

E.F. CARPENTERS

CASUAL FINE DINING



Appetizers

Asiago Cheese Dip

Creamy Asiago Cheese Dip, baked and served with Toasted Pita Bread Points. **\$5.99**

Smoked Duck Wellington

Four Puff Pastry's stuffed with Cherry Smoked Duck, Boursin Cheese and Spinach topped with Cabernet Demi Glaze. **\$7.99**

Artichoke Spinach Dip

Spinach and Artichoke in a Garlic Parmesan Cheese baked and served with Crispy Tortilla Chips. **\$5.99**

Smoked Trout

Smoked Rainbow Trout, served chilled and set upon Toasted Pita Points and served with minced Red Onion, Capers and served with our Horseradish Cream Cheese. **\$9.99**

Calamari

A Carpenter's favorite, tender Calamari dusted with flour and deep-fried. Served with Roasted Red Pepper Chipotle Sauce **\$8.99**

Southwest Chicken and Avocado Egg Rolls

Blackened Chicken Breast, Avocado, and Pepper Jack Cheese wrapped in a Crispy Wonton, deep-fried and served with Roasted Red Pepper Chipotle Sauce on the side. **\$6.99**

Chicken Wings

Twelve Crispy Fried Chicken Wings tossed in your choice of Homemade sauces. **\$7.99**
Jack Daniels BBQ, House Buffalo, or Garlic Butter.

E.F.'s Sampler Platter

Petite Spinach Dip with Tortilla Chips, Toasted Ravioli with our House Marinara, Deep-Fried Mushrooms with Creamy Horseradish Sauce and Chicken Strips with Jack Daniels Barbeque Sauce. **\$9.99**

Daily Dinner Specials

Tuesday:

Pasta Night
(Chef Eric offers an array of Pasta Dishes)

Wednesday:

Fried Chicken (1/2 Chicken served with Mashed Potatoes, Gravy, Cole Slaw and a Biscuit) **\$11.99**

Saturday:

Garlic and Horseradish Rubbed Slow-Roasted Hand-Cut Prime Rib
8oz **\$16.99**
12oz **\$19.99**

Sunday:

After 4pm Kids eat Free
(8yrs and under)

Beverages

Camilla Iced Tea **\$1.75**

Lemonade **\$1.75**

Ronocco Coffee **\$1.25**

Flavored Hot Tea **\$1.25**

Hot Cocoa **\$1.75**

Pepsi Products **\$1.80**

Pepsi

Diet Pepsi

Dr. Pepper

Mountain Dew

Root Beer

Sierra Mist

Juice **\$1.50**

Cranberry

Orange

Pineapple

Salads

Add meat to any salad for an additional charge

Grilled Chicken \$2.00

Three Grilled Shrimp \$3.99

4 oz Grilled Salmon \$3.99

House Salad

Romaine & Iceberg blend topped with Feta Cheese, Tomatoes, Red Onions, Black Olives and served with your choice of dressing. \$3.99

Caesar Salad

Crisp Romaine Lettuce tossed with Parmesan Cheese, Garlic Croutons and our Homemade Caesar Dressing. Served with Crispy Parmesan Wafers.

Small \$3.99 Large \$5.99

Strawberry Spinach Salad

Baby Spinach topped with Candied Pecans, fresh Strawberries, Bleu Cheese, Red Onions and topped with Poppy Seed Dressing \$6.99

Southwest Steak Quesadilla Salad

Grilled and Seasoned Flank Steak in a cheesy quesadilla with green peppers and onions cut into strips and served over Romaine lettuce with black beans and Monterey Jack Cheese. Served with Southwest Ranch Dressing \$9.99

Hot Bacon Spinach Salad

Crisp Baby Spinach, topped with Bacon, Candied Pecans, Sun-dried Tomatoes, Crumbled Bleu cheese, diced Red Onion and chopped Egg served with Hot Bacon Dressing. \$5.99

Carpenters Salad

Crisp Iceberg and Romaine topped with Tomato, Pineapple, Grilled Turkey, sautéed Peppers and Onions. Served with your choice of dressing. \$7.99

Caprese Salad

Large Garden Fresh Tomatoes topped with Fresh Buffalo Mozzarella, Red Onion and Fresh Basil. Drizzled with your choice dressing. We suggest the Dijon Italian Vinaigrette. \$6.99

Cobb Salad

Crisp Iceberg and Romaine topped with Ham and Turkey, Tomatoes, Crumbled Bleu Cheese, chopped Egg, Avocado and topped with Bacon bits.
Served with your choice of dressing. \$8.99

House Peanut Italian Vinaigrette

Peppercorn Ranch

Southwest Ranch

Dijon Italian

Creamy Bleu Cheese

Honey Mustard

Hot Bacon

Caesar

Russian

Raspberry Vinaigrette

Poppy Seed

Fat Free French

Dinner Sandwiches

All sandwiches are served with Chips, Lettuce, Tomato, Red Onion, a Pickle.

Substitute one of the following for \$1.00 additional

French Fries, Mashed Potatoes, Baked Potato, Pasta Salad, Cole Slaw, Potato Salad or a Cup of Fruit (Onion Rings \$2 Additional)

Substitute a side for a Caesar or House Salad or a Cup of Soup for an additional \$2.00

Carpenters Hamburger

One half pound fresh ground Hamburger, prepared to your liking, and served on a Kaiser Roll.

