

Carmen Anthony's

New Haven Restaurant Week—November 6th through November 12th

Lunch Menu \$16.38

1st Course (choose one)

Campagna Salad

Mixed field greens tossed with balsamic vinaigrette topped with gorgonzola cheese, grape tomatoes & red onions.

Wedge Salad

Iceberg lettuce wedge with bleu cheese, crumbled applewood bacon.

2nd Course (choose one)

Chicken Carmen Anthony

Two fresh boneless chicken breasts, breaded & sautéed with a garlic beurre blanc sauce. Served with potato & fresh vegetables.

Applewood Bacon & Cheddar Cheeseburger

½ pound of Certified Angus beef, cooked to your liking & topped with cheddar cheese and applewood-smoked bacon. Served with housemade potato chips.

Capellini Piedmontese

Capellini pasta tossed with peas, prosciutto & a housemade creamy marinara sauce.

3rd Course (choose one)

Key Lime Pie

Our famous Key West style dessert, made with a graham cracker cookie crust & fresh Florida Key lime juice.

Gluten-Free Chocolate Torte

A rich, decadent flourless chocolate torte drizzled with a raspberry Melba sauce. Served with Buck's famous vanilla bean ice cream.

Add a Wine Flight

Chateau Ste. Michelle Cabernet – Ethos, Canoe Ridge & Indian Wells \$18

B.R. Cohn Vineyards – Cabernet, Merlot & Zinfandel \$16

www.carmenanthony.com

Carmen Anthony's

New Haven Restaurant Week—November 6th through November 12th

Dinner Menu \$29

1st Course (choose one)

Award-Winning New England Clam Chowder

"Best Clam Chowder— Statewide" CT Magazine Editor's Choice

Our own celebration of the classic.

Award-Winning Signature Chop Salad

A tasteful array of confetti vegetables, chilled greens, Gorgonzola cheese & a hint of sliced hot cherry peppers. Tossed in our own balsamic vinaigrette.

2nd Course (choose one)

Slow Roasted Prime Rib of Beef

"Best Prime Rib— Statewide" 2009-2011 CT Magazine Reader's Poll

A generous portion of our award-winning prime rib, grilled or au jus, with our famous housemade horseradish sauce. Served with Chef's selection of fresh vegetable and scalloped potatoes.

Carmen Anthony Filet Florentine

"Best Steak—New Haven County" CT Magazine Reader's Poll, 15 Years in a Row

Marinated in virgin olive oil, garlic & herbs, then grilled to perfection, sliced and served over a bed of sautéed spinach with scalloped potatoes.

Tilapia Piccata

Fresh Atlantic tilapia lightly egg-dipped and pan-seared with capers, Roma tomatoes and a lemon basil butter white wine sauce. Served with chef's selection of potato and vegetables.

3rd Course (choose one)

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