

ANTIPASTI

JUMBO MARYLAND CRAB CAKE 26 BBQ GLAZED BACON WRAPPED SCALLOPS 26 FRIED COCONUT SHRIMP 26 LOLLIPOP LAMB CHOPS 28

CHILLED

CRACKED LOBSTER COCKTAIL GF MP

OYSTERS 6pc **GF** 18.50

JUMBO SHRIMP COCKTAIL 3pc GF 27

INSALATA

PRIME WEDGE GF 19 *Cucumber, tomato, hardboiled egg, bacon, blue cheese crumbles, blue cheese dressing* **CARMINE'S CHOPPED GF** 19 Iceberg lettuce, tomato, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, italian vinaigrette **GRILLED OCTOPUS GF** 23.75 Olives, capers, cherry tomato, arugula, fennel, lemon vinaigrette. Served warm

STEAKS & CHOPS

PETITE FILET 8oz GF 56

BUTCHER CUT BONE-IN RIBEYE 28oz GF 90

FILET MIGNON 12oz GF 72

NEW YORK STRIP 16oz GF 65

GRILLED PORK CHOP 16oz GF 44



DELMONICO RIBEYE 24oz GF 84 SKIRT STEAK WITH ONION STRINGS 14oz 52 LAMB CHOPS 18oz GF 72 PORTERHOUSE STEAK 32oz GF MP PRIME CHOPPED STEAK 18oz GF 34

— Enhancements –

Béarnaise 4 | Angry Cajun 4 | Brandy Peppercorn 4 | Oreganato 4 | Assorted Mushrooms 4 | Velasco 4 | Herb Butter 4 | Truffle Butter 5

— Temperature —

rare = red, cool center | mid-rare = red, warm center | medium = pink center | mid-well = slightly pink center | well = cooked throughout

SEAFOOD

SEARED SCALLOPS GF 48 *Pan-roasted, lemon butter sauce* **PAN SEARED HALIBUT GF** 50 *Pan-roasted, lemon butter sauce* CHILEAN SEA BASS GF 54 Pan-roasted, lemon butter sauce

SIDES

STEAKHOUSE MASHED POTATOES 14

DOUBLE BAKED POTATO 14

CRISPY BRUSSELS SPROUTS & SMOKED BACON 15

FRIED ONION STRINGS 11

ROSEBUD BAKED POTATO 13

FRENCH FRIES 10

SAUTÉED MUSHROOMS & ONIONS GF 14

GRILLED ASPARAGUS GF 14

1/2 FRIED ONION STRINGS & 1/2 FRENCH FRIES 14

AVAILABLE AFTER 3PM

GF = Gluten Free *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. ITEMS CAN BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS. Please note there may be a charge for any substitutions.

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