

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 +4, roasted red pepper +3, lean sliced spiced tenderloin +6

ARTICHOKE SPINACH DIP \$12

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

BLISTERED SHISHITO-EDAMAME \$10

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

OVEN ROASTED CARMEL GOAT CHEESE \$12

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

IMPORTED CHEESE & CURED MEATS BOARD \$20/\$28

Served with dried fruit & Marcona almonds

FOUR PEPPERCORN CRUSTED BEEF \$12

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

FRIED CALAMARI \$10

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

CHORIZO STUFFED CALAMARI \$11

Fresh squid stuffed with chorizo, garlic and shallots, finished with lemon butter sauce

TUNA TARTARE \$10

Minced garlic, onion, pine nut dressed with a soy-ginger sauce, served w/crispy wonton squares
add avocado & jalapeño +2

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

MEDITERRANEAN MEZZA PLATE \$14 / \$18

Choose 4:

- **MUJADDARA & CARAMELIZED ONIONS**

Slow cooked red onions & rice, topped with caramelized onions

- **EGGPLANT MOUSSE**

Fire roasted eggplant, mixed with tahini sauce, lemon & garlic

- **FRIED EGGPLANT**

Topped with Mediterranean salsa

- **DEEP FRIED CAULIFLOWER & SPICY TAHINI**

- **MUSAKA'A**

Fire roasted eggplant, cooked with tomato sauce, roasted potato & garbanzo beans

- **SAMBOUSEK W/FETA**

Sides/Soup

SOUP OF THE DAY \$6

Ask your server for today's soup of the day

BRUSSELS SPROUTS \$6

Sauteed with garlic, chestnut & pancetta

STEAK FRIES \$5

Tossed in parsley & garlic oil

HERBED GARLIC FRENCH FRIES \$5

ROASTED GARLIC MASHED POTATOES \$4

GRILLED OR STEAMED ASPARAGUS \$6

Seasoned w/virgin olive oil & salt-pepper

CHEF'S ROASTED VEGETABLES \$5

Ask your server for today's vegetables

ENTRÉES

MEDITERRANEAN SKEWERS

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] \$22
- Chicken skewered marinated in sumac, extra virgin olive oil & mountain herbs, served w/a roasted garlic puree \$22
- Beef tenderloin skewers marinated in extra virgin olive oil, jalapeno, crushed garlic cloves & mountain herbs \$26
- Trio of above \$28

FOUR PEPPERCORN CRUSTED FILET MIGNON \$38

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 \$36

Center cut 15oz. well marbled rib eye, served w/steak fries

The bone adds extra flavor to a great cut of meat

BEEF TENDERLOIN MEDALLIONS \$28

Four 2oz medallions, served w/creamy green peppercorn Makers Mark sauce & mashed potatoes

PRIME GRADE BONE-IN RIB-RYE \$45

20oz prime grade center cut bone in ribeye, marbled to perfection, served w/parmesan mashed potatoes

BRAISED BEEF RIBS \$35

Tender braised beef rib, finished with Carmel Cabernet reduction sauce, served w/garlic mashed potatoes & steamed asparagus

FRENCH CUT AUSTRALIAN LAMB CHOP \$32

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

BONE-IN PORK CHOPS \$26

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

ROASTED FREE-RANGE CHICKEN \$24

Boneless half chicken slow roasted with lemon & herbs, served w/parmesan mashed potatoes

GRILLED SALMON FILET \$26

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

GRILLED JUMBO SHRIMP \$26

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

FRESH RAINBOW TROUT \$32

Lightly breaded & pan-seared, topped lump crab & lemon-butter almond sauce, served w/rice

BRIE CHEESE & CRAB STUFFED SALMON \$34

Fresh Atlantic salmon stuffed with French brie cheese, red bell peppers & crab, finished w/lemon caper sauce, served on a bed of julienne veggies

CARMEL'S SIGNATURE FRESH CHILEAN SEA BASS \$45

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 \$40

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

LOBSTER RAVIOLI \$24

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

PARMESAN CHEESE & SPINACH RAVIOLI \$16

Spinach & parmegiano reggiano stuffed ravioli, served w/creamy Sauvignon Blanc sauce

SALATA / *Salads*

Add... Grilled chicken +4 | Seared salmon +6

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

CARMEL'S HOUSE SALAD \$6/12

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

FATTOUSH SALAD \$6/12

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

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

 — House Favorite