

APPETIZERS

Steakhouse Skins 7.75

Provolone, Cheddar,
Prosciutto Ham and Scallions

Our Toasted Ravioli 8.00

Lombardo's Housemade
Colossal Meat Filled Ravioli

Grilled Portobello 8.75

Marinated in Balsamic Vinegar
and Garlic Served over Sautéed Spinach
with Balsamic Syrup

Baked Artichoke Bottoms 9.75

Stuffed with Spinach and Cream Cheese,
Served with a Garlic Dipping Sauce

CHICKEN

Chicken Gorgonzola 18.00

Boneless Breast of Chicken, Breaded and
Charbroiled. Topped with a Gorgonzola Cheese
and White Wine Sauce with Mushrooms

Chicken Modega 18.00

Boneless Breast of Chicken, Breaded and
Charbroiled. Topped with a Provolone Cheese
and White Wine Lemon Mushroom Sauce

SEAFOOD

Shrimp Sambuca 22.00

With Tomatoes and Shitake Mushrooms
in a Sambuca Sauce

Shrimp Brendini 22.00

With Tomatoes, Garlic, Gorgonzola and Spinach

Spinaci Scallops 24.75

Over Shitake Mushrooms and Spinach,
Striped with Balsamic Syrup, Topped with
a hint of Gorgonzola Cheese

STEAKS AND CHOPS

All of our beef is aged at least 21 days, hand cut and
served with Carmine's Steak Butter

Pork Chops 19.00

Twin 9 ounce Center Cut Chops, served a Port
Demiglace and an Apple Chutney

Filet Mignon, 10-ounce 32.00

A Hearty Cut from the Center of the Tenderloin

Filet Gorgonzola 28.75

8-ounce Charbroiled Tenderloin in a
Gorgonzola White Wine Sauce with
Pink Peppercorns and Shallots

Italian Pepperloin 28.75

8 ounce Tenderloin Rolled in Cracked
Pepper with a Chianti Wine Sauce

NY Strip, 14-ounce 28.00

Smaller Cut from the Center of the Loin

Veal Chop 30.00

One Pound Provimi Chops with Lemon
White Wine Shitake Mushroom Sauce

New Zealand Rack of Lamb 28.00

Eight Point Rack with your choice of
Zinfandel Demiglace or a
Whole Grain Mustard Demiglace

KING CUTS

Porterhouse, 24-ounce 33.00

The Best of Both Worlds - Tenderloin and Strip Loin
Married by the Bone

Bone-In Ribeye, 20-ounce 28.00

The Most Marbling of All Cuts
Giving it a Superb Flavor

NY Strip, 28-ounce 48.00

King Size Cut from the Center of the Loin

Filet Mignon, 16-ounce 48.00

King Size Cut from the Center of the Tenderloin