\$5.99

\$.40 Additional: Swiss, Cheddar, American or Provolone, Jack Daniels Barbecue Sauce

\$.100 Additional: Bacon, Sautéed Mushrooms, Caramelized Onions or Bleu Cheese

Grilled Portabella Sandwich

A large Portabella Mushroom, marinated and grilled, topped with Provolone Cheese and served on a Kaiser Roll. \$6.99

Grilled Ribeye Steak Sandwich

Six-ounce Ribeye Steak, prepared to your liking and served on a Hoagie Roll. \$9.99

Grilled Chicken Sandwich

Grilled breast of Chicken topped with sautéed Onions, Swiss Cheese and Bacon, and served on a Croissant. \$6.99

Try this favorite Blackened.

Tuna Salad Croissant

Grilled Tuna fillet, diced and tossed with Green and Red Pepper, Celery and Mayo served on a Croissant. \$7.99

Beer Battered Cod

Hand breaded beer battered Cod and deep-fried. Served on a Hoagie Roll with tartar sauce. \$6.99

Spanakopita Turkey Burger

Ground Turkey patted with Feta Cheese, Spinach, Onions and Garlic, grilled to perfection, served on a Kaiser Roll. \$7.99

Dinner Entrées

Dinner is served from 4:00pm - close.
Sunday 4:00pm- close

Dinners are served with one choice side and a Cup of Soup, House, or Caesar salad.

Vegetable of the Day

Rosemary & Garlic Italian Potatoes

Mushroom Risotto

Baked Sweet Potato

Baked Potato

Garlic Mashed Potatoes

Hand Cut Steaks

Try your Steak with one of our Signature sauces for an additional \$1.00

Lobster Newberg Sauce
Cabernet Demi-Glaze

Add a Three Piece Grilled Shrimp Skewer to your steak for an additional \$4.99

*E.F. Carpenters will not be responsible for the taste or quality of Med Well or Well Done Steaks.

Ribeye

Twelve-ounce USDA Choice Ribeye, prepared to your liking and topped with Garlic Butter.

\$21.99

New York Strip Loin

Twelve-ounce USDA Choice New York Strip, prepared to your liking and topped with Garlic Butter. **\$19.99**

Filet of Beef

From the Heart of the Tenderloin, an Eight-ounce USDA Choice Filet of Beef, prepared to your liking and topped with Garlic Butter. **\$23.99**

Carpenter's Cut Whiskey Peppercorn Sirloin

An Eight-ounce USDA choice Top Sirloin marinated in a Whiskey & Peppercorn Sauce and grilled to your liking. Topped with a

Pork and Chicken

Yukon Crusted Pork Loin

Seven ounce Pork Loin crusted with Yukon Gold Potatoes, Pan-Seared and topped with Cabernet Demi Glaze. **\$14.99**

Pork Tenderloin

Seven-ounce Pork Tenderloin topped with Idaho Potatoes, Smoked Gouda, Sautéed Mushrooms, Sautéed Spinach and a Cabernet Demi-Glaze. **\$16.99**

Pecan Crusted Chicken

Pecan Crusted breast of Chicken topped with a Sun-dried Tomato and Basil Infused Cream Sauce. **\$14.99**

Chicken Prosciutto

Pan-Seared, Italian breaded breast of Chicken topped with Provolone Cheese and a Mushroom Prosciutto Herb Wine Sauce. **\$13.99**

Tuscan Chicken

Half a chicken slow roasted and seasoned with Rosemary Garlic and Fennel. **\$16.99**

Jack Daniels Barbecue Ribs

Slow Roasted Baby Back Ribs, smothered in our Homemade Jack Daniels Barbecue Sauce
Half Rack **\$15.99** Full Rack **\$19.99**

Asian

Beef Stir Fry

Teriyaki Marinated Beef Strips with Asian Vegetables tossed in Chef Eric's Homemade Stir Fry Sauce and served over White Rice. **\$16.99**

Seafood

Grilled Salmon

Atlantic Salmon Fillet topped with a Grain Mustard Aioli, flame-broiled and topped with Shoestring Potatoes. **\$18.99**

Parmesan and Lemon Tilapia

Parmesan and Lemon crusted Tilapia pan seared and topped with Thyme Butter. **\$17.99**

Shrimp Greco

Sautéed Shrimp with black olives, tomato, chives in an herb butter sauce topped with Feta Cheese. **\$16.99**

Carpenters Signature Scallops

Pan Seared Jumbo Sea Scallops tossed in a Lemon Dill Beurre Blanc and covered in a Puff Pastry. **\$20.99**

Pasta

Pastas are served with a Cup of Soup, House or Caesar Salad.

Fettuccine Alfredo

Fettuccine Noodles delicately cooked in a blend of Butter, Cream, and fresh grated Parmesan cheese. **\$12.99**

Add for an additional charge

Grilled Chicken **\$2.00**

Three Grilled Shrimp **\$3.99**

4 oz Grilled Salmon **\$3.99**

Seafood Pasta

Pan Seared Shrimp, Sea Scallops and Penne Pasta tossed in a Lobster Newberg Sauce and topped with Garlic, Herbs, Tomatoes, and Black Olives. **\$19.99**

Beef Tips Asiago Pasta

Penne Pasta tossed with Tender Beef Tips, Mushrooms, Roasted Shallots and Garlic with an Asiago Cheese Cream Sauce **\$16.99**

Chicken Parmesan

Breast of Chicken, breaded in Italian bread crumbs and pan roasted, topped with House Marinara and a Provolone-Parmesan Cheese blend, baked and served on Fettuccine, and tossed in Marinara Sauce. **\$14.99**

Dessert

Turtle Cheesecake **\$4.99**

Flourless Chocolate Truffle **\$4.99**

Profiteroles **\$4.99**

Crème Brulée **\$4.99**

Dessert Sampler **\$8.99**

***Extra Plate/Split Plate Charge \$2.00 Additional

***A 20% gratuity charge may be accessed for tables of 8 or more people.