

Appetizers

Our Toasted Ravioli

Lombardo's Housemade Colossal Meat Filled Ravioli 12.00

Steakhouse Skins

Provolone, Cheddar, Prosciutto Ham and Scallions..... 11.75

Strip Steak Nachos

Cheddar, Pepperjack, Tomatoes, and Scallions Over Grounded
Tortillas, Served with Smoked Salsa and Sour Cream 13.95

Lobster Bites

Served with a Sweet Butter Cream.....15.95

Carmine's Crab Meat Cocktail

Jumbo Lump Crab Meat Over a Horseradish Cream Cheese Mousse
with Sweet Chili Sauce 16.00

Oysters Romanoff

Blue Point Oysters on the Half Shell Topped with Vodka,
Horseradish Mousse, and Caviar.....15.75

Lemon Peppered Fried Shrimp

Garlic Asiago Dipping Sauce.....14.00

Shrimp Cocktail

Served with Cocktail Sauce13.95

Crab Cakes

Twin Cakes Topped with Roasted Red Pepper Chipotle Aioli.....15.00

Pan Seared Candied Scallops

Over Caramelized Onions15.75

Frog Legs

Sauteed in Garlic Butter13.95

Salads

Carmine's House Salad

Mixed Greens, Tomato, Olives, Artichoke Hearts, Onion,
Cucumber, Provolone Cheese. Choice of Dressing..... 8.75
Small House Salad..... 6.75

Iceberg Lettuce Wedge

Bacon, Diced Tomato and Gorgonzola Crumbles 8.75

Caesar Salad

Romaine Lettuce, Croutons and Shaved Asiago Cheese,
Tossed in Our own Caesar Dressing..... 8.75
Small Caesar Salad 6.75

Spinach Salad

Bacon, Mushrooms, Gorgonzola Chunks, Strawberries, Apples Tossed in
Our Balsamic Vinaigrette 9.75
Small 7.75

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

Add Grilled Beef, Grilled Chicken or Buffalo Chicken.....8.00

Chicken

Chicken Gorgonzola

Breaded and Charbroiled, Topped with a Gorgonzola Cheese and
White Wine Sauce with Mushrooms22.00

Herb Roasted Chicken

Marinated Boneless Breast of Chicken20.95

Chicken Modega

Breaded and Charbroiled, Topped with Provolone Cheese and
White Wine Lemon Prosciutto Mushroom Sauce.....22.00

Sicilian Chicken

Breaded Chicken Breast, Topped with Cheese, Onions, Peppers, and
Mushrooms with a Spicy Red Sauce.....22.00

All entrees accompanied with side dish.

Vegetarian

Seasoned Vegetables, Grilled or Steamed, Tossed in Our Risotto or
Pasta with a Choice of Sauce18.00

Gluten Free

Please Ask About Our Gluten Free Choices

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

Steaks and Chops

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 36.00

Filet Mignon 10 ounce

A Hearty Cut from the Center of the Tenderloin 39.75

Filet Carmine

8 ounce Filet Mignon on a bed of Brie Cheese and Puff Pastry, topped with a Raspberry Demi Glace and Jumbo Lump Crab Meat 45.00

Filet Gorgonzola

8 ounce Charbroiled Tenderloin in a Gorgonzola White Wine Sauce with Green Peppercorns and Shallots 39.75

Italian Pepperloin

8 ounce Tenderloin Rolled in Cracked Pepper with a Chianti Wine Sauce 39.75

Prime NY Strip 14 ounce

Cut from the Center of the Loin
Aged 30 Days..... 37.00

Prime NY Strip 16 ounce

One Pound Cut from the Center of the Loin
Aged 30 Days..... 39.00

Provimi Veal Chop

One Pound Chop with a Lemon White Wine Shiitake Mushroom Sauce..... 38.00

New Zealand Rack of Lamb

8 Point Rack with a Sundried Port Wine Cherry Demiglace36.00

Certified Hereford Porterhouse 24 ounce

The Best of Both Worlds – Tenderloin and Strip Loin, Married by the Bone39.95

Certified Hereford Bone-In Ribeye 20 ounce

The Most Marbling of all cuts, giving it a Superb Flavor
Aged 45 Days.....39.95

Filet Mignon 16 ounce

King Size Cut from the Center of the Tenderloin.....72.00

Prime NY Strip 28 ounce

King Size Cut from the Center of the Loin Aged 30 Days.....74.00

Pork Chops

Twin 9 ounce Center Cut Chops, Served with a Port Demiglace and an Apple Chutney 28.00

Seafood

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

Jumbo Shrimp Scampi

Filled with Lump Crab Meat, Topped with Italian Bread Crumbs
Served with Drawn Garlic Butter 32.00

Shrimp Termini

With Tomatoes, Basil, Kalamata Olives
with a Garlic Lemon Sauce..... 30.00

Alaskan King Crablegs.....Market Price

Spinaci Scallops

Over Shiitake Mushrooms, Apples, Spinach and Bacon, Striped with Balsamic Syrup, Topped with a hint of Gorgonzola Cheese 30.00

Cajun Scallops

With a Black Bean Corn Relish, Striped with
Pineapple Syrup..... 30.00

South African Lobster Tails 8 ounce...Market Price

South Australian Lobster Tail

1-1/2 lb..... Market Price

All entrees accompanied with side dish.

Additional Offerings

Sauteed Onions and Mushrooms..... 7.75

In-House-Made Onion Rings 8.00

Sauteed Spinach..... 7.75

Jumbo Stuffed Shrimp Scampi..... 7.75

Gorgonzola Sauce 3.75

Jumbo Lump Crab Meat..... 8.00

Bearnaise..... 3.75

Gorgonzola Crumbles..... 3.75

Horseradish Sauce 3.75

Pepperloin Sauce with Cracked Pepper ... 3.75

Gorgonzola Crumbles..... 3.75

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