

MEZZA / Small Plates

SIGNATURE HUMMUS DIP \$8

Puree of garbanzo beans & tahini, garnished with toasted pine nuts, grape tomatoes, cucumbers & extra virgin olive oil, served with warm pita bread

add sautéed mushrooms +2

add roasted red pepper +2

add lean sliced spiced tenderloin +4

BLISTERED SHISHITO-EDAMAME \$6

Shishito peppers, edamame beans, sautéed in garlic & sweet soy sauce

OVEN ROASTED CARMEL GOAT CHEESE \$9

Sundried tomato, fresh herbs, Kalamata olives, served with roasted garlic smeared crostini

FLUFFY-CRISPY FALAFEL \$9

Garbanzo beans, cilantro & parsley, served with a Tahini sauce, pickled vegetables & warm pita bread

IMPORTED CHEESE & CURED MEATS BOARD \$12/\$18

Served with dried fruit & Marcona almonds

FOUR PEPPERCORN CRUSTED BEEF \$12

Sliced thin, with creamy horseradish & Mediterranean salsa, atop a crostini

FRIED CALAMARI \$8

Dredged in seasoned flour, fried to a crispy golden brown, served w/housemade cocktail sauce

TUNA TARTARE \$7

Minced garlic, onion, pine nut dressed with a soy-ginger sauce, served with crispy wonton squares

SALATA / Salads

Add...

Grilled chicken +4 | Seared salmon +6

Grilled beef +6 | Sautéed shrimp (6 pcs) +6

Seared Tuna +6

CARMEL'S HOUSE SALAD \$10

Watercress, baby red oak, frisée, shaved Bermuda onions & radishes, lemon-sumac vinaigrette, served with warm walnut crusted goat cheese

SEARED AHI TUNA SALAD \$14

Napa cabbage, julienned peppers, Bermuda onions, English cucumbers & mint, with soy-ginger vinaigrette & crispy wonton strips

FATTOUSH SALAD \$8

A mixture of tomatoes, onions, English cucumbers, scallions, radish, lettuce blend, tossed in a lemon dressing, topped with Carmel feta cheese, served withoven toasted pita bread

SHIRAZ SALAD \$10

Grape tomatoes, Carmel cucumbers, shallots, radishes & a blend of flat leaf herbs, fennel, micro greens, parsley, dill, mint & chives, tossed in a lime vinaigrette, garnished w/pink Himalayan salt & ground black pepper

Soups

SOUP OF THE DAY \$4 / \$7

Ask your server for today's soup of the day

Entrées

From the Land

ISRAELI SKEWERS

Your choice of meat skewer w/seasonal vegetables on the skewer

- Fresh ground beef & lamb mixed with mountain seasoning, onions, parsley & pine nuts, skewered on a cinnamon stick, served with a Tahini sauce **\$18**

- Chicken skewered marinated in sumac, extra virgin olive oil & mountain herbs, served with a roasted garlic puree **\$14**

- Beef tenderloin skewers marinated in extra virgin olive oil, jalapeno, crushed garlic cloves & mountain herbs **\$18**

- Trio of above **\$21**

FOUR PEPPERCORN CRUSTED FILET MIGNON \$26

Center cut 8oz. filet, served with a portabella mushroom, Carmel cabernet reduction

**Oscar style: Tender asparagus, Béarnaise sauce & jumbo lump crab meat +6*

BONE-IN FILET \$37

Center cut 14oz. tender cut, served with a portabella mushroom, Carmel cabernet reduction

**Oscar style: Tender asparagus, Béarnaise sauce & jumbo lump crab meat +6*

BONE-IN RIB-EYE \$26

Center cut 15oz. well marbled rib eye | *The bone adds extra flavor to a great cut of meat*

PRIME GRADE RIB-EYE \$38

18oz. center cut, prime grade cut, marbled to perfection

DOUBLE BONE AUSTRALIAN LAMP CHOP \$26

French cut, succulent chops, lightly marinated with extra virgin oil & herbs

BEEF TENDERLOIN MEDALLION \$22

Three 3oz medallions, served w/a creamy green peppercorn Makers Mark sauce

BONE-IN PORK CHOPS \$17

Tender French cut chops with garlic herb butter sauce

ROASTED FREE-RANGE CHICKEN \$15

Half chicken slow roasted with lemon, herbs & caramelized onions, finished with a pomegranate drizzle

From the Sea

GRILLED SALMON FILET \$15

8oz. filet, marinated with extra virgin olive oil, mountain herbs & sumac

GRILLED JUMBO SHRIMP \$18

Marinated in lemon, extra virgin olive oil, cilantro, garlic & paprika, skewered with bacon & seasonal vegetables

CARMEL'S SIGNATURE FRESH CHILEAN SEA BASS \$42

Slow roasted with extra virgin olive oil, herbs, confit cherry tomato & garlic, served with medley of asparagus, leeks, artichoke, scallion, red bell pepper, shallots & new potatoes

APPLE WOOD SMOKED BACON WRAPPED DIVER SCALLOPS \$36

Seared to perfection, accompanied by sautéed leeks, scallions, asparagus & creamy bourbon corn ragout, garnished with parmesan cheese & cilantro

NORTH ATLANTIC COD \$19

Amber Ale beer battered cod, served with choice of steak fries or french fries & tartar sauce

SAUTÉED GRILLED FRESH RUBY RED TROUT \$15

Spiced & herbed, then grilled with brushed extra virgin olive oil

Pastas

LOBSTER FETTUCCHINE \$39

Melody of seafood, sautéed with leeks, shallots & garlic in a sauvignon blanc cream sauce

LOBSTER RAVIOLI \$18

Lobster stuffed ravioli served with a rich tomato sauce, garnished with basil, parmesan cheese & extra virgin olive oil

MARDI GRAS PASTA \$20

Fresh seafood medley & smoked sausage, tossed with mushrooms, onions & bell peppers in a zesty Cajun sauce, served with farfalle pasta

MEDITERRANEAN STYLE VEGETARIAN PASTA \$16

A light vegetable broth with sundried tomato, grilled eggplant, artichoke, shaved garlic, basil asparagus, spinach, kalamata olives & Roma tomatoes, tossed linguine pasta, garnished with toasted pistachios

Sides

ISRAELI COUS-COUS \$6
with vegetables

ROASTED GARLIC MASHED POTATOES \$4

STEAK FRIES \$4
tossed in parsley & garlic oil

GOLDEN SAFFRON BASMATI RICE \$5

STEAMED ASPARAGUS \$5
seasoned w/virgin olive oil & salt-pepper

SAUTEED MUSHROOMS \$5
with a demi-glace

CHEF'S ROASTED VEGETABLES \$4
Ask your server for today's vegetables