



## LUNCH MENU

### APPETIZERS

#### **Bubbly Baked Brie**

Warm baked brie drizzled with honey and hazelnuts, served with grilled asparagus and toasted baguette rounds 9

#### **Jumbo Lump Meat Crab Cake**

Our signature crab cake drizzled with lemon chive aioli served with a petite salad of baby greens 12

#### **Baked Lobster Mac and Cheese**

Chunks of Maine lobster baked together with orecchiette pasta, Asiago cheese and a creamy lobster sauce 11

#### **Chicken Satay**

Free range chicken breast marinated in lemongrass and garlic then grilled and served with a Thai peanut sauce 8

### SOUPS AND SALADS

#### **Carnegie Lobster Bisque**

A classic rich bisque made with buttery lobster, cream, and sherry 7

#### **Soup of the Day**

Made daily using seasonal and local ingredients 6

#### **Caprese Salad**

Vine ripe tomatoes, fresh mozzarella and basil with a balsamic reduction and extra virgin olive oil 11

#### **Cantaloupe and Crab Salad**

Sweet summer cantaloupe and jumbo lump crab meat tossed in blood orange vinaigrette, served over rainbow micro greens 12

#### **Spinach Salad**

Fresh young spinach tossed with strawberries, mint, feta cheese and pomegranate vinaigrette topped with toasted pistachio nuts 9



# CARNEGIE

I N N & S P A

FINE DINING

## SOUPS AND SALADS

### **Classic Caesar Salad**

*Crisp romaine tossed in Caesar dressing with focaccia croutons and shaved asigo cheese 9  
Add grilled chicken breast 5*

### **Carnegie House Salad**

*Mixed young greens in a tender Boston lettuce cup with grape tomatoes, English cucumber with  
White balsamic vinaigrette 8*

### **Petite Salad and Soup**

*Petite salad of mixed baby greens and our Soup of the day 9*

## BURGERS AND SANDWICHES

### **Kobe Beef Sliders**

*100% Kobe beef prepared medium, served with caramelized onions and gorgonzola mayonnaise, on our  
homemade rolls 14*

### **Mini Duck Burgers**

*Juicy ground duck burger season with Asian influence, with shitake mushroom sauté and Chinese  
mustard on our homemade rolls 13*

### **Grilled Turkey Burger**

*Lightly seasoned lean ground turkey served on a whole wheat roll with crisp romaine lettuce, tomato and  
cranberry orange relish 9*

### **Mongolian Marinated Portobello Burger**

*Marinated and grilled Portobello mushroom basted with sweet and tangy Mongolian barbeque sauce  
served on a whole wheat roll with vine ripe tomatoes and baby greens 10*

### **Grilled Chicken Sandwich**

*Grilled free range chicken breast with lettuce, tomato and provolone on a toasted baguette with cherry  
chipotle mayonnaise 11*

### **Classic Egg Salad**

*Our classic egg salad sandwich, with chopped hard boiled egg, green onion, celery, mayonnaise and  
dash of spice served on whole or white toast 8*

*All sandwiches served with root vegetable chips*



## **DESSERTS**

### **Godiva Chocolate Cheese Cake**

*Decadent Godiva chocolate cheesecake baked with chunks of milk chocolate topped with chocolate mousse, chocolate ganache & chocolate whipped cream 8*

### **Crème Brûlée**

*Rich vanilla custard with a contrasting layer of hard caramel 8*

### **Strawberry Shortcake**

*Delicate sponge cake with fresh strawberries and house-made whipped cream 7*

### **Today's Feature House made Ice cream**

*Creamy house ice cream made with local and seasonal ingredients 7*

### **Today's Feature House made Sorbet**

*Refreshing sorbet made with local and seasonal ingredients 6*

### **Seasonal berries with yogurt and lime**

*Fresh seasonal berries and locally made yogurt with lime 9*



**FEATURE BEVERAGES**

**Pomegranate Lemonade**

*Tangy combination of refreshing lemonade and tart pomegranate juice 5*

**Herbal Iced Tea**

*Freshly brewed unsweetened herbal iced tea 3*

**Coffee and Tea**

*Regular or Decaffeinated 3*

**Mighty Leaf Teas**

*Assorted variety of organic teas 4*

**Soft Drinks**

*Coke, Diet Coke, Sprite and Ginger Ale 2.75*

**Saratoga**

*Sparkling water Sm 4 Lrg 8*

**SEASONAL COCKTAILS**

**Cosmobellini**

*Absolut Citron, Cointreau, Cranberry Juice, Peach Puree, lime wedge and Champagne 12*

**Bloody Mary**

*Tomato Juice, lemon juice, vodka, Worcestershire sauce, Tabasco sauce, salt and pepper 8*

**Champagne by the Glass**

*Premium pour of our house champagne 10*

**Mimosa**

*Mix of house champagne and orange juice 8*

**WINE BY THE GLASS**

**This Month's Featured House**

*Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio and Chardonnay 9*

**This Month's Feature Premium Pours**

*Merlot, Cabernet Sauvignon, Malbec, Pinot Noir, Shiraz, Carmenere, Zinfandel, Riesling, Sauvignon Blanc and Chardonnay 12*

*Please ask your server for a complete list of drinks\**