

Doubling's
LUNCH
AT THE CARLYLE

COCKTAILS

Mini Martini 14

Bringing back the martini lunch

Half portion of your choice of
Bombay Sapphire or Grey Goose martini finished tableside

Mini Signature Cocktails

Enjoy half-portions of our signature cocktails

The Parade Master 13

Botanist Gin | Falernum Golden | Champagne | Lemon Juice | Peach Bitters

The Guardsman 19

Casamigos Anejo | Antica Carpano | Angostura Bitters

Mr. Dowling 21

Procera Gin | Cocchi Americano | Homemade Bitters

TO START

Lobster Bisque 24

Curried Zucchini | Sourdough Croutons | Cilantro

East Beach Blonde Oysters (RI) 30

Ginger-Sake Mignonette

Burrata 24

Shaved Fennel | Blood Orange | Roasted Hazelnuts | Dill

Tuna Tartare 28

Whipped Crème Fraîche | Sauce Gribiche

House Made Smoked Salmon 29

Boursin | Lemon Vinaigrette | Rye Toast

Octopus Carpaccio 29

Lemon-Saffron Purée | Moroccan Olive | Za'atar

Jumbo Shrimp Cocktail 28

Brandy Cocktail Sauce

Steak Tartare 28/49

Quail Egg | Potato Chips

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

SALADS

The Cobb 30

Roasted Chicken | Avocado | Hard Boiled Egg | Tomatoes | Bacon | Kalamata Olives
Blue Cheese Dressing

The Wedge 20/28

Blue Cheese | Bacon | Tomato Confit

Broccoli Salad (V) 24

Persian Cucumber | Tart Cherries | Heirloom Radish | Roasted Peanut Dressing

Caesar Salad 21/29

Artisan Lettuce | Soft Boiled Egg | Garlic Croutons | Parmesan Cheese
Add Chicken 8 | Salmon 12 | Shrimp 14

MAIN COURSES

Faroe Island Salmon 38

Shaved Asparagus | Broccoli Rabe | Chermoula Yogurt

Murray's Chicken Paillard 36

Arugula | Cucumber | Tomatoes | Parmesan

Lobster Club 49

Avocado | Lettuce | Tomato | Smoked Bacon | Ciabatta | Citrus and Herb Aioli

Carlyle Burger 35

Artisanal Brioche Bun | Pickled Relish | Cheddar | Fries

American Snapper 46

Snap Peas | Cilantro | Ginger Coconut Curry

Wagyu Skirt Steak Frites 42

Chimichurri | French Fries

Trofie Pasta 42

Spring Lamb Ragout | Ossau Iraty | Focaccia Croutons

Crispy Tofu and Roasted Zucchini (V) 34

Spiced Chickpeas and Lentils | Mint | Tangiers

Side Dishes

Creamed Spinach Gratin 16

Olive Oil Whipped Potatoes 16

Grilled Asparagus 16

Farro and Broccoli Rabe 16

English Peas and Mint Butter 16

Truffle Fries 20

Tableside

Dover Sole 85

Brown Butter | Asparagus

Hudson Valley Moulard Duck 52

Asparagus | Maple Mace Jus

