

Breakfast

Belgium Waffle:

With syrup, whipped cream, chocolate chips & strawberries
Served with 1 breakfast side \$5.99

Carson House Breakfast Burrito:

A **large** burrito made to order with any of the following "Toss-Ins" to be added:

Fresh mushrooms, caramelized onions, bacon, sausage, ham, peppers, tomatoes, Pico de Gallo, jalapeños, fresh cilantro, Swiss, American or Cheddar.

Served with 1 breakfast side \$4.99

Carson House Eggs Benedict:

Poached eggs served on top of ham on an English muffin and covered in Béarnaise sauce

Served with 1 breakfast side \$7.99

Eggs:

Cooked any way you would like them

2 Eggs with 2 sides: \$4.49

3 Eggs, no sides \$1.99

(Sides served a-la-carte)

Breakfast Sides:

Buttermilk Biscuits (2) \$1.49

Crispy hash browns \$1.99

Croissant (1) \$2.49

English muffin (1) \$1.49

Fresh fruit \$1.99

Gravy \$0.99

French toast

Made with 7 granule Multi-grain bread

Served with 2 breakfast sides \$6.49

Migas

Onions, jalapeños and fresh cilantro scrambled in eggs, over fried tortilla strips with melted cheese and picante

Served with 1 breakfast side \$6.99

Omelettes:

Choose any of the following "Toss-Ins" to be added:

Fresh mushrooms, caramelized onions, bacon, sausage, ham, peppers, tomatoes, Pico de Gallo, jalapeños, fresh cilantro, Swiss, American or Cheddar.

Served with 2 breakfast sides \$5.99

Pancakes:

Available plain or with pecans and/or chocolate chips.

Short Stack (2 Pancakes)

Served with 2 breakfast sides \$5.49

Tall Stack (3 Pancakes)

Served with 2 breakfast sides \$6.49

Grits \$0.99

Hickory smoked bacon (3 pieces) \$1.99

Oatmeal \$0.99

Sausage patties (2 pieces) \$1.99

Smoked Virginia ham \$1.99

Toast (2 pieces): White, Wheat or Rye \$0.99

Appetizers

Shrimp Diablo

Six jumbo shrimp stuffed with cream cheese and a slice of jalapeno, wrapped in bacon & baked. Served with a Cajun sherried cream sauce.

\$11.99

Crab Cakes

Two Large Crab Cakes over Angel hair pasta with lemon garlic butter and fresh fruit chipotle salsa.

\$9.99

Shrimp Stuffed Jalapeños

Jumbo shrimp & cream cheese wrapped with a mild jalapeño pepper, with cilantro-lime dressing.

\$9.49

Baked Escargot

Baked in butter, garlic & parsley, served with lemon & toast points.

\$8.99

Famous Carson House Lobster Bisque

Lobster bathed in cream & sherry with a silky smooth, rich flavor.

Cup: \$4.29 Bowl: \$6.29

Soup Du Jour

Our hand crafted soups are great any time of the year. Ask about choices.

Cup: \$3.49 Bowl: \$4.99

Baked Brie

Creamy imported cheese baked w/ butter & almonds, served with fruit & toast points.

\$8.99

Fried Mushrooms

Fresh hand battered, with Ranch dressing.

\$6.49

Onion Rings

Thinly sliced sweet red onions hand battered & fried, with Ranch dressing.

\$5.99

Rib Eye Quesadilla

Shaved Rib eye, two cheeses, fire roasted red bell peppers & green chiles in a grilled tomato basil tortilla.

\$8.49

Roasted Shrimp Cocktail

Possibly the best you've ever had, with chipotle honey cocktail sauce.

\$8.49

Chicken Crunch

Tenderloins with a sweet breading then fried & served with a creamy mustard horseradish sauce.

\$5.99

Fried Pickle Chips

Crunchy slices, with Ranch dressing.

\$5.99

Entrée Salads

Almond Chicken Salad

Our famous chicken salad with toasted almonds & fresh fruit.
\$7.99

Caesar Salad

Tender hearts of romaine tossed in robust authentic Caesar dressing with fried eggplant croutons.

► Regular Caesar 1/2 size: \$4.99 whole: \$6.99

► Grilled Chicken Caesar 1/2 size: \$5.99 whole: \$8.99

► Grilled Shrimp Caesar 1/2 size: \$7.99 whole: \$10.99

Chicken Spinach Salad

With tomatoes, bacon, toasted almonds, cheese and hot bacon balsamic vinaigrette dressing. \$8.99

1/2 size: \$5.99

Southwestern Salad

Fajita chicken, cheese, olives, tortilla strips & Pico de Gallo on greens with our Cilantro-lime dressing. \$8.99

1/2 size: \$5.99

Grilled Chicken Breast

Lightly seasoned and perfectly grilled. Served with fresh seasonal fruit. 1/2 size: \$5.99 \$8.99

Asian Chicken Salad

Almond crusted tenders on field greens with an Asian ginger sesame soy dressing. Half size available. \$8.99

1/2 size: \$5.99

Sesame Chicken Salad

Baked sesame crusted chicken on field greens with an Asian ginger sesame soy dressing. 1/2 size: \$5.99 whole: \$8.99

Sandwiches

All Sandwiches served with 1 side

Charbroiled Hamburger

Choose American, cheddar, Swiss, pepper jack, bacon, onions or mushrooms. 1/2 pound: \$7.99

