



CARL'S ON THE PARKWAY
6497 APALACHEE PARKWAY
TALLAHASSEE, FL 32311
(850) 878-8141

TUESDAY – THURSDAY
5PM TO 10PM
FRIDAY AND SATURDAY
5PM TO 11PM
SUNDAY
3PM TO 9PM

WWW.CARLSONTHEPARKWAY.COM

APPETIZERS

- FRIED CALAMARI** 7.99
Quick fried and served with sweet Thai chili sauce
- FRIED PORTABELLAS** 6.99
Lightly breaded and served with sour cream horseradish
- CRAB & SPINACH DIP** 11.99
Lump crabmeat, sautéed spinach in a light garlic cream sauce with smoked gouda cheese served with grilled flat bread
- DYNAMITE SHRIMP** 8.99
Crispy fried shrimp tossed in a tangy cream sauce served with pickled cucumbers and Asian seaweed salad
- ESCARGOT** 8.99
Baked with roasted shallot, garlic butter
- GRILLED TOMATO & CRAB** 9.99
Grilled vine-ripened tomatoes drizzled with a balsamic glaze topped with lump crab meat and béarnaise sauce
- GOAT CHEESE BRUSCHETTA** 6.99
Artisan toast points with olive oil, green onions, fresh tomatoes and Chevre goat cheese

SOUP

- BLUE CRAB BISQUE** Cup 5.99 Bowl 6.99
Our house specialty
- SOUP OF THE DAY** Cup 4.99 Bowl 5.99

SALADS

- CHOP SALAD** 5.99
Mixture of mesclun greens and iceberg lettuce with tomatoes, carrots and Bermuda onions
- CAESAR SALAD** 6.99
Crispy romaine lettuce tossed with a creamy caesar dressing, parmesan cheese and hand made, baked rosemary croutons
- ROMAINE WEDGE SALAD** 6.99
Heart of romaine topped with tomatoes, Bermuda onions, bacon, and gorgonzola bleu cheese dressing
- CARL'S GRILLED STEAKHOUSE SALAD** 12.99
Grilled sirloin on a blend of seasonal mixed greens, tomatoes, toasted pecans, bermuda onions and chipotle aioli
- ADD GRILLED CHICKEN** 3.99
- ADD GRILLED SHRIMP** 7.99

Dressings
 Our House, a Creamy Parmesan Vinaigrette;
 Gorgonzola Bleu Cheese; Peppercorn Ranch;
 Honey Mustard; 1000 Island; French

Entrées on this page are served with assorted breads, house salad or soup of the day, vegetable of the day and a choice of :
 Kosher salt crusted baked potato, buttermilk mash potatoes, rice pilaf, smoked gouda cheese grits, or steak fries
 * Substitute Blue Crab Bisque for \$1.00 *

**WE PROUDLY SERVE
 PREMIUM BRAVEHEART
 AGED BLACK ANGUS BEEF
 MIDWESTERN RAISED,
 CORN FED, AND
 HAND CUT DAILY**

PRIME RIB

- 10 OZ** 18.99
 - 14 OZ** 22.99
 - 20 OZ** 28.99
- Our premium beef is patiently slow roasted in our special ovens for optimum flavor.

FROM THE GRILL

STEAKS AND CHICKEN

(All steaks are topped with tobacco onions)

- FILET MIGNON** 27.99
8 oz
- COWBOY CUT** 29.99
16 oz bone-in Ribeye
- RIBEYE** 22.99
14 Oz
- NY STRIP** 20.99
12 oz
- SIRLOIN** 17.99
12 oz
- CHICKEN BREAST** 16.99
A pair of 5 oz marinated chicken breasts

SEAFOOD

- SALMON** 17.99
- MAHI MAHI** 17.99
- REDFISH** 17.99
- JUMBO GULF SHRIMP** 18.99
Build Your Own Surf & Turf
or Add to Any Entrée
- BROILED 5 OZ LOBSTER TAIL** 11.99
- GRILLED SHRIMP** 7.99
- LUMP BLUE CRAB** 6.99

CARL'S GUIDE TO DONENESS

PITTSBURGH OR BLACK & BLUE

Charred outside, cold center

RARE

Very red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL

Cooked through, no pink

*** NOT RESPONSIBLE FOR
STEAKS COOKED OVER MEDIUM ***

HOUSE FEATURES

House Features are served with assorted breads, house salad or soup of the day.

