

BEGINNINGS

Crab Cakes

Two jumbo lump crab cakes with red pepper aioli and apple slaw 17

Buffalo Chicken Spring Roll

House recipe spring rolls, celery, carrots and bleu cheese dipping sauce 15

Seared Ahi Tuna

Sesame crusted and served with Wasabi, pickled ginger and soy ginger dipping sauce 18

Oysters

Today's offering of fresh seasonal oysters 3 each

BBQ Shrimp & Onion

Texas Pete® fried onion strings topped with bacon wrapped shrimp, glazed with barbecue sauce 18

Jumbo Tiger Shrimp

Served with cocktail sauce and lemon wedges 3 each

Lobster Tempura

Six mini lobster tails coated with a delicate tempura served with soy ginger and spiced sweet & sour dipping sauce 19

Baked French Onion Soup

Crouton, caramelized onions and gruyere cheese served in a cast iron kettle 7

Calamari

Golden fried and served with cocktail sauce 12

Tossed with spiced sweet & sour sauce 13

Oysters Rockefeller

Served on the half shell with a blend of spinach, bacon, hollandaise and topped with parmesan cheese 17

Steak House Chili

Served with onions, cheddar cheese & sour cream 6

GARDEN FRESH SALADS

Add your choice of protein: Chicken 4, Steak 7, Shrimp 9

The Wedge

Iceberg lettuce with carrots, tomatoes and red onions with your choice of dressing 8

Caesar Salad

Romaine hearts, Parmesan cheese & croutons in our fabulous Caesar dressing 9

Ahi Tuna Salad

Sesame crusted tuna served on napa cabbage with carrots, cilantro, peppers, scallions, cucumbers and tomatoes tossed in a ginger soy vinaigrette 20

Fruit Salad

Mixed field greens with fresh apples, orange segments, strawberries, dried cherries and dried apricots, served with toasted almonds and raspberry vinaigrette 11

Mediterranean Salad

Hearts of romaine with kalamata olives, feta cheese, diced red onions, tomato, cucumber and red wine vinaigrette 12

House Cobb Salad

Romaine chopped with fresh tomatoes, chopped egg, chopped bacon, bleu cheese, diced red onion, avocado and ranch dressing 12

Classic Chopped

Romaine chopped with bleu cheese, bacon, roasted red peppers, tomatoes, red onion, olives, with Carbamy wine vinaigrette 12

Buffalo Chicken Salad

Hearts of romaine, spicy chicken tenders with tomato, carrots, red onions served with bleu cheese dressing 16

Warning: The consumption of raw or undercooked foods such as meat, seafood, poultry and eggs which contain harmful bacteria, may cause serious illness or death

REAL CHICAGO STEAKS & CHOPS

Filet Mignon

Two tenderloin sizes to suit your appetite. 12oz Gentleman's cut 38 • 8oz Sally's cut 34

All Natural New York Strip

14oz aged New York strip cut from beef naturally raised. A must try 38

Dave's Porterhouse

24oz steak of the finest bone-in steaks 40

Manhattan Filet

10oz New York filet is cut from the heart of a premium loin. 37

Mel B's Chicago Cut

Bone-in ribeye. 24oz Full cut 48 • 18oz Medium cut 39

Second City

This steak is second to none a full cut 16oz New York strip steak 39

The Niederkorn

16oz premium New York strip steak crusted with roasted garlic & peppercorns 39

Pork Chops

Two 8oz chops maple glazed and served with mashed sweet potatoes 28

Veal Chop

Tender 16oz veal rib chop grilled and served with veal demi 42

Add-A-Crust

Add a delicious crust to enhance the natural flavor of Carmichael's premium steaks.

