

BABYLON CARRIAGE HOUSE

\$24.95- 3 COURSE PRIX-FIXE MENU

AVAILABLE ALL NIGHT-SUNDAY- THURSDAY.
ENDS AT 6:00 RESERVATIONS FRI. & SAT.

FIRST COURSE

SOUP OF THE DAY

CAESAR SALAD
HOUSE MADE DRESSING

CARRIAGE HOUSE SALAD
MESCLUN WITH CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLLED GOAT CHEESE,
DICED APPLES IN A CHAMPAGNE VINAIGRETTE

BURRATA
FRESH MOZZARELLA WITH A CREAMY CENTER/MARINATED GRAPE TOMATOES
BALSAMIC GLAZE/PESTO/OLIVE OIL

BCH SIGNATURE THAI CALAMARI BOWL
SWEET PEPPERS, PEANUTS, CILANTRO, LIME, SWEET CHILI GLAZE

FRENCH ONION DUMPLINGS
ARBORIO RICE, MOZZARELLA, SWISS, TRUFFLE CHEESE FONDUE

SECOND COURSE

HERB GRILLED CHICKEN PAILLARD
TOPPED WITH GRAPE & SUNDRIED TOMATOES, SPINACH, WILD MUSHROOMS & FRESH MOZZARELLA
IN A BASIL BALSAMIC REDUCTION

CRISPY HORSERADISH CRUSTED SALMON
IN A LEMON CAPER BEURRE BLANC/MASHED POTATOES/SEASONAL VEGETABLES

BCH SKIRT STEAK*
OUR FAMOUS MARINATED SKIRT STEAK/MASHED POTATO/SEASONAL VEGETABLES

PENNE WITH SUNDRIED TOMATOES & SPINACH
IN A CHARDONNAY SCAMPI SAUCE
CHOICE OF GRILLED CHICKEN OR GRILLED SHRIMP

MARINATED BURGER*
CHEDDAR CHEESE/BACON/CRISPY FRIED ONION/LETTUCE/HAND CUT FRENCH FRIES

SHRIMP RISOTTO
WITH BABY SHRIMP/SWEET PEAS

CHEF'S SUPPLEMENT
UPGRADE TO FILET MIGNON* ENTRÉE
WITH MASHED POTATOES & SAUTÉED SPINACH \$20
UP CHARGE

THIRD COURSE

NY STYLE CHEESE CAKE
OR
CHOCOLATE OR VANILLA ICE CREAM

**DINE IN ONLY. MAXIMUM RESERVATION 20 PPL
*ITEMS CAN BE COOKED TO YOUR LIKING. * CONSUMING RAW OR UNDER COOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS. NO SHARING