* Substitute Blue Crab Bisque for \$1.00 *

BROILED LOBSTER TAILS 27.99

A pair of 5 oz cold water lobster tails broiled to perfection served with rice pilaf and sautéed baby carrots

NEW ZEALAND RACK OF LAMB 22.99

Crusted with fresh rosemary, expertly grilled and served with apple mint jelly, buttermilk mashed potatoes and field peas with applewood smoked bacon

SOUTHERN SHRIMP & GRITS 18.99

Jumbo shrimp sautéed New Orleans style, served with apple wood smoked bacon and smoked gouda cheese grits

PECAN CRUSTED REDFISH 19.99

Pecan encrusted fillet of redfish, baked and served with smoked gouda cheese grits and sautéed spinach

GRILLED CHICKEN OSCAR 18.99

Twin breasts of chicken topped with asparagus, lump crab and béarnaise sauce served with sun dried tomato orzo pasta

MANCHESTER FARMS QUAIL 21.99

2 semi boneless quail marinated with fresh rosemary, garlic and olive oil - grilled, served with roasted shallot mash potatoes, sautéed asparagus and chipotle aioli

BEEF DE LA MAISON 22.99

Grilled medallions of beef tenderloin, served with truffle mash potatoes, sautéed spinach and portabella mushrooms and a brandy, shallot demi glace with a touch of cream

PORK TENDERLOIN FILET MIGNON 17.99

Two 6 oz. pork tenderloin filets wrapped in bacon and char grilled. Served with bourbon demi glace, smoked gouda cheese grits and field peas with applewood smoked bacon

VEGAN PASTA PRIMAVERA 15.99

Sautéed spinach, portabella mushrooms, tomatoes, and asparagus with garlic and olive oil tossed with egg-free semolina orzo pasta

ALA CARTE SIDE DISHES

BUTTERMILK MASH POTATOES 2.99

KOSHER SALT CRUSTED BAKED POTATO 2.99

RICE PILAF 2.99

STEAK FRIES 2.99

SMOKED GOUDA CHEESE GRITS 2.99

FIELD PEAS WITH 2.99

APPLE WOOD SMOKED BACON

SAUTÉED SPINACH 2.99

With garlic

SUN DRIED TOMATO ORZO PASTA 3.99

SAUTÉED ASPARAGUS 4.99

SAUCES AND TOPPING

BÉARNAISE 1.99

BOURBON DEMI - GLACE 1.99

BRANDY, SHALLOT CREAM SAUCE 1.99

HERB CREAM SAUCE 1.99

CARAMELIZED ONIONS 1.99

SAUTÉED ONIONS & PORTABELLAS 2.99

SAUTÉED PORTABELLAS 2.99

FOR OUR YOUNGER GUESTS

(10 and under)

* Served with Steak Fries

KIDS SIRLOIN* 7.99

A smaller portion of our grilled top sirloin

POPCORN SHRIMP* 7.99

GRILLED CHICKEN* 6.99

CHICKEN TENDERS* 6.99

MAC & CHEESE 5.99

KIDS ICE CREAM 2.99

DESSERTS

VANILLA BEAN CRÈME BRULEE 5.99

French vanilla egg custard with caramelized sugar

GEORGIA PEACH CRÈME BRULEE 6.99

Our home-made peach preserve layered with French vanilla custard topped with caramelized sugar

MISSISSIPPI MUD PIE 6.99

Our spin on a classic: double chocolate ice cream in an Oreo crust topped with a chocolate ganache and toasted pecans

TIRAMISU 6.99

Espresso soaked pound cake layered w/ sweetened mascarpone cheese and shaved chocolate

BREAD PUDDING OF THE DAY 5.99

Ask your server about today's creation

KEY LIME PIE 5.99

Our take on the Florida Classic

FRIED CHEESECAKE 5.99

Cheesecake wrapped in a flour tortilla, deep fried and rolled in cinnamon and sugar, served with brandied strawberries

BEVERAGES

FRESH BREWED COFFEE 1.99

HOT TEA 1.99

ICED TEA 1.99

Freshly brewed sweetened or unsweetened

CAPPUCINO 4.99

Freshly made to order

SOFT DRINKS 1.99

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Lemonade

Split Plate Charge \$7.00
(Split plates include individual side dishes and soup or salad for each person)

17% gratuity added to parties of 6 or more

Warning: consumption of undercooked meat, seafood or poultry may increase the risk of food-borne illnesses. Ask your server if you have specific dietary requirements.