



P r e s e n t s :

Fall Supper Club Series

Groupon Three Course Menu

~ To Start ~

Choice of:

Carlyle Salad

Mixed greens, granny smith apples, goat cheese and toasted walnuts with a raspberry walnut vinaigrette

Lobster Bisque

Our creamy bisque with chunks of lobster, Old Bay seasoning and finished with chopped parsley

~ Entrée ~

Choice of:

Delmonico Steak

Marinated rib-eye grilled to perfection topped with herbed butter on a bed of garlic red whipped potatoes and grilled asparagus

Grilled Chesapeake Salmon

Served on a bed of lemon butter angel hair pasta with crab claw fingers

Filet Mignon

grilled and served with a wine demi-glace on a bed of garlic red whipped potatoes and grilled asparagus

Crab Cakes a la Carlyle

Lump crab cakes served with medley of fresh corn and vine ripened cherry tomatoes finished with remoulade sauce

Butternut Squash Ravioli

With a lite butter sauce served fresh seasonal vegetables

~ Dessert ~

Choice of:

Mixed Berries and Cream

Chocolate Mousse

Key Lime Pie with Fresh Cream

A 20% Gratuity will be added to parties of 6 or more.

**May contain raw or undercooked ingredients. Consuming certain raw or undercooked seafood, shellfish, poultry, meats, and eggs may increase your risk of food borne illness.*