

# Wellington's

@ THE CARNEGIE HOTEL

## Small Plates

### BREAD & BUTTER BOARD

fluffy butter rolls, sorghum butter, black pepper 6

### HOUSE SALAD *GF*

crispy mixed lettuce, grape tomato, cucumber, carrot, strawberry lemon vinaigrette  
side 7 entree 12

### \*CAESAR SALAD

romaine, asiago herb croutons, caesar dressing  
side 8 entree 13

### DAILY SOUP

cup 4 bowl 8

### FRIED GREEN TOMATOES

cornmeal breaded, sliced tomatoes, remoulade, goat cheese 13

### DEVILED EGGS *GF*

herbs, Benton's bacon, ice box pickle 12

### FRIED BRUSSELS SPROUTS *GF*

red grapes, fresh thyme, spiced honey 12

## Dressing

● STRAWBERRY LEMON VINAIGRETTE *GF*

● \*CAESAR *GF* ● ICEBOX RANCH *GF* ● BLUE CHEESE *GF*

## Moderate Plates

### CREAMY COLLARD DIP

rich spinach dip, collards, asiago, fresh fried tortilla chips 13..... add Benton's bacon 4

### WEDGE SALAD *GF*

iceberg wedge, tomato, cucumber, blue cheese crumbles, boiled egg, bacon, blue cheese dressing 14

### FRIED DILL PICKLES

crispy fried pickles, icebox ranch 12

### MORTADELLA "fried bologna" STACK

grilled pistachio mortadella, baguette, fresh tomato, lemon Duke's mayo. Great to share! 16

### SOUTHERN CHEESE PLATTER

chef's choice cheese, housemade pimento cheese, blackberry jalapeno jam, sliced cucumbers & tomatoes, grilled baguette 18

### \*SEAFOOD RICE *GF*

salmon, shrimp, lobster, saffron tomato rice, green beans, lemon butter 24

## Toppings

APPLE WOOD BACON 4

PIMENTO CHEESE 4

ASHER BLUE CHEESE 6

GRILLED CHICKEN 10

\*GRILLED SHRIMP 12

\*LOBSTER W/ BUTTER 18

20% service charge will be added to parties of 6 or more

Items & prices subject to change without notice

*GF* - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*These items may be cooked to order and/or may contain raw proteins.

## Steak & Seafood

items come with your choice of one side

### \*PETITE FILET 4oz *GF* sauce choice

house cut beef tenderloin 32

### \*8oz FILET MIGNON *GF* sauce choice

house cut beef tenderloin 48

### \*PRIME 12oz NY STRIP *GF* sauce choice

house cut beef striploin 42

• Cabernet demi glaze

• caramelized onion jus

• bacon bourbon jam

• chimichurri aioli

### CRISPY SEARED SALMON *GF*

pan seared salmon, curry peach butter 30

### PAN SEARED SCALLOPS *GF*

sauteed tomato, country ham, spinach 32

## Signature Plates

There is a \$1 substitution charge for changing sides

### \*"DECONSTRUCTED" WELLINGTON

center cut 8oz filet mignon, mushroom duxelle, mashed yukon gold potatoes, french green beans, duck fat puff pastry, cabernet demi glaze 52

### ROASTED AIRLINE CHICKEN *GF*

roasted chicken breast, chimichurri aioli, jasmine rice, french green beans 27

### BBQ RUBBED PORK STEAK *GF*

house made bbq rub, grilled pork, brulee sweet potatoes, fried Brussel sprouts, bacon bourbon jam 28

### \*DUNKEL BEEF TIPS (LIMITED AVAILABILITY)

Yeehaw Dunkel glaze, beef tenderloin tips, mashed yukon gold potatoes, french green beans 30

### \*FAMOUS ANGUS BURGER

½ pound burger, cheddar cheese, mayo, lettuce, tomato, onion, toasted bun, house cut fries 18

### "505" TURKEY BACON SANDWICH

roasted deli turkey, apple wood bacon, cheddar cheese, lettuce, tomato, onion, green chile avocado crema, sourdough, house cut fries 16

