

APPETIZERS

PALM COURT CLASSICS

LOBSTER BISQUE 8

*S*HERRY LOBSTER BISQUE CAPPUCCINO STYLE
ANTIPASTO 20

*C*LASSIC ITALIAN ANTIPASTO WITH PROSCIUTTO
DE PARMA, SALAMI, PEPPERONI, VEGETABLES,
FRUIT & CHEESE

CARLTUN SEAFOOD PLATE 65/100

*L*OBSTER, BLUE POINT OYSTERS, LITTLE NECK
CLAMS, CHAMPAGNE SEAFOOD SALAD, SHRIMP &
KING CRAB LEGS

CLASSIC SHRIMP COCKTAIL 16

*C*HILLED JUMBO SHRIMP WITH CLASSIC
COCKTAIL SAUCE

LOBSTER SEAFOOD SALAD 19

*C*HAMPAGNE SEAFOOD SALAD WITH CALAMARI,
SCALLOPS, SHRIMP & LOBSTER

TUNA BITES 13

*Y*ELLOWFIN TUNA SAUTÉED RARE SERVED OVER
WASABI AIOLI

DUNGENESS CRAB CAKE 13

*P*AN FRIED ALASKAN KING CRAB CAKE WITH
CHERRY TOMATO AND HORSERADISH AIOLI

COCONUT SHRIMP 16

*J*UMBO SHRIMP ENCRUSTED WITH COCONUT
SERVED WITH MANGO PAPAYA SALSA

BEET & GOAT CHEESE TOWER 13

*R*OASTED YELLOW, RED BEETS WITH GOAT
CHEESE AND SHERRY CITRUS VINAIGRETTE

CRUDO

CRUDO TUNA "POKE" 16

*F*RESH YELLOWFIN TUNA WITH SESAME CITRUS
OIL, SCALLION, TOMATOES & MACADEMIAS

CRUDO SEA SCALLOP 15

*D*IVER SEA SCALLOPS WITH ORANGE CITRUS JUICE
& JALAPENO PEPPER

FLORIDA RED SNAPPER 16

*F*LORIDA RED SNAPPER MARINADE WITH PASSION
FRUIT & CHERRY TOMATOES

"CARLTUN CLASSIC PLATE" 15

*C*OCONUT SHRIMP, DUNGENESS CRAB CAKE, &
DIVER SEA SCALLOPS WRAPPED IN PROSCIUTTO

CHARRED OCTOPUS 15

*G*RILLED OCTOPUS WITH CURED BLACK OLIVES,
TOMATO & ROASTED PEPPERS

JUMBO CRAB MEAT AVOCADO 13

*A*VOCADO, TOMATO AND JUMBO CRAB MEAT WITH
A CUCUMBER CITRUS GLAZE

LOBSTER RISOTTO 18

*I*TALIAN ARBORIO RICE WITH LOBSTER AND
LOBSTER CREAM

BLACK SPAGHETTI 15

*S*AUTEED CALAMARI & SHRIMP OVER HOMEMADE
SPAGHETTI AND SQUID INK SAUCE

VEAL AGNOLOTTI 13

*S*HREDDED VEAL OSSOBUCO WRAPPED WITH
HOMEMADE PASTA IN A SAGE BUTTER

BUTTERNUT SQUASH RAVIOLI 14

*P*AN ROASTED HOMEMADE RAVIOLI, AMORETTO
CREAM SAUCE, GORGONZOLA & PIGNOLI NUTS

SALADS

BURGUNDY PEAR SALAD 13

*C*HILLED BURGUNDY PEARS, MAPLE WALNUTS,
BRIE BEGGARS PURSE, RASPBERRIES &
RASPBERRY VINAIGRETTE

BLT SALAD 13

*L*ETTUCE, TOMATO, GORGONZOLA CHEESE &
APPLE SMOKED BACON WITH BLUE CHEESE
DRESSING

CLASSIC CAESAR SALAD FRICO 11

*H*EARTS OF ROMAINE WITH A LIGHT ANCHOVY
DRESSING IN A PARMESAN FRICO

SPINACH SALAD 13

*W*ILTED SPINACH, CRISPY GOAT CHEESE,
BACON, PIGNOLI NUTS & APPLES IN RED WINE
SHALLOT VINAIGRETTE

CAPETOLA SALAD 14

*A*VOCADO, ORANGES, CUCUMBERS,
GORGONZOLA, TOMATOES & WILD GREENS IN
SHERRY SHALLOT VINAIGRETTE

PASTA & RISOTTO

GOLDEN SEAFOOD RISOTTO 34

*L*OBSTER, SHRIMP, SCALLOPS & MANILA CLAMS
OVER ARBORIO RICE WITH PARMESAN CHEESE

WILD MUSHROOM RISOTTO 25

*W*ILD & CULTIVATED MUSHROOMS OVER
MUSHROOM RISOTTO

CAJUN RIGATONI 27

