

2026-Dining Room Menu-Dinner Tues-Sunday@4:30pm

PLANNING A PARTY at Our Place or Yours!!

Here- Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60



Prime Hospitality
—CATERING—

www.rockwoodcarriagehouse.com

www.primehospitalitycatering.com

• Starters

House Made Cheesesteak Flatbread	16
Shaved ribeye, caramelized onions, provolone and boursin, Siracha mayo	
Chef's Market Selection of Cheeses	MP
See daily specials sheet for list of artisan cheeses	
Crispy House Made Mozzarella	15
Fire roasted tomato sauce, basil pesto	
Kennett Square Mushroom Tart	16
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
East Coast Blue Crab Dip-grilled pita	18
Skillet Meatballs-house made blend of chuck, prime and wagyu, aged provolone, marinara	16
Baby Spinach Dip-house made baguette	14

• Soup & Salads

+Wagyu Flatiron Steak	+Canadian King Salmon
Cool Breeze Farms Mixed Greens-	14 37 34
Mixed greens, creamy goat cheese, strawberries, candied nuts, dark balsamic vinaigrette	
Chopped Salad-Iceberg and red romaine,	14 37 34
Tomato, Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing	
Grilled Romaine	15 38 35
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons	
Burrata+Heirloom Tomato	17
pesto, nut + seed dukkah, house made crackers	
Crock of French Onion Soup	14
Pain perdu, gruyere cheese	

• Raw Bar

Tuna Tartare*-Avocado, soy marinated onions, tortillas, wasabi	19
Freshly Shucked East or West Coast Oysters-cucumber mignonette-MP	
Fresh Texas U12 Shrimp Cocktail-per piece*-4.50	
Crab Cocktail-Red Sea salt, Old Bay, artisan olive oil; wakame seaweed	25
Raw Bar Sampler*	75
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels	

• From the Steakhouse Grill*-garnished with butter braised French green beans, and BP steak sauce

12 oz. Certified Angus Beef NY Strip	52	16 oz. USDA Prime Delmonico Ribeye	MP	
6 oz. Bacon Wrapped Filet Mignon	45	10. oz. USDA Prime Filet Mignon	69	
8 oz. Prime Sirloin au Poivre	36	14 oz. Prime Pork Chop	38	
Nightly Steak Specials	MP			
Creamy potato puree	6	House cut crispy fries-10	Local mushrooms onions+garlic butter	12
Truffle parmesan fries	12	Creamy Truffled Risotto-12	Cast iron creamed spinach	12
Salt crusted baked potato	6	Garlic Mashed Potatoes-7	Butter braised jumbo lump crab	22
Broccolini-soy, lime, toasted sesame	8	Lemon Garlic Shrimp(3)-13	Au Poivre with maple butter	4
NOLA Heat-NC				
Bearnaise (served room temp)-3		Green peppercorn aioli-\$2	Horseradish aioli-\$2	Melted Birchrun blue cheese-\$4

***Consuming raw or undercooked meat, poultry, dairy, or seafood may increase your risk of a food borne illness**

TURF

USDA Prime Beef Short Ribs-4oz.	26
haricot vert, cabernet reduction	8 oz. 45
Murray Farm 1/2 Chicken	32
Locally raised chicken, wilted kale, warm farro and delicata squash, maple cider aioli	
Kennett Mushroom Ravioli	26
Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks	
Wagyu Flatiron Steak Frites	37
garlic aioli, cabernet reduction	

SURF

Today's Fish	MP
Grilled Swordfish	38
Gremolata style, mushroom and arugula salad, yuzu aioli	
Canadian King Salmon	35
Citrus cured fish, salt roasted beets, tomato, roasted shallot- balsamic vinaigrette	
House Made Seafood Ravioli	18/35
Shrimp, lobster, crab, roasted garlic cream	

