



APPETIZERS

PALM COURT CLASSICS

LOBSTER BISQUE 8

SHERRY LOBSTER BISQUE CAPPUCCINO STYLE
SOUP DU JOUR 7

HOME MADE WITH SEASONAL VEGETABLES AND
VARIOUS STOCKS

ANTIPASTO 35

CLASSIC ITALIAN ANTIPASTO WITH PROSCIUTTO
DI PARMA, SALAMI, PEPPERONI, VEGETABLES,
FRUIT AND CHEESE

CARLTUN SEAFOOD PLATE 65/125

LOBSTER, BLUE POINT OYSTERS, LITTLE NECK
CLAMS, CHAMPAGNE SEAFOOD SALAD, SHRIMP
AND KING CRAB LEGS *

CLASSIC SHRIMP COCKTAIL 16

CHILLED JUMBO SHRIMP WITH CLASSIC
COCKTAIL SAUCE *

LOBSTER SEAFOOD SALAD 19

CHAMPAGNE SEAFOOD SALAD WITH CALAMARI,
SCALLOPS, SHRIMP AND LOBSTER *

“CARLTUN CLASSIC PLATE” 15

COCONUT SHRIMP, DUNGENESS CRAB CAKE,
DIVER SEA SCALLOPS WRAPPED IN PROSCIUTTO

TUNA BITES 14

YELLOWFIN TUNA SAUTÉED RARE SERVED OVER
WASABI AIOLI

VEAL AGNOLOTTI 13/28

SHREDDED VEAL OSSOBUOCO WRAPPED IN A
HOMEMADE PASTA WITH SAGE BUTTER

CHARRED OCTOPUS 15

GRILLED OCTOPUS WITH CURED BLACK OLIVES,
TOMATO AND ROASTED PEPPERS *

WILD MUSHROOM RISOTTO 16/23

WILD & CULTIVATED MUSHROOMS OVER
MUSHROOM RISOTTO *

LOBSTER RISOTTO 18/35

CREAMY RISOTTO WITH LOBSTER AND LOBSTER
CREAM SAUCE *

SALADS

BURGUNDY PEAR SALAD 13

CHILLED BURGUNDY PEARS, MAPLE WALNUTS,
BRIE BEGGARS PURSE, RASPBERRIES AND
RASPBERRY VINAIGRETTE

BLT SALAD 13

LETTUCE, TOMATO, GORGONZOLA CHEESE, APPLE
SMOKED BACON WITH BLUE CHEESE DRESSING *

CLASSIC CAESAR SALAD FRICO 11

HEARTS OF ROMAINE WITH A LIGHT ANCHOVY
DRESSING IN A PARMESAN FRICO *

SPINACH SALAD 13

WILTED SPINACH, CRISPY GOAT CHEESE, BACON,
PIGNOLI NUTS AND APPLES IN RED WINE SHALLOT
VINAIGRETTE

CAPETOLA SALAD 14

AVOCADO, ORANGES, CUCUMBERS, WALNUTS,
PIGNOLI NUTS, GORGONZOLA CHEESE, TOMATOES
AND WILD GREENS WITH A SHERRY SHALLOT
VINAIGRETTE *

