

# BABYLON CARRIAGE HOUSE

## **\$27.95 - 3 COURSE PRIX-FIXE MENU**

AVAILABLE ALL NIGHT-SUNDAY - FRIDAY  
ENDS AT 6:00 RESERVATIONS SAT.

### FIRST COURSE

#### SOUP OF THE DAY

#### CAESAR SALAD HOUSE MADE DRESSING

#### CARRIAGE HOUSE SALAD

MESCLUN WITH CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLED GOAT CHEESE,  
DICED APPLES IN A CHAMPAGNE VINAIGRETTE

#### BURRATA

FRESH MOZZARELLA WITH A CREAMY CENTER/MARINATED GRAPE TOMATOES  
BALSAMIC GLAZE/PESTO/OLIVE OIL

#### BCH SIGNATURE THAI CALAMARI BOWL

SWEET PEPPERS, PEANUTS, CILANTRO, LIME, SWEET CHILI GLAZE

#### FRENCH ONION ARANCINI

ARBORIO RICE, MOZZARELLA, SWISS, TRUFFLE CHEESE FONDUE

### SECOND COURSE

#### HERB GRILLED CHICKEN PAILLARD

TOPPED WITH GRAPE & SUNDRIED TOMATOES, SPINACH, WILD MUSHROOMS & FRESH MOZZARELLA  
IN A BASIL BALSAMIC REDUCTION

#### CRISPY HORSE RADISH CRUSTED SALMON

IN A LEMON CAPER BEURRE BLANC/MASHED POTATOES/SEASONAL VEGETABLES

#### BCH SKIRT STEAK\*

OUR FAMOUS MARINATED SKIRT STEAK/MASHED POTATO/SEASONAL VEGETABLES

#### PENNE WITH SUNDRIED TOMATOES & SPINACH

IN A CHARDONNAY SCAMPI SAUCE  
CHOICE OF GRILLED CHICKEN OR GRILLED SHRIMP

#### MARINATED BURGER\*

CHEDDAR CHEESE/BACON/CRISPY FRIED ONION/LETTUCE/HAND CUT FRENCH FRIES

#### SHRIMP RISOTTO

WITH BABY SHRIMP/SWEET PEAS

### CHEF'S SUPPLEMENT

UPGRADE TO FILET MIGNON\* ENTRÉE  
WITH MASHED POTATOES & SAUTÉED SPINACH  
\$20 UP CHARGE

### THIRD COURSE

NY STYLE CHEESE CAKE  
OR

CHOCOLATE OR VANILLA ICE CREAM

\*\*DINE IN ONLY. MAXIMUM RESERVATION 20 PPL  
\*ITEMS CAN BE COOKED TO YOUR LIKING. \* CONSUMING RAW OR UNDER COOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR  
RISK OF FOOD BORNE ILLNESS. NO SHARING