

# *The Carlton*

*Restaurant Week offered Tuesday, May 25 through Saturday, May 29, 2010  
Three Courses for \$20.10....Add a bottle of Wine for an additional \$20.10*

## **WINES**

|                                                  |                                                 |
|--------------------------------------------------|-------------------------------------------------|
| Fox Brook <i>California</i> Chardonnay'07        | Vinwood <i>North Coast</i> Merlot'00            |
| Mountain View <i>Monterey</i> Chardonnay'03      | Red Rock <i>California</i> Merlot'07            |
| Rutherford Grove <i>Napa</i> Sauvignon Blanc'04  | San Rocco <i>Italy</i> Merlot'07                |
| Beringer <i>California</i> White Zinfandel'09    | Pepperwood Grove <i>California</i> Zinfandel'07 |
| Sutter Home <i>California</i> White Zinfandel'07 | Cielo <i>Italy</i> Primitivo'08                 |
| Tualatin <i>Oregon</i> Semi-Sparkling'97         | Yellowtail <i>Australian</i> Shiraz'08          |
|                                                  | Bodega Benegas <i>Argentina</i> Don Tiburcio'05 |

## **STARTERS**

Choice of Cup of Soup

*OR*

**The "Original Carlton House Salad"**

*Romaine, Tomatoes, Mushrooms, Bacon and Hard boiled Egg  
tossed with Creamy "Louie" Dressing*

## **ENTREES**

### **HERB GLAZED PORK LOIN**

*Tenderloin of Pork broiled to perfection and served with Dijon-Chorizo Potato Hash with  
Peppers & Onions, spicy Tomato Jus and crisp Arugula*

*OR*

### **TILAPIA**

*Fresh Tilapia pan seared and served over Caramelized Onion Risotto with French Beans,  
Cajun Butter and Tomato-Cucumber Relish*

*OR*

### **SHORT RIB & SAUSAGE PASTA**

*Tender slow roasted Beef Short Ribs & Sausage tossed with Tomatoes, Pearl Onions,  
Spinach and Macherrotto Pasta, Cabernet Glaze and Manchego Cheese*

## **DESSERT**

*Panna Cotta with fresh Berries*

*OR*

*Chocolate Decadence with Caramel and Maraschino Cherries*