

DINING LOUNGE

FIRST

daily made soup 6.5

seasonal greens, pecans, cranberries, figs, almonds, goat cheese in a pear vinaigrette 12 sliced roma tomatoes, fresh mozzarella, maldon salt, oregano, extra virgin olive oil & balsamic cream 16 seared scallops, barley tomato caper risotto, tomato sauce, micro greens 19 9030's caesar salad, chopped romaine, crispy pancetta, pecorino cheese dressing & rosemary garlic lavash 15 jumbo prawn, grilled with garlic oil, split pea & double smoked bacon mash 19 cured meats, sharp cheese, rustic bread **24** (shareable) buratta cheese, pecorino romano, fresh berries, roasted & pickled vegetables, crostini 22 (shareable)

SECOND

braised short ribs, blueberry & brie reduction, chive mash 38 grilled 12oz veal chop, roasted tomato & garlic jus, grilled asparagus & smashed potatoes 54 80z filet mignon with citrus & caper beurre over parmesan mashed potatoes & broccolini **48** (add gorgonzola crust **3**) 6oz grilled filet mignon & choice of 3 garlic butter roasted shrimp or scallop, baby potatoes & asparagus 58 alberta roast rack of lamb, rosemary crusted, garlic smashed potatoes, asparagus, pan jus 46 roasted chicken supreme, crispy skin with coriander, fennel & black pepper with pan jus, over sweet yam & beans 38 sage, rosemary polenta, mushroom ragout, tomato sauce 32 salmon steamed with fragrant herbs in paper, with chorizo rice pilaf 34

ask your server for our daily selections

THIRD

rice pudding 9 cinnamon, berries, whipped cream

dark chocolate mousse over brownie **10** chocolate sauce, strawberry crunch

affogato 8 vanilla ice cream, shot of hot espresso, chocolate shavings add sambuca 5

classic new york style cheese cake **10** strawberry coulis, berry compote, blueberry juile

> warm sticky pudding 9 caramel sauce, vanilla ice cream

> orange gateau 9 raspberry coulis, chocolate cigar

> > house baked pie 10 choice of apple, blueberry or strawberry-rhubarb with berry coulis & vanilla ice cream

> > > August 2022

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