



# Menu

## CARNABY'S ON FIFTH

4567 5th St., Minneapolis, MN 55413

### APPETIZERS

#### Steak Tartare \$16

Prime beef, hand diced to order. Served with crispy capers, glass red onion, quail egg, toast and tomato based sauce

#### Maine Seafood Cocktail \$18

Prawns, poached in Bar Harbor Ale, seared scallop and lobster avocado salad. Served with cocktail sauce and lemon

#### Michelle's Oysters on the Halfshell

Native Maine oysters, lemons, horseradish and cocktail sauce.

Half Dozen \$12 ~ Full Dozen \$22

Served 'Russian' with crème fresh and Stolichnaya Gold Vodka

Half Dozen \$22 ~ Full Dozen \$42

'Full Russian' with a crème fresh Stolichnaya Gold Vodka and Caviar

Half Dozen \$28 ~ Full Dozen \$54

#### Maine Crab Cakes \$18

Fresh Maine crab cakes with roasted bell pepper puree and a lemon cucumber aioli

#### Poached Native Mussels \$14

A generous portion of native mussels poached in white wine, garlic, fresh herbs, tomato concasse and garnished with a crostini

#### Foie Gras \$24

Seared Hudson Valley grade A Foie Gras served with a toasted cinnamon raisin bread, red wine, blueberry compote and crushed almonds

#### Cheese Plate \$14

A tasting of regionally produced cheeses served with fresh fruit, toasted almonds, lavender honey and toast points

#### Bruschetta \$10

Our fresh baguette toasted and topped with marinated tomatoes, melted mozzarella, fresh basil and balsamic reduction



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## **SOUPS**

*Maine Lobster Bisque \$14*  
*Local lobster meat combined with a New England style mirepoix and finished with a cognac cream reduction.*

*French Onion Soup Au Gratin \$10*  
*Caramelized onions deglazed in Marsala and simmered in beef consommé, and topped with Gruyere cheese.*

*Vegetarian Soup du Jour \$12*  
*Chef's vegetarian soup.*  
*Made by inspiration and 100% vegetarian*

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## **SALADS**

*Caesar Salad Served for Two \$22*  
*Prepared tableside in the traditional manner*

*Warmed Strawberry Spinach Salad \$10*  
*Warmed spinach in a strawberry balsamic vinaigrette.*  
*With goat cheese-pecan croutons, glassed red onion and fresh strawberries*

*Market Salad \$12*  
*Fresh Arugula, roasted red bell pepper, avocado, crispy bacon, Fingerling potato and cherry vinaigrette*



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## ENTREES

### *Châteaubriand For Two \$64*

*The finest Prime beef. Seared to your preference and served with fingerling potatoes, vegetable tasting and sauce Béarnaise  
Presented tableside*

### *8 oz. Filet Mignon \$28*

*The most tender steak, served with fingerling potatoes and seasonal vegetables.  
Garnished with rosemary Zinfandel demi-glaze*

### *Michelle's Surf & Turf \$54*

*A 6 oz Filet Mignon and 1 ¼ pound steamed Maine lobster.  
Whipped potatoes, roasted tomato-arugula and caramelized shallot salad with avocado hollandaise*

### *Two-Way Duckling \$26*

*A confit of leg and slow roasted breast served with a Mushroom risotto. Maderia glazed shallots and a Maderia-demi and brandy-cherry spread confit*

### *Roasted Rack of Lamb \$28*

*Fine herb and whole grain mustard crust. Whipped potatoes, glazed summer vegetables and a malt vinegar demi-glaze*

### *Milk Fed Veal \$32*

*Panko breaded and roasted in brown butter. Served with mushroom risotto, asparagus and lemon fennel cream sauce*

### *Cornish Hen \$24*

*Semi-boneless apricot glazed roasted Cornish game hen.  
Complimented by 7 grain wheat-apricot bread pudding and pearl onion confit*



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### DESSERTS

Michelle's "Bag of Chocolate" \$18.00

*Truly enough for Two*

Homemade mocha chocolate and white chocolate mousse  
in a "real chocolate bag" with fresh berries  
in a puddle of raspberry sauce.

Le Crème Brûlée \$10.00

*A true French delight with a burnt sugar topping.*

Michelle's Souffles \$14.00

*Grand Marnier Soufflé*

*Maine 'Wild Blueberry' Soufflé*

*Chocolate Chambord Soufflé*

*(please allow 15-20 minutes preparation time)*

Cheese Plate \$14

*A tasting of regionally produced cheeses, served with fresh fruit,  
toasted almonds, lavender honey and toast points*

Sorbet Trio \$8

*By Inspiration*

Lemon Tart \$8.00

*Lemon tart with ginger crust and glazed fresh berries.  
Served with sweet crème*

Fruit Medley \$12.00

*Mixed berries and orange supremes.  
Served with lavender honey yogurt*



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A blend of spicy shrimp, creamy cheese, and fresh pico de gallo. Served with unlimited tortilla chips.

Three of your favorite shellfish items all on one dish. A premium, jumbo lump crab cake, tender broiled lobster tail, and grilled jumbo shrimp brushed with garlic scampi butter. Served with your choice of two Signature Sides.

A tender filet of tilapia blackened with Creole seasonings. Topped with hand-made mango salsa with green peppers, onions, cilantro, tomatoes, and ripe mango. Served with your choice of two Signature Sides.

Spicy, broiled tilapia topped with sautéed shrimp and rich Parmesan cream sauce. Served with your choice of two Signature Sides.

A mild filet of tilapia is broiled, then topped with our Tuscan inspired sauce made with jumbo lump crab meat, Parmesan cream sauce, roasted peppers, spinach, and a hint of bacon. Served with your choice of two Signature Sides.

Mild, flaky tilapia brushed with basil pesto and topped with freshly made Mediterranean tomato bruschetta. Served with your choice of two Signature Sides.

Broiled shrimp are served over tender linguini pasta in a basil pesto cream sauce. Topped with fresh Mediterranean tomato bruschetta.

### Soup & Salad

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### Entrees

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### Beer and Wine

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## SEAFOOD

### Pan Roasted Halibut \$30

Fresh out of local waters. Pan seared and served with roasted corn, lobster hash, saffron rice and garnished with corn foam.

### Cappellini de Mer \$38

Fresh Maine lobster, Halibut, clams, and shrimp, tossed with tomato, capers, fresh herbs, white wine and clam broth de Cuisine of Chef

Market Price

The finest of 'Fish du Jour'

One of our Chef's specialty entrees

### Scallops \$28

Seared jumbo Maine scallops. Served with melted leeks, whipped potatoes, crispy bacon and orange fennel cream sauce

### Michelle's Bouillabaisse \$68



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'Served for Two'

A tureen of the 'best of Maine'

Lobster, mussels, clams, shrimp, scallops  
and our fresh catch of the day in a saffron scented broth.

### **Pan Seared Salmon    \$28**

Seared local salmon. Served with basil whipped potatoes, garlic confit  
tomato-clam garniture with a pine nut crisp