed Jasmine Rice, Whipped Potatoes, Waffle Fries ~ \$4*

### ***Vegetables***

*Green Beans, Steamed and buttered broccoli, Asian vegetable blend ~ \$4*

**~ CARNEGIE'S DESSERT MENU WILL BE PRESENTED TO YOU FOLLOWING DINNER ~**

**Pepsi Products, Iced or Hot Tea and Coffee \$2**

**Parties of (8) or more ~ An 18% gratuity will be added**