

Carriage House “Take Out Menu” 3/17/20

~Starters~

Plantation BBQ Shrimp

Our interpretation of a New Orleans classic
served with creole toast
Appetizer 16, Entrée 32

Flat Bread

Fresh house made flat bread topped with mozzarella cheese, marinated baby
heirloom tomatoes, crispy prosciutto, basil and a Greek yogurt sauce
12

Scallops

Blackened grilled scallops with White Oak Estate stone ground grits,
toasted almond and citrus butter
Petite 14, Full size 28

The Queen’s Soup

Bisque of chicken and wild rice
10

Belle Ecorce Farms Salad

Seasonal selection of Belle Ecorce Farms cheese, purple onions and
pistachios, served on mixed greens and finished with Steen’s cane
syrup vinaigrette
8

Royal Red Shrimp and Wedge Salad

Spicy poached royal red shrimp, with iceberg wedge salad, crispy bacon
and berry poppy dressing
14

~Entrees~

Shrimp Aubergine

Shrimp sautéed with bell peppers, finished in an herbed cream sauce
and served on crispy fried eggplant
25

Sheepshead

Pan seared sheepshead served with pea pilaf, carrot puree and topped with
mango salsa
26

Crab Orleans

Jumbo lump crab, sweet peas and baby heirloom tomatoes, tossed with
house made pasta and parmesan cheese
25

Classic Lasagna with a New Orleans Style Red Gravy

Alternating layers of pasta, New Orleans style red gravy and parmesan
cheese
Petite 12, Full size 21

Dry Aged Pork Porterhouse

Chargrilled pork t-bone steak served with crispy brussels sprouts, herb
compound butter and sweet potato hay
30

Steak Carriage House

Wagyu 10oz New York Strip served with mushroom and leek risotto and
red wine jus
40