



CARRIAGE
HOUSE

RESTAURANT & BAR

Beer

- AMSTEL LIGHT
- ANGRY ORCHARD CIDER
- BLUE MOON
- CORONA LIGHT
- 6
- DOGFISH 90 MINUTE IPA
- GUINNESS STOUT
- HEINEKEN
- MODELO
- SAM BOSTON LAGER
- VOODOO RANGER IPA
- 8

Cocktails 14

- MR GREEN'S GIN FIZZ
- MRS WHITE'S WHISKEY SOUR
- PROFESSOR PLUM'S PALOMA
- MRS SCARLET'S SNEAKY COSMO
- COL MUSTARD'S MANHATTAN
- MRS PEACOCK'S PUNCH

Non-Alcoholic 4 -7

- HARNEY & SONS HOT TEA
- LAVAZZA COFFEE
- WARM APPLE CIDER
- HOT VALHRONA COCO
- ICED TEA
- COCA COLA REFRESHMENTS

Zero Proof Cocktail

- TOST: GINGER "CHAMPAGNE"
- MONDAY NON-ALCOHOLIC GIN & TONIC
- HEINEKEN 0.0 BEER
- ITALIAN CHERRY MOSCOW MULE

We Strive to Balance the Flavors and Textures of Each Dish. No Substitutions Please. Due to Current Supply Chain Issues, Our Menu may be Subject to Change without notice.

Cabaret a la Carte Menu

To Start:

Soup du Jour 12

Smoked Salmon Plate 18

Norwegian Smoked Salmon, Capers, Red Onion, Chopped Egg, Croutons

Shrimp Cocktail 21

5 jumbo Shrimp, Ginger Horseradish Cocktail Sauce

Charcuterie Plate 18

Sliced Prosciutto, Genoa Salami, Rosette de Lyon, Pate de Campagne, Bread Sticks

Trio of Dips 12

Zaalouk Moroccan Spiced Eggplant, Guacamole, Hummus, Chips

Cheese Board 14

Selection of 3 Cheeses, Quince Paste, Crackers

Surf & Turf Quesadilla 18

One Steak. One Shrimp
Pepper Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Tomatillo Salsa Verde

Beef Satay 17

Angus Steak Skewers, Spicy Peanut Sauce

Spinach Dip 12

Creamy Spinach, Parmesan & Mozzarella Cheeses, Toasted Chips

French Fries 8

Sauté Rainbow Trout Meuniere 25

Lemony Whipped Potatoes, Wilted Spinach, Brown Butter Sauce

Veal Stew 27

Milk Fed Veal, Mushroom & Pearl Onion Ragout, Celery Root Puree, Veal Cream Sauce

Seasonal Vegetarian Pasta 19

Roasted Eggplant, Tomato Cream, Fresh Basil, Shaved Parmesan Reggiano

Tuscan Duck Confit 26

Creamy Polenta, Wilted Greens, Toasted Pine Nuts, Rosemary Jus

Desserts

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| Butterscotch Praline Gelato 10 | Chocolate Hazelnut Mousse 12 | Mixed Berries 14 |
| Tahitian Vanilla Gelato 10 | Flourless Chocolate Cake 12 | Lemon Bar & Blackberries 12 |
| Pomegranate Sorbet 10 | Chocolate Chip Cannoli 11 | |