## Sides

### FRENCH GREEN BEANS *GF*

garlic, butter, white wine 7

### PIMENTO CHEESE GRITS *GF*

stone ground, house made pimento cheese 7

### HOUSE CUT FRIES *GF*

sea salt 7

### HAND SMASHED YUKON GOLD POTATOES *GF*

heavy cream, butter 7

### BRULEE MASHED SWEET POTATOES *GF*

guajillo, sugar in the raw, butter 7

### ROASTED WILD MUSHROOMS *GF*

garlic, thyme 7

### JASMINE RICE *GF*

olive oil, cumin seeds 7

### CHEF'S DAILY VEGETABLE

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## After Dinner Treats

**PEACH SORBET** *GF*  
with fresh berries 6

**CHEESECAKE**  
house made, flavors change often 9

**PANNA COTTA** *GF*  
dark chocolate, pistachio, honey 7

**BANANA "SPLIT" FOSTER** *GF*  
Brulee banana, spiced rum sauce,  
house made cinnamon ice cream 9

**PINEAPPLE COCONUT DREAM**  
Angel food cake, pineapple glazed  
whipped, toasted coconut 7

**CINNAMON ICE CREAM** *GF* 7

## Beverages

### SODAS 3.00

Coca-Cola Diet Coke

Sprite Mr. Pibb

Mellow Yellow Ginger Ale

ICED TEA 2.95

JUICES 3.25

PANNA 3.95

PELLEGRINO 3.95

MILK 2.25

## Coffee & Such

*We proudly serve locally roasted coffee  
from Old Goat Roasters*

COFFEE regular or decaf 3.85

DOPPIO ESPRESSO 4.25

AMERICANO 4.50

CAPPUCCINO 5.25

LATTE 5.50

MOCHA 5.75

## White Wines

RISATA MOSCATO d'ASTI, ITALY (187ml)	11
TERRA d'ORO PINOT GRIGIO, CALIFORNIA	11/44
OTTO'S CONSTANT DREAM SAUV BLANC, NZ	10/40
HARKEN CHARDONNAY, CALIFORNIA	10/40
GIESEN DEALCOHOLIZED PINOT GRIGIO N/A	9/36

## Rosé Wines

RODNEY STRONG ROSÉ OF PINOT NOIR, SONOMA 10/40

## RED WINES

AMMUNITION PINOT NOIR, SONOMA	11/44
CANNONBALL MERLOT, CALIFORNIA	10/40
GASCON MALBEC, MENDOZA	11/44
CHATEAU TIRE PE DIEM, BORDEAUX	12/48
RECIPROCITY CABERNET, PASO ROBLES	13/52
GIESEN DEALCOHOLIZED RED BLEND N/A	9/36

## Draught Beer

HI-WIRE LAGER 7

ABITA AMBER LAGER 7

HIGHLAND GAELIC ALE 7

BEARDED IRIS HOMSESTYLE IPA 7

BEAR WALKER MAPLE ALE 7

THREE ROTATING TAPS *PRICES VARY*

## Bottled Beer

BUD LIGHT 6

BUDWEISER 6

MILLER LITE 6

MICH ULTRA 6

COORS LIGHT 6

YUENGLING LAGER 6

STELLA ARTOIS 6

BLUE MOON 6

HEINEKEN 6

CORONA 6

YAZOO IPA 6

BOLD ROCK APPLE CIDER 6

BERO NON-ALCOHOLIC BEERS 6

## Vodka

TITO'S  
ABSOLUT  
STOLICHNAYA  
CHOPIN  
KETEL ONE  
GREY GOOSE

## Gin

BOMBAY DRY  
BOMBAY SAPPHIRE  
BEEFEATER  
TANQUERAY  
HENDRICK'S  
MONKEY 47  
NIKKA COFFEY GIN

## Tequila

JOSE CUERVO GOLD  
AVIÓN SILVER  
PATRON SILVER  
DON JULIO BLANCO  
DON JULIO REPOSADO

## Rum

FLOR de CAÑA 7yr  
BACARDI LIGHT  
CAPTAIN MORGAN'S  
MYER'S  
BARCELO IMPERIAL

ASK YOUR SERVER FOR A FULL LIST OF  
WINES, N/A WINES, COCKTAILS & MOCKTAILS



CARNEGIE HOTEL

