

BABYLON CARRIAGE HOUSE



SPRING RESTAURANT WEEK 2018

\$28.95-3 COURSE MENU

ENDS AT 6:00PM SEATING SATURDAY

First Course

SOUP OF THE DAY

CREAM OF PORTOBELLO MUSHROOM

BCH THAI CALAMARI

PEANUTS/CILANTRO/SESAME SEEDS/SWEET THAI CHILI GLAZE/LIME

CLAMS CASINO

BACON/PEPPERS/ONION/SCAMPI SAUCE

CHICKPEA & ARUGULA SALAD

FETA CHEESE/TOMATO/ONION/CUCUMBER/ONION/CHAMPAGNE VINAIGRETTE

B.B.Q. RIBS

SWEET POTATO FRIES

PRINCE EDWARD ISLAND MUSSELS

BLEU CHEESE BROTH/TOMATO/SCALLION/GARLIC TOAST

BURRATA

CRISPY PANCETTA/CANTALOUPE/BLACKBERRY REDUCTION

Second Course

FETTUCINE WITH SHRIMP

ASPARAGUS/SWEET PEAS/TOMATO/GARLIC CREAM SAUCE

BRAISED SHORT RIB

ROASTED VEGETABLES/MASHED POTATO/PAN GRAVY

MARYLAND CRAB STUFFED SALMON

PRIMAVERA RISOTTO/PARMESAN DIJON CREAM

BCH MARINATED SKIRT STEAK*

MASHED POTATO/SAUTÉED SPINACH

PECORINO CRUSTED CHICKEN

SPRING VEGETABLES/ROSEMARY, GARLIC & WHITE WINE

MOZZARELLA CHEESE BURGER*

RED ONION/LETTUCE/TOMATO/CAJUN FRENCH FRIES

Chef's Upgrade Option:

**FILET MIGNON WITH MASHED POTATO AND SPINACH
ADDITIONAL \$20**

Third Course

NUTELLA CHEESECAKE

CARAMEL/WHIPPED CREAM

BANANA STRAWBERRY BREAD PUDDING

WHIPPED CREAM

CRÈME BRULEE

VANILLA BEAN

****MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY
NO SHARING. PARTIES OF 8+ 20% GRATUITY**

***ITEMS CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NO SHARING**