



Appetizers

Maryland Style Crab Cake

Jumbo lump crabmeat cake served with baby greens and lemon chive aioli. \$12

Barbeque Shrimp

Prosciutto wrapped jumbo shrimp with our own handcrafted whiskey barbeque sauce and fingerling potato salad. \$11

Lamb Lollipops

Tender lamb bites grilled and served over a mushroom risotto with fresh mint pesto. \$13

Tuna Carpaccio

Freshly Caught Yellow Fin Tuna Carpaccio is served with wasabi aioli and mesclun greens. \$11

Shrimp Ceviche

Citrus marinated jumbo shrimp served over jicama slaw with avocado and salmon caviar. \$12

Soup Du Jour \$7

Carnegie House Lobster Bisque \$7

Salads

Carnegie House Salad of freshly picked Boston lettuce accompanied by herb marinated grape tomatoes and English cucumbers then tossed in a white balsamic vinaigrette. \$7

Caesar Salad with crisp romaine leaves tossed with a classic Caesar dressing and served with herb foccacia croutons and kalamata olives. \$8

Poached Seafood Salad with bay scallops, mussels, and jumbo lump crab meat delicately poached in chardonnay, served over young spinach and finished with our citrus vinaigrette. \$10

English Stilton Salad, rich Stilton cheese and toasted almonds over mesclun greens, finished with our creamy sherry vinaigrette. \$8