

*Happy Valentine's Day 2018 from*  
**BABYLON CARRIAGE HOUSE**

*First Course*

**LOBSTER BISQUE**

-9-

**ARUGULA & BERRY SALAD**

GOAT CHEESE/TOASTED PECANS/CHAMPAGNE VINAIGRETTE

-12-

**SHRIMP COCKTAIL**

SPICY HOUSE MADE COCKTAIL SAUCE

-13-

**WILD MUSHROOM RAVIOLI**

SHORT RIB/SPINACH/TOMATO/BLEU CHEESE/DEMI GLACE/CREAM

-13-

**BCH THAI CALAMARI**

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

-12-

**MOZZARELLA CAPRESE**

TOMATO/FRESH BASIL/AGED BALSAMIC REDUCTION

-11-

**SPICY TUNA ROLL**

NORI WRAPPED/SPICY MAYO/SOY/TERIYAKI

-12-

**ANTIPASTO FOR 2**

GRILLED EGGPLANT/ZUCCHINI/SQUASH/ROASTED PEPPER/FRESH  
MOZZARELLA/BLACK OLIVES/PROSCIUTTO/SALAMI/PROVOLONE/CHEDDAR  
OLIVE OIL/BALSAMIC GLAZE

-11-

*Second Course*

**CHATEAUBRIAND FOR TWO\***

FINGERLING POTATOES/ASPARAGUS/WILD MUSHROOMS  
SERVED WITH BEARNAISE, DEMI GLAZE AND MELTED BLEU CHEESE TO COMPLEMENT  
SERVED MEDIUM-WARM PINK CENTER

-74-

**MARYLAND CRAB STUFFED SHRIMP**

LOBSTER RISOTTO

-30-

**LINGUINE FRA DIAVOLO**

HOW HOT DO YOU WANT IT?  
MUSSELS/COCKLES/CALAMARI/SCALLOPS/SHRIMP

-27-

**½ ROASTED LONG ISLAND DUCK\***

BRUSSELS SPROUTS/BUTTERNUT SQUASH/RAISINS/ORANGE BEURRE BLANC

-29-

**B.C.H. MARINATED SKIRT STEAK\***

MASHED POTATOES/SAUTÉED SPINACH

-32-

**PISTACHIO CRUSTED RACK OF LAMB\***

ASPARAGUS/MASHED POTATO/PAN GRAVY/MINT JELLY

-32-

-MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY-

\*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. SHARING CHARGE \$5