

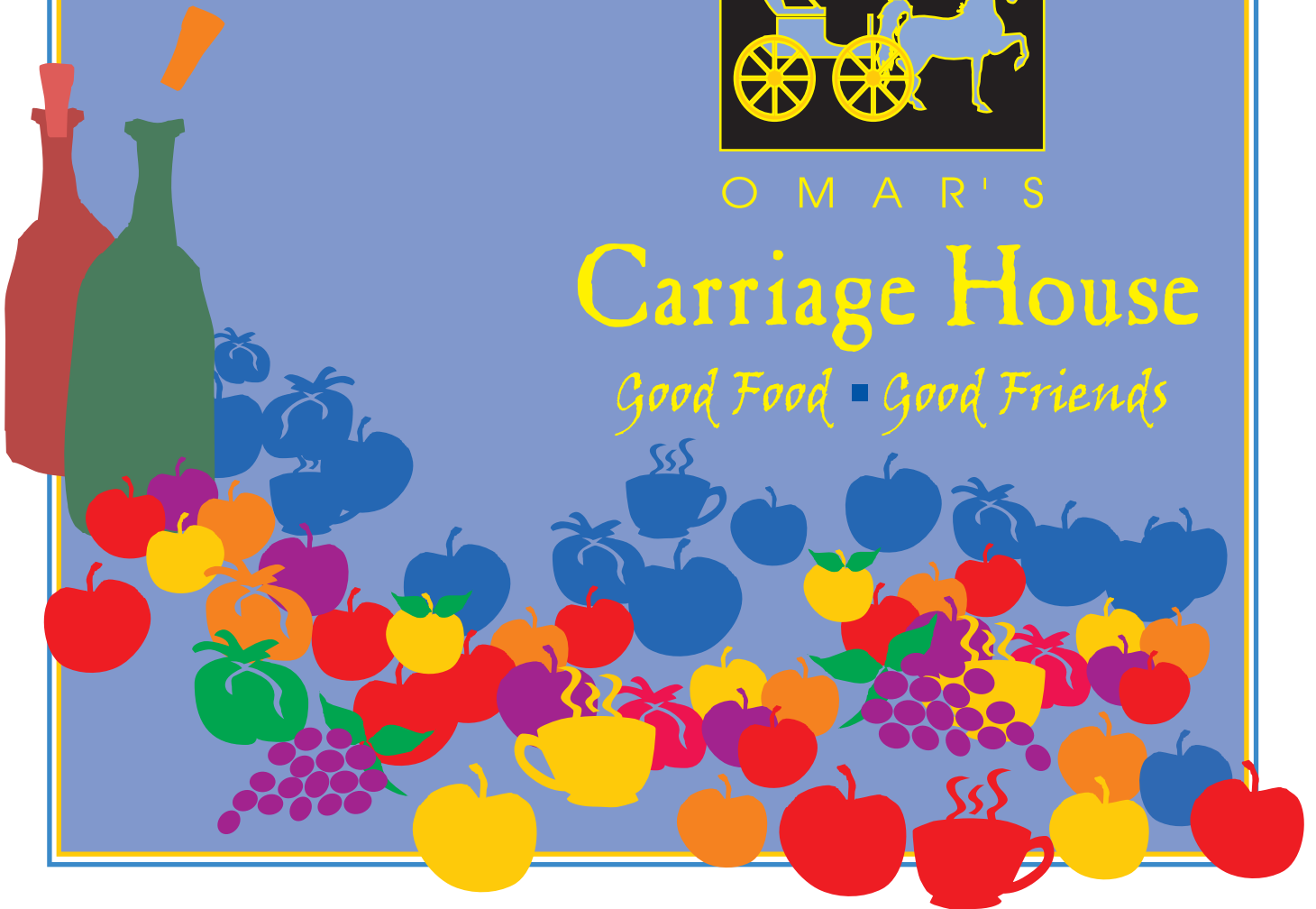
MENU



O M A R ' S

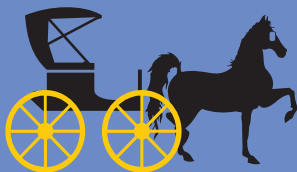
Carriage House

Good Food ■ Good Friends



Appetizers

- ⊗ **Soup du Jour** - prepared fresh daily; ask your server 3.95 cup
4.95 bowl
- ⊗ **Caesar Salad** - crisp Romaine lettuce leaves and creamy Caesar dressing tossed with croutons and Romano cheese 6.95
- ⊗ **Belgium Endive Salad** - with caramelized walnuts, Gorgonzola cheese and lemon Dijon vinaigrette 8.50
- ⊗ **Mozzarella Caprese** - fresh mozzarella and basil with ripe tomatoes drizzled with balsamic vinaigrette and olive oil 8.25
- ⊗ **Carriage House Salad** - fresh baby lettuces, garden ripe tomatoes and lightly sautéed peppers and onions, topped off with balsamic vinaigrette 4.95
- ⊗ **Warm Spinach Salad** - spinach leaves, tossed with prosciutto ham, raisins, boiled egg, red onions, Asiago cheese, pine nuts and sun-dried tomatoes tossed with hot cider vinaigrette 7.95
- ⊗ **Fried Green Tomatoes** - crispy golden fried green tomatoes layered with Goat and Bleu cheeses, finished with truffle oil and balsamic reduction 8.95
- ⊗ **Pina Colada Shrimp** - deep fried coconut breaded shrimp nestled atop a bed of mixed greens and served with a warm pureed pineapple dipping sauce 7.95
- ⊗ **Asian Style Tuna Tartare** - Sashimi grade tuna in a ginger lime vinaigrette, accompanied with a seaweed salad topped with alfalfa sprouts 8.95
- ⊗ **Wild Mushroom Bruschetta** - a ragout of exotic mushrooms tossed in a thyme cream sauce 6.95
- ⊗ **Fried Calamari & Goat Cheese Salad** - mixed mesclun greens, fried calamari cherry tomatoes, and goat cheese, topped with a lemon~lime vinaigrette 9.25
- ⊗ **Crab Fleuron** - lump crab meat with a basil and tomato cream sauce served over puff pastry 11.95
- ⊗ **Bastilla** - (a traditional Moroccan dish) pastry of phyllo dough filled with a delectable mixture of eggs, chicken and almonds, dusted with powdered sugar and cinnamon 9.95



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Entrees



- ⊗ **Potato Crisp Flounder** - a pan seared Carriage House favorite served with smashed potatoes and chef's choice vegetable **16.95**
- ⊗ **Pan Seared Salmon** - topped with sautéed Shiitake mushrooms in a sherry cream sauce, served with smashed potatoes and chef's choice vegetable **15.95**
- ⊗ **Pan Seared Tuna** - horseradish encrusted tuna nestled atop saffron rice and finished with carrot, fennel and napa cabbage **17.95**
- ⊗ **Pan Fried Oysters** - premium select oysters fried golden served with smashed potatoes and chef's choice vegetable **14.95**
- ⊗ **Fresh Jumbo Lump Crab Cakes** - pan seared and topped with aioli served with risotto and chef's choice vegetable **22.95**
- ⊗ **Pan Seared Sea Scallops** - with a tomato and kalamata olive relish served over a bed of cous cous **14.95**
- ⊗ **Maple Leaf Duck Breast** - with a cognac and dried cherry demi glace served with smashed potatoes and chef's choice vegetable **16.95**
- ⊗ **Smithfield Pork Osso Bucco** - braised pork shank drizzled with demi glace served with roasted red potatoes and chef's choice vegetable **20.95**