1/4 pound: \$5.99

Grilled Reuben

Pastrami, special sauce, Swiss & sauerkraut on grilled Jewish rye. \$7.99

Almond Chicken Salad Croissant

With toasted almonds & lettuce on a freshly grilled croissant. \$8.99

Rib Eye Sandwich

Cooked to desired temperature, served open faced Au Jus with creamy horseradish. \$10.99

Buffalo Chicken Sandwich

A 6 oz. breast fried, then set on a sesame roll with Buffalo sauce & melted cheese. \$7.49

Soup and Salad Buffet

► All you can eat! \$8.49

► with any Entrée \$5.49

French Dip

Shaved rib eye, onions and Swiss on French bread with Au Jus. \$7.49

Traditional Club

Triple Decker on white or wheat toast w/ ham, turkey, American cheese, lettuce, bacon, tomato and mayonnaise.

On toast: \$7.49

On a Croissant: \$9.49

The Pittsburger

Our patty melt, on herbed Focaccia, a 1/2 pound blackened burger topped with onions, Swiss & American cheeses.

1/2 pound: \$8.99

1/4 pound: \$5.99

Grilled or Blackened Chicken Sandwich

Choose American, cheddar, Swiss, pepper jack, bacon, onions or mushrooms. \$7.49

Side Orders

Whipped Sweet Potatoes

Baked Potato with sour cream and butter

Mashed Red Skin Potatoes

Four Cheese Gourmet Macaroni and Cheese

Angel Hair Pasta with Lemon Garlic Butter

Angel Hair Pasta with Marinara Sauce

Vegetable Du Jour

Seasoned Fries

Premium Side Orders: additional \$1.79

Yellow Squash Casserole

Creamed Spinach

Asparagus with Béarnaise sauce

Baked Potato loaded with cheese and bacon

Mashed Potatoes loaded with cheese, bacon,
sour cream and chives

Fries loaded with cheese and bacon

Parmesan Spinach Risotto

Sautéed Burgundy Mushrooms

Entrées

**All Entrees served with 2 sides
unless otherwise noted.**

Mushroom, Steak & Mushroom

Chopped steak w/ sautéed mushrooms & onions, Demi Glacé, pepper jack cheese & fried mushrooms.

\$10.49

Pepper Jack Chicken

Stuffed with spiced Monterey Jack, Topped with Béarnaise sauce.

\$11.99

Smothered Steak

8 ounce rib eye with mushrooms, onions, Swiss & Demi Glacé

\$15.99

Surf and Turf

8 ounce rib eye with Burgundy mushroom sauce and a half portion of the following choices:

- ▶ Gulf shrimp \$18.49
- ▶ Blackened Snapper \$17.49
- ▶ Salmon \$18.49
- ▶ Tortilla crusted Tilapia \$17.49
- ▶ Substitute 8oz. Filet for Rib Eye \$12.00

Red Snapper

Blackened or Baked

\$14.99

Filet Mignon

An 8 ounce, center cut tenderloin, exceptionally tender, with Burgundy mushroom Demi Glacé.

\$24.99

Shrimp Scampi (choose 1 side)

Baby shrimp sautéed in lemon garlic butter over Angel Hair.

\$13.99

Fettuccine Alfredo (no side)

Made with imported Parmesan & fresh cream for authentic flavor.

- ▶ Regular \$8.99
- ▶ Add grilled chicken \$11.99
- ▶ Add shrimp & mushrooms \$13.99

Jack Daniels® Steaks

Both served with Jack Daniels® Glaze

- ▶ 11 oz. prime top sirloin \$21.99
- ▶ 6 oz. bacon wrap filet \$13.99

Baby Field Green Side Salad

Made with homemade croutons, vine-ripened tomatoes and served with your choice of salad dressing.

Lunch Salad with Garlic Bread \$2.49

Dinner Salad with Multigrain Boule \$3.49

Rib Eye Steak

This boneless regional favorite is 1" thick & 14 ounces, with Burgundy mushroom Demi Glacé.

\$18.99

Chicken Marsala

A boneless breast pan seared with Marsala & wild mushrooms.

\$13.99

Parmesan Crusted Rib Eye

8 oz. basted with garlic & Dijon, and then baked with a Parmesan crust.

\$15.99

Tortilla Encrusted Tilapia

Pan Seared, with our Cilantro pepper Jack cream sauce.

\$13.99

Chicken Fried Steak or Chicken

Hand battered & fried, with homemade cream pepper gravy.

- ▶ Chicken Fried Steak \$12.99
- ▶ Chicken Fried Chicken \$11.99

Captain's Chicken Plate

A boneless breast with a sweet breading and a honey mustard horseradish sauce.

\$11.99

Jumbo Gulf Shrimp

Six tails. Choose Fried, Blackened, Sautéed or Coconut.

\$14.99

Pecan Chicken

Pecan breaded tenderloins topped with a raspberry Demi Glacé.

\$12.99

Traditional Liver and Onions

Calf's liver pan seared, smothered in caramelized onions and your choice of Au Jus **or** brown gravy.

\$8.99

**Please let your server know the
temperature you prefer!**

North Atlantic Salmon Filet

- ▶ Grilled, w/ dill cream sauce
- ▶ Tarrantino (olive oil, sea salt and dill) \$16.99