

# Carmen Anthony steakhouse of newhaven

“Eat well. Live well.”<sup>sm</sup>


Carmen Anthony Gift Certificates are available in any denomination. Simply ask your server or purchase them online @ [www.carmenanthony.com](http://www.carmenanthony.com)

 Denotes a Carmen Anthony Award-Winning Selection

## Appetizers

 POTATO ENCRUSTED CRABCAKE	14.95
Maryland lump crab pan fried to a golden brown, served with our special housemade remoulade sauce	
SHRIMP COCKTAIL	14.95
four jumbo Gulf of Mexico shrimp served with both our housemade tangy cocktail sauce & special remoulade sauce	
FRIED LOBSTER TAILS	14.95
two cold water petite tails, lightly battered & deep fried, served with our special housemade remoulade sauce	
FRIED CALAMARI WITH SLICED HOT CHERRY PEPPERS	12.95
the popular favorite with a spicy twist	
BAKED CLAMS CASINO	12.95
eight fresh shucked littleneck clams topped with bacon & a garlic herb butter	
CLASSIC ESCARGOT BOURGUINON	12.95
one dozen, served bubbling hot in a garlic & herb butter	
STUFFED PORTABELLA	9.95
stuffed with spinach, artichoke hearts & roasted red peppers in a Gorgonzola cream sauce	

## Housemade Soups & Salads

 NEW ENGLAND CLAM CHOWDER	8.95
our own celebration of the classic	
CLASSIC FRENCH ONION SOUP	7.95
slow-cooked sweet onions in a rich mahogany broth, topped with Swiss & mozzarella cheeses	
 SIGNATURE CHOP SALAD	8.95
a tasteful array of confetti vegetables, chilled greens, Gorgonzola & sliced hot cherry peppers tossed in our balsamic vinaigrette & topped with fantail shrimp—anchovies optional	
CLASSIC CAESAR SALAD	8.95
tangy Caesar dressing with garlic croutons & grated Parmigiano-Reggiano — anchovies optional	
WEDGE SALAD	8.95
iceberg lettuce wedge with bleu cheese, crumbled bacon & tomatoes	
HOUSE CAMPAGNA SALAD	6.95
mixed field greens, Gorgonzola cheese & our balsamic vinaigrette	

### Steak Guidelines

RARE...cool, red center  
MEDIUM-RARE...warm red center  
WELL...center cooked thoroughly (not responsible for well done steaks)

MEDIUM...warm pink center  
MEDIUM-WELL...hot center, very little pink

## Noted “Best Steak” in New Haven County by Connecticut Magazine Certified Angus Beef

*The Most Tender of All Steaks*

8 oz. FILET MIGNON CENTER CUT*	30.95	FILET ARAGOSTA*	40.95
10 oz. FILET MIGNON CENTER CUT*	34.95	lean & tender filet topped with lobster meat & a creamy Gorgonzola demi-glaze	
14 oz. FILET MIGNON CENTER CUT*	40.95	SIGNATURE NEW YORK STRIP*	36.95
RIBEYE*	34.95	grilled & sliced, served over caramelized onions & topped with a sautéed mushroom Bordelaise sauce	
16 oz. of well-marbled flavorful beef		SLICED NEW YORK STRIP FLORENTINE*	36.95
14 oz. NY CENTER CUT STRIP SIRLOIN*	34.95	marinated in virgin olive oil, garlic & herbs, then grilled, sliced & served over sautéed spinach aglio e olio	
20 oz. NY CENTER CUT STRIP SIRLOIN*	40.95	STEAK DIANE*	35.95
24 oz. PORTERHOUSE*	40.95	twin petite filets mignon pan seared with wild mushrooms & artichoke hearts in a brandy demi-glaze	
the best of both worlds— NY Strip & Filet Mignon			

## Other Favorites

CHILEAN SEA BASS CALABRESE	34.95
sautéed with Roma tomatoes, capers, garlic, kalamata olives, fresh basil & hot cherry peppers in a white wine & butter sauce over pasta	
CARLA'S LOBSTER FRA DIAVLO	30.95
Maine lobster meat in a spicy red sauce over linguine	
SHRIMP CHRISTINA	29.95
jumbo Gulf shrimp, pan seared in olive oil with tomatoes, onions, spinach, prosciutto & fresh mozzarella, served in a garlic butter wine sauce over linguine	
SEARED SESAME TUNA*	27.95
rare seared fresh yellowfin tuna encrusted with sesame seeds & served with wasabi & Asian slaw	
BAKED STUFFED SHRIMP	27.95
4 jumbo Gulf of Mexico shrimp with seafood & cracker stuffing, served with chef's choice of potato & vegetable	
SALMON IMPERIALE*	25.95
fresh salmon grilled & topped with asparagus, crab meat and fresh diced tomatoes in a garlic-basil butter sauce, served with chef's selection of potato and vegetable	
GRILLED FRENCH CENTER CUT PORK CHOPS*	22.95
two large, juicy rib chops grilled to perfection	
CHICKEN CARMEN ANTHONY	21.95
two fresh boneless chicken breasts, breaded & sautéed with a garlic beurre blanc, served with potato & fresh vegetable	

### MARKET PRICE

LIVE COLD WATER LOBSTERS
freshly picked from our saltwater tank, any size from 2 lbs. to 5 lbs., then boiled or baked stuffed
<b>Ask about our “King of the Tank”</b>
LAND & SEA PLATTER*
an 8 oz. filet mignon paired with an 8 oz. cold water lobster tail
ALASKAN KING CRAB LEGS
your choice of 1 or 2 lbs. of jumbo king crab legs

## Sides

Baked Idaho Potato	5.95	Creamed Spinach	7.95
Garlic Mashed Potato	6.95	Sautéed Spinach	8.95
Skillet Hash Browns	6.95	Steamed Broccoli	8.95
Steakhouse Fries	5.95	Grilled Asparagus	8.95
Sliced Au Gratin Potato	6.95	Sautéed Mushrooms	8.95
Baked Sweet Potato	6.95	Baked Mac & Cheese	9.95