- ⊗ **Sautéed Veal Cutlets** - tender veal with a mushroom & lemon Marsala butter sauce, served with risotto and chef's choice vegetable **18.95**
- ⊗ **Grilled Beef Tenderloin** - topped with Bleu cheese butter and fried onions accompanied by roasted red potatoes and grilled asparagus **21.95**
- ⊗ **Oven Roasted Rack of Lamb** - with wild mushroom and sage demi served with risotto and chef's choice vegetable **21.95**
- ⊗ **Chesapeake Bay Fruits de Mer** - sautéed shrimp, scallops & mussels in a Cajun cream sauce over penne pasta, topped with Asiago cheese **15.95**
- ⊗ **Moroccan Chicken Tagine** - Cornish hen with pickled lemons and olives served with saffron rice and chef's choice vegetable **15.95**
- ⊗ **Sicilian Chicken** - seasoned Airline chicken breast with artichokes, tomatoes and kalamata olives in a white wine~garlic sauce over linguini **14.95**

Ask your server about our daily homemade desserts!



The Original Carriage House

The lore that lingers in the halls and walls...

This building is a historic site in Norfolk. The original Carriage House was built in the early 1840's. Its patrons then were horses. From the first floor, if you look up at the center of the room, you'll see the large opening where hay used to be loaded into carriages.

A 19th century timber merchant, Captain John L. Roper, bought the property after the Civil War. The family carriage, horses, riding equipment, and even a sleigh were kept here in the carriage house. The family's mansion, facing Freemason Street, was demolished in the 1930's. For years, the old carriage house stood idle until one of Mr. Roper's granddaughters decided it would make an ideal tea room.

In the mid 1940's Virginia Bruce Roper converted the facility into a Restaurant. It's reputation grew as a quaint tea room where good food and good friendship were regularly enjoyed. Artists and celebrities frequented The Carriage House. Among them, Mrs. Douglas McArthur returned in 1980 and was pleased to find that the Pecan Pie a la Jan had even been improved.

In 1974, new owners turned the business into a night spot known as "Round the Corner." Old recipes and ties to the origin were abandoned for sandwiches and liquors. Repurchased again in 1978, it was renamed back to The Carriage House, renovated, and returned to its original menu, including aged, seasoned beef, and fresh seafood.

A curious old legend lingers of a ghost that lurks the Carriage House halls from the days of dinners past. It is said to be the wispy ectoplasm of a pre-Civil War slave with a penchant for playful service. Menus move, the lights dim, friends hear funny things ...and wine mingles the soul. If you listen closely, you may even hear mellifluous moans emerging somewhere around your friends as they sense the succulent flavors of Carriage House meals. Who knows, maybe there's more to the savory vapors of *good food* and the sentient spirit of *good friends* than meets the eye!

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