

# Steaks

All of our beef is aged, hand cut and served with Carmine's Steak Butter. Not responsible for well done steaks.

## Filet Mignon 8 ounce

Cut from the Center of the Tenderloin ..... Market Price

## Filet Mignon 10 ounce

A Hearty Cut from the Center of the Tenderloin ..... Market Price

## Filet Carmine

8 ounce Filet Mignon on a bed of Brie Cheese and Puff Pastry, topped with a Raspberry Demi-Glace and Grilled Shrimp ..... Market Price

## Filet Gorgonzola

8 ounce Charbroiled Tenderloin in a Gorgonzola White Wine Sauce with Green Peppercorns and Shallots ..... Market Price

## Prime NY Strip 14 ounce

Cut from the Center of the Loin

Aged 30 Days.....Market Price

## Prime NY Strip 16 ounce

One Pound Cut from the Center of the Loin

Aged 30 Days.....Market Price

## Certified Hereford Porterhouse 24 ounce

The Best of Both Worlds – Tenderloin and Strip Loin,

Married by the Bone Aged 45 Day.....Market Price

## Certified Hereford Bone-In Ribeye 20 ounce

The Most Marbling of all cuts, giving it a Superb Flavor

Aged 45 Days.....Market Price

## Italian Pepperloin

8 ounce Tenderloin Rolled in Cracked Pepper with a Chianti Wine Sauce..... Market Price

All entrees accompanied with side dish.

## Side Dish Options

Vegetable of the Day

Baked Potato

Potato of the Day

Creamy House Mushroom Risotto

Twice Baked Potato

## Vegetarian/Gluten Free

### Vegetarian

Seasoned Vegetables Tossed in Risotto or Penne with a Spicy

Tomato Basil Sauce, Striped with a Balsamic Drizzle .....22.00

### Gluten Free

Please Ask About Our Gluten Free Choices

## Additional Offerings

Sauteed Onions and Mushrooms..... 8.75

In-House-Made Onion Rings ..... 9.75

Sauteed Spinach..... 9.00

Jumbo Shrimp Scampi ..... 10.00

Steak Fries..... 8.75

Creamy House Mushroom Risotto ..... 8.75

Bearnaise..... 3.75

Gorgonzola Crumbles..... 3.75

Gorgonzola Sauce ..... 3.75

Horseradish Sauce ..... 3.75

Pepperloin Sauce with Cracked Pepper... 3.75

Au Poivre Sauce..... 3.75

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illnesses

*Since 1934 – A Tradition of Fine Food From The Lombardo Family*

*Private Meeting Rooms Available For Up to 120 People*

## Appetizers

### Our Toasted Ravioli

Lombardo's Housemade Colossal Meat Filled Ravioli ..... 13.00

### Steakhouse Skins

Provolone, Cheddar, Prosciutto Ham and Scallions ..... 14.00

### Strip Steak Nachos

Cheddar, Pepperjack, Tomatoes, and Scallions Over Tortillas,  
Served with Smoked Salsa and Sour Cream..... 18.00

### Lobster Bites

Served with a Sweet Butter Cream..... 20.00

### Oysters Romanoff

6-Blue Point Oysters on the Half Shell Topped with Vodka,  
Horseradish Mousse, and Caviar.....18.00

### Lemon Peppered Fried Shrimp

Garlic Asiago Dipping Sauce..... 16.75

### Shrimp Cocktail

Served with Cocktail Sauce ..... 16.00

### Breaded and Grilled Prime Strip Medallions

Italian Breaded, over House Creamy Risotto with a Bourbon Bacon  
Demi-Glace ..... 24.00

### Pan Seared Candied Scallops

Over Caramelized Onions ..... 22.00

### Frog Legs

Flash Fried and Sauteed in Garlic Butter ..... 16.75

## Salads

### Carmine's House Salad

Iceberg, Mixed Greens, Tomato, Olives, Onion, Provolone Cheese.

Choice of Dressing..... 9.00

Small House Salad..... 7.00

### Caesar Salad

Romaine Lettuce, Croutons and Shaved Asiago Cheese.

Tossed in Our own Caesar Dressing..... 9.00

Small Caesar Salad ..... 7.00

### Iceberg Lettuce Wedge

Bacon, Diced Tomato and Gorgonzola Crumbles ..... 9.00

Dressings: Caesar, Italian, Ranch, Gorgonzola, Honey Dijon, Balsamic Vinaigrette  
Gorgonzola Chunks \$1.50

**Add Grilled Beef, Grilled Chicken or Buffalo Chicken.....10.00**

## Seafood

**Fresh Fish of the Day..... Market Price**

### Spinaci Scallops

Over Shiitake Mushrooms, Apples, Spinach and Bacon, Striped with  
Balsamic Syrup, Topped with a hint of Gorgonzola Cheese ..... 38.00

### Jumbo Shrimp Scampi

Topped with Italian Bread Crumbs, over House Creamy Risotto  
Served with Drawn Garlic Butter..... Market Price

**South African Lobster Tails 8 ounce... Market Price**

## Chicken

### Chicken Gorgonzola

Breaded and Charbroiled, Topped with a Gorgonzola Cheese and  
White Wine Sauce with Mushrooms. Farmers cut, Free Range  
and Hormone Free ..... 28.00

### Chicken Modega

Breaded and Charbroiled, Topped with Provolone Cheese and  
White Wine Lemon Prosciutto Ham Mushroom Sauce. Farmers  
cut, Free Range and Hormone Free ..... 28.00

*All entrees accompanied with side dish.*

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