



## Curtain Call

\*Seared Tuna 10

Served with wasabi aioli, pickled ginger

Calamari Fritto 9

Marinated and fried golden brown served with warm marinara

Mini Crab Cakes 11

Fried golden brown served with our Cajun remoulade sauce

Bruschetta 9

Diced roma tomato, fresh basil and minced garlic on crostini drizzled with balsamic vinegar and olive oil

Shrimp Cocktail 12

Poached and chilled shrimp with citrus cocktail sauce

Lobster Bisque 6

Velvety bisque, chock full of sweet lobster meat, with a touch of old bay seasoning

Carlyle Salad 8

Mixed greens, granny smith apples, chevre and toasted walnuts with a raspberry vinaigrette

Iceberg Wedge 8

Topped with bleu cheese dressing, tomato, red onion and Applewood bacon

Caesar Salad 9

Crisp romaine lettuce tossed to order in our house made Caesar dressing with parmesan and herb croutons

\*Consuming certain raw or under cooked seafood, poultry, eggs, or meats may be hazardous to your health. Dining minimum is \$25.00 per person. A 20% gratuity will be added to parties of 6 or more.



## **Showtime**

**\*Filet Mignon 34**

Grilled beef tenderloin topped with our port wine demi-glace, served with grilled asparagus and garlic mashed red potatoes

**\*Delmonico Steak 32**

Marinated ribeye steak grilled to perfection and topped with herbed butter served with grilled asparagus and garlic mashed red potatoes

**\*Lamb Chops 30**

Double cut lamb chops with mint cabernet sauce served with grilled asparagus and garlic mashed red potatoes

**Grilled Salmon 26**

Topped with a sweet corn, tomato and avocado relish served over grilled asparagus with rice pilaf

**Chicken a la Carlyle 22**

Seared and roasted chicken breasted topped with a marsala cream sauce served with sautéed wild mushrooms and garlic mashed red potatoes

**Roasted, Tomato, Arugula & Asparagus Ravioli 21**

With egg and red bell pepper dough tossed in a brown butter sauce

**Halibut 28**

Roasted red peppers and onion with mango served with mashed potatoes

**Shrimp & Grits 22**

Five shrimp sauteed spinach and bacon with scallions over cheddar grits

**Angel Hair Pasta with Seafood 35**

Angel hair pasta, topped with salmon, crab meat and petite Chesapeake claws tossed with lemon butter sauce

**Crab Cakes 34**

Pan seared to perfection topped with cajun remoulade sauce served with roasted potatoes wedges and seasonal green bean medley

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