Carmen Anthony
steakhouse of waterbury
*"Eat well. Live well."*sm

Carmen Anthony Gift Certificates are available in any denomination. Simply ask your server or purchase them online @ 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...warm pink center
MEDIUM-RARE...warm red center
MEDIUM-WELL...hot center, very little pink
WELL..center cooked thoroughly (not responsible for well done steaks)

Voted "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

10 oz. FILET MIGNON CENTER CUT* 34.95

14 oz. FILET MIGNON CENTER CUT* 40.95

RIBEYE* 34.95
16 oz. of well-marbled flavorful beef

14 oz. NY CENTER CUT STRIP SIRLOIN* 34.95

20 oz. NY CENTER CUT STRIP SIRLOIN* 40.95

24 oz. PORTERHOUSE* 40.95
the best of both worlds— NY Strip & Filet Mignon

FILET ARAGOSTA* 40.95
lean & tender filet topped with lobster meat & a creamy Gorgonzola demi-glaçe

SIGNATURE NEW YORK STRIP* 36.95
grilled & sliced, served over caramelized onions & topped with a sautéed mushroom Bordelaise sauce

SLICED NEW YORK STRIP FLORENTINE* 36.95
marinated in virgin olive oil, garlic & herbs, then grilled, sliced & served over sautéed spinach aglio e olio

STEAK DIANE* 35.95
twin petite filets mignon pan seared with wild mushrooms & artichoke hearts in a brandy demi-glaçe

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
Ask about our "King of the Tank"

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

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* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.