

DESSERTS

CARAMELIZED APPLE CHEESECAKE

This recipe is a rich creamy batter spiced with cinnamon-nutmeg, baked and topped with caramelized apples and drizzled cider glaze

3.99

Chef's Dessert Selection

2.99

Triple Chocolate cake

2.99

Lemon Meringue pie

2.99



BEVERAGES

Coffee, Tea, Iced Tea,
Pepsi, Diet Pepsi,
Sierra Mist, Ginger Ale
1.79 (Free Refills)



Ask your server about our large selection of ice cold domestic and premium bottled and draught beers or order your favorite cocktail, wine or wine cooler.

SAN CARLO'S
Dining Room

Thank You for dining with us this evening. We hope that you will return to our table soon.

For parties of 8 or more an 18% service charge will be added to your check.

SAN CARLO'S STAFF

TO START THE EVENING

ONION RINGS

A generous portion of battered fried onion rings served with marinara sauce or ranch dressing 5.99

BAKED CLAMS CASINO

Fresh Little Neck Clams stuffed with our special casino mix and served with warm melted butter 8.99



CARIBBEAN WINGS

One dozen crispy fried wings tossed in our signature Caribbean jerk sauce. Served with celery sticks and bleu cheese dressing 6.99
Mild or hot buffalo sauce available on request.

SAN CARLO'S SKINS

Our skins are stuffed with refried beans, Pico de gallo, melted Monterey Jack cheese and drizzled with cumin flavored sour cream 6.99

TAVERN BEER CHEESE DIP

A smooth cheese mixture made with Yuengling Lager beer served with warm soft pretzel pieces for dipping 6.99

SOUPS

BAKED ITALIAN TOMATO

Our famous house recipe is baked with herbed croutons and topped with provolone cheese
Bowl: 4.99

SOUP DU JOUR

Cup: 2.99 Bowl: 3.99

SALADS

SAN CARLO'S HOUSE SALAD

Crisp Romaine, leaf lettuce, radicchio, red onion, grape tomatoes, parmesan cheese, croutons tossed with our signature house dressing 3.99

CAESAR SALAD

Crisp Romaine hearts tossed in Classic Caesar dressing, homemade herb croutons and parmesan cheese 3.99
With Grilled Chicken Breast add. 2.99

GRILLED SIRLOIN STEAK SALAD

A juicy 8 oz. sirloin steak placed on top of crisp Romaine lettuce, herb roasted potatoes, red onions, grape tomatoes and bleu cheese crumbles, served with Ranch dressing 13.99

To our valued customers:

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

SERVED WITH YOUR CHOICE OF TWO: HAND-CUT FRENCH FRIES, BAKED POTATO, VEGETABLE DU JOUR OR OUR HOUSE SALAD

BABY BACK RIBS

Carefully braised 'til tender and glazed with our signature barbeque sauce

Full rack: 13.99
Half rack: 7.99

BROILED CRAB CAKES

A delicate mixture of lump crab broiled to perfection. Served with whole grain mustard remoulade 17.99

BLEU CHEESE SIRLOIN STEAK

A hand selected sirloin steak grilled your way, topped with melted bleu cheese and frizzled onions 14.99



CREATE YOUR OWN PASTA

Served with house salad and garlic bread only.

PASTA CHOICES: Angel Hair, Penne, Linguini, Fettuccini, Spaghetti

SAUCES: Alfredo, Marinara, Meat Sauce, Basil Pesto, Garlic Herb

TOPPINGS: Onions, Peppers, Mushrooms, Tomatoes, Red Onions 10.99
Add Chicken: 2.99
Add Meatballs: 2.99
Add Shrimp: 4.99

NEW YORK STRIP

A hand cut 10 oz. steak grilled to your liking and drizzled with roasted shallot sauce . . 15.99

SANTA FE CHICKEN

Sautéed chicken breast topped with tomato salsa and melted Monterey Jack cheeses 13.99

SAUTÉED FILLET OF TILAPIA

Dusted lightly in seasoned flour, sautéed and garnished with a tomato olive relish 14.99

FISH-N-FRIES

Wild caught North Atlantic Haddock dipped in Yuengling beer batter and fried golden brown. Served with our hand-cut French Fries . . 13.99

SANDWICHES

ALL SANDWICHES SERVED WITH OUR HAND-CUT FRENCH FRIES

SAN CARLO'S BURGER

Angus beef patty on a toasted bun with lettuce, tomato, onion and pickle 6.99

Add: American, Provolone, Cheddar, Swiss, or Smoked Swiss cheese 0.59



PIT BARBEQUE

Slow cooked pork in our signature barbeque sauce piled high on a toasted bun 6.59

GRILLED CHICKEN BLT

Grilled seasoned chicken breast on a toasted pretzel roll with lettuce, tomato and crisp apple-smoked bacon 7.99

FRIED FISH

Yuengling beer battered haddock fried to a golden brown on a toasted bun with a side of whole grain mustard remoulade 7.99

HAM & SMOKED SWISS

Thinly sliced honey baked ham, smoked Swiss cheese on soft pretzel roll, served hot or cold. 6.99

ROAST BEEF MELT

Slow cooked roast beef sliced thin with tangy horseradish sauce, melted cheddar cheese on toasted baguette. 7.59

MUSHROOM & SMOKED SWISS BURGER

Angus beef patty topped with sautéed wild mushrooms and melted smoked Swiss cheese on a toasted bun 7.99



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