



The Carmen Anthony Signature Menu

CT Restaurant Week, October 10th through October 16th

\$20.11

Appetizers choose one

Award-Winning Chop Salad

A tasteful array of confetti vegetables, chilled greens, Gorgonzola and sliced hot cherry peppers. Tossed in our balsamic vinaigrette and topped with fantail shrimp. Anchovies optional.

Award-Winning Clam Chowder

"Connecticut's Best" Connecticut Magazine Editor's Choice Our own celebration of the classic.

Entrees choose one

Slow-Roasted Prime Rib of Beef

"Best Prime Rib - Statewide" 2011 CT Magazine Reader's Poll

A generous portion of our award-winning prime rib, served au jus or grilled, with our famous housemade horseradish sauce. Served with potatoes and fresh vegetables.

Tilapia Calabrese

A generous portion of tilapia, pan-seared and tossed with chopped tomatoes, capers, sliced hot cherry peppers and Kalamata olives. Finished in a garlic basil sauce over campanelle pasta.

Chicken Carmen Anthony

Two fresh boneless chicken breasts, breaded and sautéed with a garlic beurre blanc. Served with potatoes and fresh vegetables.

Dessert choose one

"Moan-Inducing" Bread Pudding

A classic! White and dark chocolate bread pudding served warm and topped with Bailey's Irish Cream sauce and chocolate syrup.

Gluten-Free Chocolate Torte

A rich, decadent flourless chocolate torte drizzled with a raspberry melba sauce.

\$25 / bottle

Carmen Anthony House Wine
Merlot • Cabernet • Chardonnay • Pinot Grigio