

MEZZA / Small Plates

SIGNATURE HUMMUS DIP \$10

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 +3

add roasted red pepper +2

add lean sliced spiced tenderloin +6

ARTICHOKE SPINACH DIP \$10

Blended with roasted garlic and herbed Boursin cheese, accompanied with toasted crostinis

BLISTERED

SHISHITO-EDAMAME \$8

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

FLUFFY-CRISPY FALAFEL \$10

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

STEAK FRIES \$8

Fluffy on the inside, crispy on the outside, tossed in garlic oil, fresh herbs and sea salt, served with fresh horseradish ketchup

OVEN ROASTED

CARMEL GOAT CHEESE \$10

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

IMPORTED CHEESE & CURED MEATS BOARD \$18/\$23

Served with dried fruit & Marcona almonds

FRIED CALAMARI \$10

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

TUNA TARTARE \$10

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

SHRIMP TEMPURA \$10

Shiner Bock battered, served with warm cilantro-sweet chili sauce

CARMEL'S SHRIMP SAUTÉ \$12

Jalapeño, garlic, extra virgin olive oil, fresh lemon juice, garnished w/pink Himalayan salt

CRAB CAKES \$14

Maryland style, trio of peppers, Bermuda onions, light herbs, served w/remoulade sauce

FOUR PEPPERCORN CRUSTED BEEF \$12

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

SALATA / Salads

*Add... Grilled chicken +4 | Seared salmon +6
Grilled beef +6 | Sautéed shrimp(6 pcs) +6
Seared Tuna +6*

CARMEL'S HOUSE SALAD \$12

Watercress, baby red oak, frisée, shaved Bermuda onions & radishes, lemon-sumac vinaigrette, served with warm walnut crusted goat cheese [*Side Salad Portion \$6*]

FATTOUSH SALAD \$12

A mixture of tomatoes, onions, baby cucumbers, scallions, radish, lettuce blend, tossed in a lemon dressing, topped with Carmel feta cheese, served with oven toasted pita bread [*Side Salad Portion \$6*]

Soups

SOUP OF THE DAY \$6

Ask your server for today's soup of the day

Entrées

From the Land

MEDITERRANEAN SKEWERS

Your choice of meat skewer w/seasonal vegetables on the skewer, served w/basmati rice

- Fresh ground beef & lamb mixed w/mountain seasoning, onions, parsley & pine nuts, skewered on a cinnamon stick, served w/a Tahini sauce [*No Veggies*] \$20

- Chicken skewered marinated in sumac, extra virgin olive oil & mountain herbs, served w/a roasted garlic puree \$20

- Beef tenderloin skewers marinated in extra virgin olive oil, jalapeno, crushed garlic cloves & mountain herbs \$22

- **TRIO OF ABOVE \$27**

FOUR PEPPERCORN CRUSTED FILET MIGNON \$35

Center cut 8oz. filet, served w/a portabello mushroom, Carmel cabernet reduction & mashed potatoes **Oscar style: Tender asparagus, Béarnaise sauce & jumbo lump crab meat +6*

BONE-IN RIB-EYE \$34

Center cut 15oz. well marbled rib eye, served w/steak fries
The bone adds extra flavor to a great cut of meat

PRIME GRADE RIB-EYE \$40

18oz. prime grade center cut, marbled to perfection, served w/steak fries

FRENCH CUT AUSTRALIAN LAMB CHOP \$30

Succulent chops, lightly marinated w/extra virgin oil & herbs, served w/cous-cous

BEEF TENDERLOIN MEDALLION \$28

Three 3oz medallions, served w/creamy green peppercorn Makers Mark sauce & mashed potatoes

BONE-IN PORK CHOPS \$22

Tender French cut chops w/garlic herb butter sauce, served w/french fries

ROASTED FREE-RANGE CHICKEN \$19

Half chicken slow roasted w/lemon, herbs & caramelized onions, finished w/a pomegranate drizzle, served w/basmati rice

BONE-IN FILET \$45

Center cut 14oz. tender cut, served w/a portabella mushroom, Carmel cabernet reduction & mashed potatoes **Oscar style: Tender asparagus, Béarnaise sauce & jumbo lump crab meat +6*

From the Sea

GRILLED SALMON FILET \$22

8oz. filet, marinated w/extra virgin olive oil, mountain herbs & sumac, served w/roasted vegetables

GRILLED JUMBO SHRIMP \$24

Marinated in lemon, extra virgin olive oil, cilantro, garlic & paprika, skewered w/bacon & seasonal vegetables, served w/basmati rice

CARMEL'S SIGNATURE FRESH CHILEAN SEA BASS \$42

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

APPLE WOOD SMOKED BACON WRAPPED DIVER SCALLOPS \$38

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

NORTH ATLANTIC COD \$19

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

GRILLED FRESH RUBY RED TROUT \$21

Spiced & herbed, then grilled w/brushed extra virgin olive oil, served w/basmati rice

Pastas

LOBSTER FETTUCINE \$39

Medley of seafood, sautéed w/leeks, shallots & garlic in a sauvignon blanc cream sauce

LOBSTER RAVIOLI \$18

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

MARDI GRAS PASTA \$20

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

MEDITERRANEAN STYLE VEGETARIAN PASTA \$16

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

Sides

COUS-COUS \$6
with vegetables

ROASTED GARLIC MASHED POTATOES \$4

STEAK FRIES \$5
tossed in parsley & garlic oil

GOLDEN SAFFRON BASMATI RICE \$5

STEAMED ASPARAGUS \$6
seasoned w/virgin olive oil & salt-pepper

SAUTEED MUSHROOMS \$5
with a demi-glace

CHEF'S ROASTED VEGETABLES \$5
Ask your server for today's vegetables

18% gratuity will be added for parties of 6 or more

