



496 Chase Avenue • Waterbury • 203 757-3040

HOME

GIFT CERTIFICATES

MENUS & WINE LISTS

PRIVATE PARTIES

COMPANY

AWARDS

LIBATIONS

HOURS

DIRECTIONS

JOBS

SIGN UP FOR EMAIL



Carmen Anthony steakhouse

"Eat well. Live well."

Waterbury

DINNER | LUNCH | AFTER DINNER | BAR MENU | WINE LIST

Dinner



Appetizers

***Award Winning Potato Encrusted Crabcake**

* "Connecticut's Best," 1998 – 2006 Connecticut Magazine, Maryland lump crab, potato encrusted, pan fried to a golden brown, with our special remoulade sauce

Fresh Mozzarella with Tomato & Fresh Basil
drizzled with extra virgin olive oil & balsamic vinaigrette

Stuffed Portobello
fresh Portobello mushroom stuffed with spinach, artichoke hearts, and roasted red peppers in a Gorgonzola cream sauce topped with buttered Ritz cracker crumbs

Escargot Bourguignonne
one dozen, served bubbling hot in a garlic and herb butter

***Baked Clams Casino**
eight fresh shucked littleneck clams topped with bacon and a garlic herb butter

Fried Calamari with Hot & Sweet Peppers
the popular favorite with a spicy twist

***Classic Oysters Rockefeller**
fresh baked Blue Point oysters topped with a creamy spinach Pernod sauce

***Jumbo Shrimp Cocktail**
served with both our tangy cocktail sauce and our special remoulade sauce

Fried Lobster Tails
two cold water petite tails, lightly battered and deep fried, served with our special remoulade sauce

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Certified Angus Ribeye Steak
a well marbled, flavorful cut of beef

Certified Angus New York Strip
center cut only*

Certified Angus Porterhouse
the best of both worlds... New York Strip and Filet Mignon*

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Carmen Anthony Specialty Steaks

Carmen Anthony "Signature" Sliced New York Strip
New York Strip* grilled and sliced, served over caramelized onions,
topped with sautéed mushrooms in a Bordelaise sauce

Sliced New York Florentine
New York Strip,* marinated in virgin olive oil, garlic and herbs,
grilled, sliced and served over sautéed spinach aglio e olio

Steak Diane
Filet Mignon* pan seared with wild mushrooms and artichoke hearts
in a butter, shallot, brandy demi glace with a hint of cream

Filet Aragosta
Filet Mignon topped with fresh picked lobster meat,
and a creamy Gorgonzola demi glace

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Steak Guidelines

RARE... cool, red center
MEDIUM-RARE... warm, red center
MEDIUM... warm, pink center
MEDIUM-WELL... hot center, very little pink
WELL... center cooked thoroughly (not responsible)

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Other Carmen Anthony Favorites

Chicken Carmen Anthony
two fresh boneless chicken breasts, breaded and sautéed with a garlic beurre
blanc,
served with the Chef's selection of fresh vegetable and potato*

Grilled Frenched Center Cut Pork Chops
two large juicy chops*... grilled to perfection, served with apple sauce

Shrimp Christina with Linguine
jumbo Gulf shrimp, pan seared in olive oil with tomatoes,
onions, spinach, prosciutto, and fresh mozzarella...
in a garlic butter wine sauce

Baked Stuffed Shrimp
with our Ritz cracker and seafood stuffing

French Onion Soup

Housemade with plenty of sweet onions, Swiss, and mozzarella

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Luncheon Salads

Mixed Grill Salad

fresh mixed greens tossed with our special dressing
and topped with grilled steak, chicken and shrimp*

Caesar Salad

our classic Caesar salad
with grilled New York Strip
with grilled chicken breast
with grilled shrimp

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Sandwiches

all sandwiches served with housemade fries and creamy coleslaw

***Fresh Black Angus Burger**

1/2 lb of freshly ground Black Angus beef, grilled to perfection

***Grilled Chicken Breast**

fresh boneless breast of chicken, grilled and topped
with caramelized onions and Monterey Jack cheese

***Trio of Mini Black Angus Cheeseburgers**

three mini Black Angus cheeseburgers

***Surf, Turf, n' Oink Mini Sandwiches**

a trio of lobster, sausage and Black Angus beef sandwiches

Shaved Prime Rib Sandwich

our slow roasted prime rib, shaved and served
with sautéed mushrooms and onions,
topped with mozzarella cheese

***Certified Black Angus New York Strip Steak Sandwich**

New York strip steak grilled to perfection,
topped with cheese and caramelized onions

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Luncheon Entrées

served with our luncheon campagna salad

***Chicken Carmen Anthony**

fresh boneless chicken breast, breaded and sautéed,
served with a garlic beurre blanc and the Chef's selection
of fresh vegetable and starch

***Rock Shrimp Risotto**

sautéed Rock shrimp in a creamy spinach
and sun-dried tomato risotto

Bar Menu



Available in the Bar, Sunday through Friday.

* Mixed Grille Salad

*fresh mixed greens tossed with special dressing and topped with grilled steak, chicken & shrimp

Iceberg Wedge Salad

crisp iceberg lettuce wedge, topped with crumbled bacon, and bleu cheese

Shrimp Cocktail

four jumbo shrimp with our special remoulade and cocktail sauce

Angus Burger

*10 ounces of Certified Angus beef, grilled to perfection with lettuce and tomato, served with housemade fries

Beef Carpaccio

*thinly sliced raw filet mignon, with capers, onions, and a Dijon aglio e olio

Shaved Prime Rib Sandwich

*our slow roasted prime rib, shaved and served with mushrooms and onions, topped with mozzarella cheese and served with housemade fries

Lobster Roll

our signature lobster roll, stuffed with chunks of lobster meat and served with cole slaw

Mozzarella en Carozza

a favorite of many, lightly breaded and served with our own marinara

Something to Share

"King of the Tank"

our largest fresh lobster from our salt water tank, served picked for your convenience

Hot Appetizer Sampler

*mini crabcakes, scallops and bacon, 2 mini Angus burgers, 2 mini sausage burgers, and served with our special remoulade sauce

Jewels of the Sea

*4 cocktail shrimp, 4 oysters, 4 clams, and king crab legs, served with our own cocktail sauce and special remoulade sauce
Make your own combination of the above

Mini Burger Sampler

*4 mini Angus burgers, and 4 mini sausage burgers...
with onions, mushrooms and peppers

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Wine List

