

## - | Starters | -

**Oyster Bar\*** Served with traditional sauces and wedge of lemon

**Littlenecks** - 1.50 ea, one doz. – 15 **Local Oysters** - 2 ea, one doz. – 21 **Shrimp Cocktail** - 4 ea, ½ doz. – 21

**The Dinghy** - 6 Oysters, 6 Littlenecks, 3 Shrimp Cocktail – 29.95/**The Double Dinghy** - 54.95

**Gansett Clams** - Littleneck clams steamed in Narragansett Lager, chouriço, fresh garlic and lime juice. Served with toasted garlic bread – 13.95

**Rhode Island Calamari** – If you are looking for a hand-breaded and lightly fried calamari, you'll love this plate! Lightly breaded and fried rings and tentacles from Point Judith tossed with garlic butter and banana peppers (Or try it with our Asian Sticky sauce) – 11.95

☉ **Prime Rib Sliders** - Slow roasted prime rib shaved and served with a horseradish sour cream and swiss on toasted brioche buns. 2 sliders – 11.95, 4 sliders – 19.95

**Shishito Peppers (V)** – Sweet and mild East Asian peppers grilled with garlic and olive oil. (Note: on average, one-in-ten peppers are hot) – 7.95

**Shot Gun Wings** - Seasoned wings tossed in your choice of one of our signature recipe sauces: Bourbon BBQ, Buffalo, Asian Sticky or Cranberry Maple – 8.95

**Fried Mozzarella Triangles (V)** – Hand breaded and lightly fried with marinara sauce – 8.95

**Prime Rib Eggrolls** – Crispy eggrolls filled with tender Prime Rib, caramelized onions, red bell peppers and cheddar cheese served with chilled horseradish sour cream sauce – 8.95

## - | Entrées | -

Unless otherwise noted, all entrees are served with your choice of two sides (Additional sides - \$2.95 each)  
Choose from: rice pilaf, fries, mashed potatoes, baked potato with butter and sour cream, vegetable of the day, chilled sweet corn succotash, zucchini & summer squash marinara or cole slaw

☉ **Prime Rib (GF)\*** – 100% choice Angus steer beef from the Midwest corn belt, hand selected to the Carriage Inn standards and then wet aged 5 weeks. Prepared with our signature rub and slow roasted. Served with our homemade au jus. Seared or blackened Prime Rib is available upon request. Choose from our:

**Queen Cut**/19.50    **King Cut**/29.50    **Caveman Cut**/(ask your server for details)

**New York Strip (GF)\*** - 100% choice Angus steer beef from the Midwest corn belt, hand selected to the Carriage Inn standards and then wet aged 5 weeks and prepared with our signature rub. Seared, grilled, or blackened New York Strip is available upon request – 26.95

**Rare:** Cool Red Center    **Medium Rare:** Warm Red Center    **Medium:** Warm Pink Center  
**Medium Well:** Slight Pink Center    **Well:** No Pink, Cooked Throughout

☉ **Shepherd's Pie** – (Limited availability) Braised prime rib, sweet corn and our house made au jus baked with mashed Yukon Gold potatoes and served with vegetable of the day – 14.95

☉ **Grilled Pork Chop\*** – Brined with local beer and served with cranberry maple glaze. Blackened Pork Chop is available upon request – 18.95

**Crispy Pork Shank** – (Limited Availability) An all-natural skin-on pork shank, braised with red wine, celery, carrots, onions, and herbs for six (6) hours. Served with Burgundy pan gravy, mashed Yukon Gold potatoes and our vegetable of the day. (Note: The skin and fat layer creates a crispy outer shell and seals in the natural juices of this delightful “fall off the bone” pork dish) – 23.95

**Blackened Shrimp Tacos** – Two blackened shrimp tacos, served with our house made salsa fresca, chilled corn succotash and rice – 14.95

**Fish 'n Chips** – (Wednesday and Friday only) Beer battered sole served with fries, coleslaw and our house made remoulade sauce – 14.95

☉ **Pan-Seared Salmon (GF)\*** – Seasoned Faroe Island salmon. (Blackened Salmon is available upon request) – 18.95