Garlic & Herb Butter, Al Forno, Dubliner Cheese, Five Peppercorn,
Bleu Cheese, Horseradish, Roasted Garlic & Peppercorn

SEAFOOD

Lobster Tail

Australian cold water lobster tail served with steamed asparagus, drawn butter and lemon wedges. Market Price

Sesame Crusted Ahi Tuna

Sesame crusted Ahi tuna served with a ginger soy dipping sauce 28

Pan Seared Scallops

Five jumbo sea scallops pan seared with a tangy citrus glaze served with asparagus 26

Pan Roasted Tilapia

Pan roasted tilapia served with a wild rice blend and a white wine sauce 22

Atlantic Salmon

Fresh North American salmon seared with orange sesame glaze, served with sushi style rice 26

SIDES

Garlic Mashed Potatoes 6

Creamed Spinach

With bacon & onions 8

Asparagus

Grilled or Steamed topped with drawn butter 8

Schwartzie's Baked Potato

With scallions, bacon, sour cream and butter 6

Au Gratin Potatoes

Scalloped potatoes baked with cheese 9

Sautéed Spinach

With olive oil, fresh garlic and white wine 6

Sautéed Brussels Sprouts

With olive oil, fresh garlic and white wine 6

Broccoli

Steamed & served with hollandaise 6

French Fries 5

Mashed Sweet Potato

With brown sugar and butter 6

Sautéed Mushrooms

Prepared with white wine and butter 6

Texas Pete® Fried
Onion Strings 6

NEIGHBORHOOD FAVORITES

Tenderloin Sliders

Three char-crusted beef medallions served on mini brioche rolls
with a veal demi dipping sauce 19

Center Cut Skirt Steak

A 16oz center cut Angus skirt steak char grilled & served with roasted vegetables 29

Chicken Piccata

Classic chicken, capers, garlic, lemon, white wine and olive oil. Served with linguini 17

Meatloaf Tower

Thick slices of homemade meatloaf layered with garlic mashed potatoes
and stewed tomatoes. Accented with Mary Rose sauce
& crispy Texas Pete® onions 15

Baby Back Ribs

Dry rubbed pork back ribs, slow cooked and mopped with sweet and
savory BBQ sauce. Served with fries and coleslaw 24

Veal Parmigiana

Tender veal in our seasoned bread crumbs, topped with homemade marinara
and an al forno cheese on a bed of linguini 20

Amish Chicken

Herbed ½ chicken, olive oil, lemon, garlic, oregano and
roasted potatoes with natural au jus 17

SANDWICHES

Al Forno Chicken Breast Sandwich

Topped with al forno cheese, roasted red peppers,
balsamic glaze on a pretzel bun 13

Philly Cheese Steak

Shaved striploin of beef with sautéed bell peppers,
onions and melted mozzarella 15

Teriyaki Skirt Steak Sandwich

Center cut Angus skirt steak served on garlic French bread
with lettuce & tomato 15

3 Mini BBQ Pork Sandwiches

Slowly smoked and pulled off the bone,
served on brioche buns in tangy BBQ sauce 13

CHICAGO-STYLE BURGERS

We proudly serve 10oz premium steak burgers with French fries, coleslaw, lettuce, tomato
& pickle. On your choice of a sesame seed, whole wheat, egg wash or pretzel bun.

The Carmichael Burger

A 10oz premium steak burger cooked to your specifications 12

Mel's Burger

Two burgers with olive garlic mayo, melted fontina,
Fontinella & Parmesan 17

Irish Burger

With vintage aged cheddar cheese 13

Bleu Burger

With Texas Pete® onions and crumbled bleu cheese 13

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FEATURES

Mussels

PEI mussels steamed with fresh garlic,
white wine and herb butter 13

Shrimp Scampi

6 Jumbo shrimp sautéed in garlic, olive oil,
white wine and herbed butter 16

Tenderloin Salad

Two tenderloin medallions, baby greens, artichokes, red onions, tomatoes,
Parmesan cheese, tossed in roasted garlic red wine vinaigrette 19

Grill Room Salad

Baby greens, bacon, red onions, saga bleu cheese
tossed in a citrus vinaigrette 14

Alaskan King Crab Legs

Broiled with garlic herb butter, served with lemon wedges
and drawn butter 49

Bison Filet

8 oz Filet, mashed potatoes, grilled asparagus and bordelaise sauce 49

Rack of Lamb

3 double bone Australian lamb racks 44

Bone in Filet

16 oz center cut bone in filet served with your choice of crust 46

KC Strip

22oz Prime bone in New York Strip 49

Veal Oscar

16 oz center cut Veal Chop with lump crab meat, hollandaise
and steamed asparagus 49

Prime Porter House

40oz Prime Porterhouse 69
(AKA THE BIG SHOULDER)