

Dinner Menu

STARTERS

STEAK CROSTINI

Served on homemade crostinis, topped with sautéed onions and a horseradish cream 11

BACON WRAPPED SCALLOPS

Served with a maple dijon crème 12

KARLTON CAFÉ CRAB CAKE

Panko encrusted jumbo lump crab cake served with creole mayo 10

CHICKEN SATAY

Served with a peanut dipping sauce 9

SOUP & SALAD

SOUP

Cup 4 / Bowl 5

CHOPPED SALAD

Mixed greens, onions, cucumbers and tomatoes, tossed in balsamic dressing 8

CAESAR SALAD

Romaine lettuce, romano cheese, homemade croutons and tossed in caesar dressing 8

COBB SALAD

Mixed greens, roasted corn, bacon, tomato, avocado, hard boiled egg and avocado ranch dressing 15

BRUSSEL SPROUT SALAD

Dried cranberries, roasted almonds, feta cheese and diced bacon, tossed in a warm bacon dressing 13

CAFE MENU —

CRISPY PROVOLONE BURGER

With bacon and deep fried, hand battered provolone, served with homemade chips 13

KARLTON BURGER

Double decker burger, topped with cheesy braised onions and served with a side of horseradish sauce. Served with homemade chips 12

CRISPY CHICKEN CAESAR WRAP

With tomato in a grilled wrap. Served with homemade chips 11

STEAK PANINI

With cooper cheese, sautéed onions and horseradish sauce served on grilled rye with homemade chips 12



STEAK AU POIVRE

Pan seared peppered 10 oz N.Y. strip steak with a green peppercorn sauce served with a potato pancake and asparagus

28

TOURNEDOS OF FILET NEPTUNE

6 oz filet over wild mushroom risotto topped with shrimp and finished with a bearnaise sauce

35

5 SPICE TUNA

Seared five spice tuna, quinoa-brown rice, served with mango salsa, and crispy fried wontons

25

TODD'S FISH + CHIPS

Fried white fish, French fries served with tartar and cocktail sauce

PECAN ENCRUSTED CHICKEN

Served with wilted spinach, heirloom tomatoes, and mushrooms in a warm bacon dressing and roasted potatoes

21

MUSHROOM RISOTTO

Served with asparagus, heirloom tomatoes, and topped with parmesan cheese

PORK SCHNITZEL

Served with pan-fried pork schnitzel, braised red cabbage, spaetzles, and pan gravy
22

TRADITIONAL BOUILLABAISSE SKILLET

Served with lobster, shrimp, scallops, mussels, sole fish served in a tomato saffron broth with hearty bread

35

KARLTON CRAB CAKES

With a chipotle drizzle served with fresh asparagus and roasted potatoes

LOBSTER FRANCAISE

With fresh asparagus, roasted potatoes finished in a lemon butter sauce with capers