**Baked Stuffed Shrimp** – Four large shrimp with a crab, vegetable and herb stuffing -19.95

**Baked Local Cod** – Topped with citrus infused herb cracker crumbs – 17.95

**Chicken Saltimbocca** – Sautéed chicken, fresh sage, provolone cheese and prosciutto in a port wine demi-glace – 19.95

**Mixed Grill (GF)** – Grilled chicken breast and four grilled shrimp basted with roasted garlic herb butter – 18.95

(V) Vegetarian

(GF) Gluten Friendly

☉ Best of Carriage Inn

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw, undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.\*

## - | Pasta | -

**Traditional Pastas** – Your choice of cavatappi or linguini pasta served with your choice of alfredo, garlic & oil or tomato basil sauce. Served with garlic sticks – 12.95

Pasta Enhancements – 4.95 each: meatballs, eggplant parm, chicken parm  
(Italian sausage or Veal parm – 6.95)

**Baked Mac n' Cheese** – Cavatappi pasta with bacon and a four cheese sauce. Topped with Ritz cracker crumbs and scallions – Half Order 7.95, Full Order 14.95

**Farro Risotto (V)** – Vegetable stock, roasted tomatoes, arugula and seasonal veggies topped with goat cheese and roasted portabella mushrooms – Half Order 8.95, Full Order 15.95

**Chicken and Sausage Carbonara** – Bacon, sweet Italian sausage, chouriço and chicken tossed with linguini in an egg cream sauce. Served with a garlic bread stick – 17.95

☉ **Seafood Linguini** – Cape Cod mussels, shrimp, cod and crabmeat simmered with garlic white wine and peppadew peppers, choice of red or white sauce; served with a garlic bread stick – 21.95

## - | Pizza | -

**Cheese Pizza** - Tomato sauce, mozzarella cheese and fresh basil. Served on pizza dough of your choice: white, wheat or gluten free – 13.95

Pizza Enhancements: pepperoni, chouriço, meatballs, grape tomatoes, roasted red peppers, caramelized onions, mushrooms and eggplant – 1.5 each

**Prime Rib Pizza** - Mashed potatoes topped with prime rib, bourbon onions, cheddar and horseradish sour cream. Served on pizza dough of your choice: white, wheat or gluten free – 17.95

## - | Sandwiches and Burgers | -

All sandwiches and burgers are served with fries

**Beef Burger \*** - ½ pound of 100% Choice Midwest Angus Beef served with lettuce, tomato and red onion on a toasted brioche bun – 9.95 (Turkey Burger – 8 oz – 9.95)

Add: american, cheddar, provolone, swiss, pepper jack, sautéed mushrooms, caramelized onions (1.00 each)

Add: apple-wood smoked bacon (1.5)

**Ten 65 Burger \*** - ½ pound of 100% Choice Midwest Angus Beef cooked to your liking with apple-wood smoked bacon, provolone, port wine demi-glace, lettuce and tomato on a toasted brioche bun – 12.95

**Grilled Chicken Sandwich** - Cranberry maple glaze, red onion, lettuce and tomato on a toasted brioche bun – 9.95

Add: american, cheddar, provolone, swiss, pepper jack, sautéed mushrooms, caramelized onions (1.00 each)

Add: apple-wood smoked bacon (1.5)

**Chicken Parmesan Sandwich** – A crispy chicken cutlet served on a toasted garlic baguette with marinara, parmesan and provolone cheese – 10.95

**Veal Parmesan Sandwich** – A crispy veal cutlet served on a toasted garlic baguette with marinara, parmesan and provolone cheese – 11.95

**Grilled Salmon Sandwich \*** – Lightly seasoned Faroe Island salmon, remoulade, lettuce and tomato on a toasted brioche bun – 13.95

**Grilled Portabella Sandwich** – Portabella mushroom, roasted red peppers, provolone cheese, arugula and balsamic vinaigrette on a toasted baguette – 8.95

☉ **Dippin' Prime Rib** - Shaved prime rib and swiss cheese on a toasted baguette. Au jus on the side – 14.95

☉ **Prime Time** - Grilled white bread stuffed with half a pound of prime rib, peppadew honey aioli, pepper jack cheese and red onion marmalade – 14.95

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