

**2026-GLUTEN GUIDELINE 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

**AWAY- Full- Prime Hospitality Catering!**

[www.rockwoodcarriagehouse.com](http://www.rockwoodcarriagehouse.com)

[www.primehospitalitycatering.com](http://www.primehospitalitycatering.com)

**• Starters**

<b>Chef's Market Selection of Cheeses</b>	<b>MP</b>
See daily specials sheet for list of artisan cheeses (NO CRISPS)	
<b>East Coast Blue Crab Dip-(NO PITA)</b>	<b>18</b>
<b>Skillet Meatballs-house made blend of chuck, prime and wagyu, aged provolone, marinara (NO BREAD)</b>	<b>16</b>
<b>Baby Spinach Dip-house (NO BAGUTETE)</b>	<b>14</b>

**• Soup & Salads**

<b>Cool Breeze Farms Mixed Greens-</b>	<b>14</b>
Mixed greens, creamy goat cheese, honey crisp apple, candied nuts, dark balsamic vinaigrette	
<b>Chopped Salad-Iceberg and red romaine, tomato,</b>	<b>14</b>
Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing	
<b>Grilled Romaine</b>	<b>15</b>
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, (NO CROUTONS)	
<b>Burrata+Heirloom Tomato</b>	<b>17</b>
pesto, nut + (NO BREAD)	
<b>Soup of the Day</b>	<b>MP</b>
<b>Crock of French Onion Soup</b>	<b>13.5</b>
gruyere cheese (NO BREAD)	

**• Raw Bar**

<b>Freshly Shucked East or West Coast Oysters-cucumber mignonette-MP</b>	
<b>Fresh Texas U12 Shrimp Cocktail-per piece*-4.50</b>	
<b>Crab Cocktail-Red Sea salt, Old Bay, artisan olive oil; wakame seaweed</b>	<b>25</b>

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

<b>12 oz. Certified Angus Beef NY Strip</b>	<b>52</b>		
<b>6 oz. Bacon Wrapped Filet Mignon</b>	<b>45</b>	<b>10. oz. USDA Prime Filet Mignon</b>	<b>69</b>
<b>8 oz. Prime Sirloin au Poivre</b>	<b>36</b>		
<b>14 oz. Prime Pork Chop</b>	<b>38</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>MP</b>
Creamy potato puree	6	Local mushrooms onions+garlic butter	11
Cast iron creamed spinach	12	Creamy Truffled Risotto	12
Butter braised jumbo lump crab	22	Salt crusted baked potato-6	
Au Poivre with maple butter-	4	Lemon Garlic Shrimp-\$13	Garlic Mashed Potatoes 7
Bearnaise (served room temp)-3	3	NOLA	NC
		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**

<b>USDA Prime Beef Short Ribs-4oz.</b>	<b>26</b>
haricot vert, cabernet reduction	<b>8 oz. 45</b>
<b>Murray Farm 1/2 Chicken</b>	<b>29</b>
Wilted kale, warm farro and delicata squash, maple cider aioli (NO FARRO)	

**SURF**

<b>Grilled Swordfish</b>	<b>38</b>
Gremolata style, mushroom and arugula salad, yuzu aioli	
<b>Canadian King Salmon</b>	<b>35</b>
Citrus cured fish, salt roasted beets, tomato, roasted shallot- balsamic vinaigrette	