*G*RILLED CHICKEN, ANDUILLE SAUSAGE WITH
SPICY FRESH TOMATO SAUCE OVER RIGATONI
PASTA

LOBSTER MACARONI & CHEESE 26

*E*LLOW PASTA WITH BACON, CHEDDAR SAUCE &
FRESH LOBSTER

QUINOA & KALE 23

*K*ALE & BUTTERNUT SQUASH, OVER PERUVIAN
QUINOA WITH PIGNOLI NUTS, CRANBERRIES

THE SEA

BLACK SEA BASS 32

*P*AN SEARED L.I. BLACK SEA BASS WITH A BAY
SCALLOPS AND YELLOW PEPPER SAUCE

YELLOWFIN TUNA 33

*P*ANKO SEAWEEED WRAPPED AVOCADO, YELLOW
FIN TUNA WITH A HOMEMADE TERIYAKI GLAZE,
WASABI MASHED POTATOES & EDAMAME

COLUMBIA RIVER WILD SALMON 28

*M*ACADAMIA, ONION ENCRUSTED WILD SALMON,
WITH CHAMPAGNE CITRUS SAUCE & TIED
VEGETABLES

CHILEAN SEA BASS 35

*R*OASTED CHILEAN SEA BASS, PORT JEREZ
GLAZE, SPINACH & MASHED POTATOES

TWIN SOUTH AFRICAN LOBSTER 38

*B*ROILED SOUTH AFRICAN LOBSTER TAILS WITH
SAFFRON BUTTER, MASHED POTATOES & TIED
VEGETABLES

GRILLED BRONZINI 35

*G*RILLED BRONZINI WITH A LEMON OIL & SALSA
VERDE OVER ASPARAGUS WITH CRISPY POLENTA
RINGS

ATLANTIC HALIBUT 33

*P*AN ROASTED HALIBUT BRUSCHETTA SERVED
WITH BASIL MASHED POTATOES

THE LAND

AMISH CHICKEN 23

*R*OASTED AMISH-RAISED FREE RANGE CHICKEN
WITH PORCINI MUSHROOM JUS, POLENTA
CROUTONS & HARICOT VERT

LONG ISLAND DUCK 28

*C*RISPY LONG ISLAND DUCK WITH LINGONBERRY
SAUCE, MASHED POTATOES & TIED VEGETABLES

SIGNATURE STEAKS

CEDAR RIVER NEW YORK STEAK 39

*G*RILLED N.Y STEAK, SAUTÉED ONIONS, MASHED
POTATOES, ASPARAGUS & WILD MUSHROOM SAUCE

STERLING SILVER SKIRT STEAK 38

*G*RILLED SKIRT STEAK CHIMICHURRI WITH WILD
MUSHROOMS & STEAK FRIES

FILET MIGNON & SHRIMP 43

*G*RILLED FILET MIGNON & 4 GRILLED SHRIMP WITH
VIDALIA ONION SAUCE & CASABLANCA MASHED
POTATOES & TIED VEGETABLES

BERKSHIRE NATURAL PORK CHOP 33

*G*RILLED PORK CHOP WITH APPLE DIJON MUSTARD
SAUCE, POLENTA RINGS & HARICOT VERT

HERB CRUSTED AUSTRALIAN LAMB 37

*R*OASTED RACK OF LAMB WITH HERB GARLIC JUS,
CASABLANCA MASHED POTATOES & GRILLED
ASPARAGUS

16 OZ. GRILLED VEAL CHOP 48

*G*RILLED VEAL CHOP WITH SAUTÉED SPINACH,
CRISPY RISOTTO CAKE & MUSHROOM JUS

10 OZ. KOBE BURGER 26

*W*AGU BURGER "KOBE STYLE" ONIONS,
MUSHROOMS, BACON, CHEESE & FRENCH FRIES

16 OZ. RIB EYE STEAK 48

*P*RIME GRILLED BONELESS RIB EYE STEAK
SERVED WITH SAUTÉED ONIONS, BAKED POTATO
& TIED VEGETABLES

24 OZ. DRY AGED PRIME RIB EYE STEAK 68

*D*RY AGED PRIME BONE-IN RIB EYE STEAK
SERVED WITH SAUTÉED ONIONS, BAKED POTATO
& TIED VEGETABLES

AUSTRALIAN WAGU COWBOY STEAK 130

*G*RILLED WAGU BONE-IN RIB EYE STEAK "KOBE
STYLE" SERVED WITH A BAKED POTATO, GRILLED
ASPARAGUS & SAUTÉED ONION

SIDE ORDERS 8

Wild Mushrooms – Grilled Asparagus – Broccoli Rabe- Quinoa- Truffle Fries- Mashed
Potatoes- Baked Potat