BUTTERNUT SQUASH SALAD 13

GRILLED BUTTERNUT SQUASH, BABY ARUGULA
SERVED WITH SHEEP RICOTTA, PIGNOLI NUTS AND
BASIL VINAIGRETTE *

BEET & GOAT CHEESE TOWER 13

ROASTED BEETS WITH GOAT CHEESE, WALNUTS,
SHERRY CITRUS VINAIGRETTE WITH AND ORANGE
GLAZE

ARTICHOKES AVOCADO 12

FLORIDA AVOCADO WITH MARINATED LIGHTLY
SPICED ARTICHOKES, CITRUS VINAIGRETTE *

PASTA & RISOTTO

GOLDEN SEAFOOD RISOTTO 34

LOBSTER, SHRIMP, SCALLOPS, MANILA CLAMS
OVER ARBORIO RICE WITH PARMESAN CHEESE *

CAJUN RIGATONI 27

GRILLED CHICKEN, ANDOUILLE SAUSAGE WITH
SPICY TOMATO SAUCE OVER RIGATONI PASTA

LOBSTER MACARONI & CHEESE 26

ELLOW PASTA WITH THREE CHEESE SAUCE AND
SHREDDED MAIN LOBSTER

ITALIAN CLASSICS

CHICKEN SCARPARELLO 27

SAUTEED CHICKEN WITH PEPPERS, HOT AND
SWEET SAUSAGE

VEAL PARMESAN 36

LIGHTLY BREADED VEAL CUTLET, PAN FRIED
WITH BUFFALO MOZZARELLA, TOPPED WITH
FRESH FILETTO DI POMODORO SAUCE

THE SEA

BLACK SEA BASS 32

PAN SEARED L.I. BLACK SEA BASS WITH BAY
SCALLOPS AND YELLOW PEPPER SAUCE *

YELLOWFIN TUNA 33

PANKO, SEAWEEED WRAPPED AVOCADO, TUNA
WITH A HOMEMADE TERIYAKI SOY GLAZE, WASABI
MASHED POTATOES & EDAMAME

COLUMBIA RIVER WILD SALMON 28

MACADAMIA, ONION ENCRUSTED SALMON, WITH
CHAMPAGNE CITRUS SAUCE, TIED VEGETABLES

CHILEAN SEA BASS 35

ROASTED CHILEAN SEA BASS, PORT JEREZ
GLAZE, SPINACH, MASHED POTATOES

TWIN SOUTH AFRICAN LOBSTER 38

BROILED SOUTH AFRICAN LOBSTER TAILS WITH
SAFFRON BUTTER, MASHED POTATOES *

GRILLED BRONZINI 35

BRONZINI WITH LEMON OIL AND SALSA VERDE
OVER ASPARAGUS WITH CRISPY POLENTA

THE LAND

AMISH FREE RANGE CHICKEN 23

ROASTED CHICKEN WITH PORCINI MUSHROOM AU
JUS, POLENTA CROUTONS, HARICOT VERT

LONG ISLAND DUCK 28

CRISPY LONG ISLAND DUCK WITH LINGONBERRY
SAUCE, MASHED POTATOES, TIED VEGETABLES *

BERKSHIRE NATURAL PORK CHOP 33

GRILLED PORK CHOP WITH APPLE DIJON MUSTARD
SAUCE, POLENTA RINGS, HARICOT VERT

HERB CRUSTED AUSTRALIAN LAMB 37

ROASTED RACK OF LAMB WITH HERB GARLIC AU
JUS, CASABLANCA MASHED POTATOES, GRILLED
ASPARAGUS

16 OZ. GRILLED VEAL CHOP 48

GRILLED VEAL CHOP WITH SAUTÉED SPINACH,
CRISPY RISOTTO CAKE, MUSHROOM AU JUS *

SIGNATURE STEAKS

FILET MIGNON & SHRIMP 43

GRILLED FILET MIGNON WITH FOUR GRILLED
SHRIMP, VIDALIA ONION SAUCE, CASABLANCA
MASHED POTATOES WITH TIED VEGETABLES *

CEDAR RIVER NEW YORK STEAK 39

GRILLED N.Y. STEAK, SAUTÉED ONIONS, MASHED
POTATOES, ASPARAGUS, WILD MUSHROOM SAUCE
*

STERLING SILVER SKIRT STEAK 38

GRILLED SKIRT STEAK CHIMICHURRI WITH WILD
MUSHROOMS, STEAK FRIES *

24 OZ. DRY AGED PRIME RIB EYE STEAK 68

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

16 OZ. RIB EYE STEAK 48

PRIME GRILLED BONELESS RIB EYE STEAK
SERVED WITH SAUTÉED ONIONS, BAKED POTATO,
TIED VEGETABLES *

10 OZ. KOBE BURGER 26

WAGU BURGER "KOBE STYLE" ONIONS,
MUSHROOMS, BACON, CHEESE, FRENCH FRIES *

AUSTRALIAN WAGU COWBOY STEAK 135

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

SIDE ORDERS* 10

Wild Mushrooms - Grilled Asparagus - Broccoli Rabe - Truffle Fries - Mashed Potatoes - Baked Potato

GLUTEN FREE*

VEGETARIAN OR VEGAN 