

TEASERS

MEDITERRANEAN DUO, HUMMUS &
BABAGANOUGH 4.00
CHICKEN LOLLIPOP SPICY MANGO GLAZE 4.50
PORK SPRING ROLL PLUM SAUCE 5.00
FRENCH FRIES MELTED CHEESE & BACON 5.50



CHEESE PLATES

SELECTION OF THREE CHEESES
WITH APPLES, GRAPES & WALNUT RAISIN
BREAD 9.50
SELECTION OF FIVE CHEESES
WITH APPLES, GRAPES & WALNUT RAISIN
BREAD 14.50

APPETIZERS

FRENCH ONION SOUP, MELTED SWISS & CROUTONS 7.50
COUNTRY DUCK PATE MIXED GREENS & BABY PICKLES 8.50
"ESCARGOT" GARLIC PARSLEY SAUCE & GARLIC CROUTONS 9.50
STEAMED MUSSELS BASIL, SHALLOT, WHITE WINE OR SPICY TOMATO 10.50
FRIED BABY CALAMARI SPICY TOMATO FONDUE & GARLIC MAYONNAISE 10.00
PAN SEARED CRAB CAKE, SWEET CORN TOMATO SALAD, CURRY VINAIGRETTE 13.00
CHICKEN CREPES, CREAMY MUSHROOMS, ONIONS & WHITE WINE 10.50
SEAFOOD CREPES, SHRIMP, CRAB, TOMATO FENNEL SAUCE 12.00
WARM GOAT CHEESE TART CARAMELIZED ONIONS & HERBS 8.50
ORGANIC MESCLUN SALAD BALSAMIC SHALLOT VINAIGRETTE 6.50
HEARTS OF PALM SALAD, AVOCADO, ROASTED PEPPERS 11.00
ARUGULA SALAD FENNEL, APPLES, TOASTED GOAT CHEESE 8.50
CAESAR SALAD, ROMAINE, PARMESAN & CAESAR DRESSING 7.50

WOOD FIRED PIZZAS

CLASSIC TOMATO, MOZZARELLA & FRESH BASIL 11.00
SPICED CHICKEN ROASTED PEPPERS, ONIONS & MOZZARELLA 13.00
MEDITERRANEAN TOMATOES, OLIVES, ONIONS, PEPPERS & FETA 12.00
SAUTÉED GARLIC SHRIMP CHERRY TOMATOES, PARMESAN & MOZZARELLA 14.50

ENTREES

GRILLED CHICKEN ENTREE SALAD, APPLES, CRUMBLLED BLUE CHEESE & SHERRY VINAIGRETTE 13.50
RIGATONI WITH SHRIMP, BLACK OLIVES, CAPERS, TOMATO POMODORO & FRESH BASIL 18.00
PENNE WITH GRILLED CHICKEN, SWEET PEAS, LIGHT TOMATO CREAM SAUCE 15.00
CAROUSEL'S HOUSE MADE PORCINI MUSHROOM RAVIOLI W/BASIL, TOMATO SAUCE & PINENUTS 17.00
GRILLED SALMON OVEN ROASTED TOMATOES, ROSEMARY MASH POTATOES, SALSA VERDE 18.50
PAN SEARED SNAPPER WITH MUSSELS, SAFFRON TOMATO FENNEL BROTH 25.00
WOOD OVEN ROASTED TROUT, VEGETABLE PROVENÇAL, BLACK OLIVES, ROSEMARY LEMON OLIVE OIL 17.00
GRILLED MAHI MAHI BLACK THAI RICE, VEGETABLE JULIENNE & CARROT GINGER BROTH 19.50
OVEN ROASTED DUCK BREAST A L'ORANGE, BUTTERNUT SQUASH PUREE, GRAND MARNIER GLAZE 23.00
ROASTED FREE RANGE CHICKEN BREAST, CREAMY HERB POLENTA, LEMON TARRAGON REDUCTION 16.50
CHICKEN BREAST MILANESE, ARUGULA, RED ONIONS, GRAPE TOMATOES, LEMON VINAIGRETTE 16.50
"COQ AU VIN" RED WINE BRAISED CHICKEN CASSEROLE MUSHROOMS, PEARL ONIONS, MASHED POTATOES & BACON 17.50
GRILLED BLACK ANGUS PETIT FILET MIGNON, POTATO GRATIN, STRING BEANS, BÉARNAISE 26.00
GRILLED BLACK ANGUS NY STRIP STEAK "MAITRE D' BUTTER" OR GREEN PEPPERCORN SAUCE & FRIES 25.00
RED WINE BRAISED LAMB SHANK WITH WHITE BEANS & BRAISING JUS 23.00
MARINATED SKIRT STEAK SPICY HERB VINAIGRETTE & HAND CUT FRENCH FRIES 21.00
CAN CAN BURGER CARAMELIZED ONIONS, MUSHROOMS, SWISS & FRIES 12.50
LE CAROUSEL BURGER WITH BÉARNAISE & HAND CUT FRIES 13.50

~SIDES ~ 4.00

GARLIC MASHED POTATOES • GREEN BEANS • RATATOUILLE • GARLIC SPINACH • FRENCH FRIES • ONION RING TOWER

* FLORIDA LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS *

* SPLIT PLATE CHARGE \$ 3 • VEGETABLE SUBSTITUTION \$ 2 • 20% GRATUITY ADDED TO PARTIES OF 7 OR MORE •

~ WINES ~