

**STARTERS**

- SHRIMP CAKES** with house-made romesco 13  
**CHICKEN TENDER APPETIZER** hand breaded and fried 9  
**CHIPS & SALSA** with charred tomato, onion, jalapeno and fresh tortilla chips, GF\* 6  
**CALAMARI** with baby spinach, lemon cream, capers, cucumber, bell pepper and artichoke hearts 13  
**FRENCH ONION SOUP** with crostini and Swiss cheese 9  
**SPINACH AND ARTICHOKE DIP** house recipe with feta cheese 9  
**CHICKEN QUESADILLA** smoked chicken, cheddar, mozzarella, red onions, and diced peppers 12  
*substitute vegetarian black bean N/C*

**SALADS**

- CARLYLE** bacon, Tillamook cheddar, cucumbers, tomatoes and croutons, GF\* 11  
**CAESAR** with house-made croutons, and freshly grated Sartori Sarveccio parmesan cheese, GF\* 11  
**GREEK** romaine, tomatoes, red onion, olives, beets, bell peppers, banana peppers, cucumbers and imported feta, GF\* 13  
**COBB** roasted chicken, egg, avocado, tomatoes, smoked bacon and crumbled blue cheese, GF\* 15  
**ROASTED CHICKEN** avocado, almonds, dates, raspberries, egg, cornbread, goat cheese & raspberry balsamic vinaigrette 17  
**ADDITIONS** Grilled Chicken 7, Chicken Tenders 6, Shrimp 9, Salmon 10, 7-oz. Strip Steak\* 15

**STEAKS**

- We proudly feature Copper Creek beef cut in house topped with maître d butter*  
**FILET MIGNON\*** 8-oz. filet mignon with a loaded baked potato and broccoli, GF\* 46  
**STEAK FRITES\*** 10-oz. prime striploin with shoestring fries, GF\* 29  
**STEAK DIANE\*** 14-oz. prime NY Strip with mushroom demi-glace, roasted lemon potatoes and seasonal vegetables, GF\* 42  
**CARLYLE RIBEYE\*** 16-oz. Ribeye, served with a loaded baked potato and broccoli, GF\* 48  
**ADDITIONS** Onion Straws 2, Sautéed Onions 3, Sautéed Mushrooms 3

**SPECIALTIES**

- SHRIMP CAKES** with house-made romesco redskin potatoes and vegetables 22  
**FAROE ISLANDS SALMON\*** char-grilled or blackened served with redskin potatoes and vegetables, GF\* 21/29  
**FISH AND CHIPS** beer-battered cod served with shoestring fries and coleslaw 26  
**BBQ BABY BACK RIBS** half rack or full rack, house-smoked, served with shoestring fries and coleslaw, GF\* 22/36  
**PECAN CRUSTED CHICKEN** with mashed MI potatoes, vegetables and chicken jus 19  
**MILLER FARMS ROTISSERIE HERB CHICKEN** available after 6pm, with chicken jus, redskin potatoes, and vegetables, GF\* 22  
**CHICKEN TENDER PLATTER** hand breaded, served with shoestring fries and coleslaw 17  
**CARLYLE MAC & CHEESE** cavatappi pasta with Vermont white cheddar and béchamel cooked golden brown, GF\* 17  
**BLACKENED CHICKEN PASTA** pappardelle pasta with bell peppers, mushrooms, tomatoes, béchamel, parmesan, and basil GF\* 19  
**WILD MUSHROOM RAVIOLI** with spinach and parmesan herb cream sauce 19  
**PASTA CARLYLE** pappardelle pasta with house-smoked chicken, spinach, mushrooms, tomato cream sauce, and parmesan GF\* 19  
*substitute shrimp 2*

**BURGERS & SANDWICHES**

- Served with shoestring fries, GF bun available 2, Onion Straws 2, Bacon 2*  
**CLASSIC CHEESEBURGER\*** with Tillamook cheddar 14  
**BLACK N BLEU BURGER\*** blackened with bleu cheese and fried onion strings 15  
**VEGGIE BURGER** house-made black bean burger with, WI jack, and pesto mayo 13  
**CHICKEN AVOCADO CLUB** sliced chicken, smoked bacon, avocado, WI jack, mayonnaise, lettuce, tomato, and onion 15  
**SHRIMP CAKE BLT** house-made shrimp cake, lettuce, tomato, onion, tartar and smoked bacon 17

**SIDES**

- SOUP OF THE DAY 6**   **CREAMY COLESLAW 6**   **SMALL CAESAR SALAD 6**   **SMALL CARLYLE SALAD 6**   **SHOESTRING FRIES 6**  
**HAND-CUT SWEET POTATO FRIES 6**   **ROASTED REDSKIN POTATOES 6**   **MASHED MICHIGAN POTATOES 6**   **VEGETABLE MEDLEY 6**  
**SAUTEED SPINACH 6**   **BROCCOLI 6**   **LOADED BAKED POTATO 8**   **MAC & CHEESE 8**

**GUESTS 12 & UNDER**

- RED PASTA 6**   **BUTTER PASTA 6**   **CHICKEN QUESADILLA 6**   **CHEESEBURGER\* 7**   **CHICKEN TENDERS 7**   **GRILLED CHICKEN 8**

**DESSERTS**

- CARROT CAKE 8**   **BROWNIE SUNDAE 8**   **KEY LIME CHEESECAKE 8**   **CHEESECAKE 8**   **TIRAMISU 9**

*We take pride in preparing our food from scratch every day. Some items will have limited availability.*

*We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed!*

*GF\* are items that can be prepared gluten free.*

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

*We only serve USDA Choice or higher Angus Beef.*

*18% gratuity added to parties of 6 or more.*

*To ensure outstanding service, a portion of your gratuity is shared with fellow service staff members.*

*Cash payments preferred. 3% processing fee added to all credit card transactions, cash payments are processed with no fee.*

*Separate checks are limited to a maximum of (3) for party sizes 6 guests and larger.*



Meet the Michigan farmers and producers we do business with:

Bell's Brewery, Kalamazoo, MI; Michigan Bread Company, Detroit, MI; Van Eerden, Grand Rapids, MI; Gielow's Pickles, Lexington, MI; Lulu's Bees, Saline, MI; Grobbels, Detroit, MI; R.W. Bakery, Norton Shores, MI; Mamma Mucci Pasta, Canton, MI; Michigan Pure Maple Syrup & Traverse Bay Dried Fruits, Traverse City, MI; Dablon, Vineyards, Baroda, MI; Handy Wacks, Sparta, MI; Drake's Breeding, Marshall, MI; Pioneer Sugar, Bay City, MI; Roumanis Imports, Ann Arbor, MI; Jolly Pumpkin Brewery, Dexter, MI; Ugly Dog Distillery, Chlesea, MI; Vander Mill Cider Mill, Grand Rapids, MI; St. Julian, Paw Paw, MI

3660 JACKSON RD ANN ARBOR, MI 48103 | 734.213.9800 | [carlylegrill.com](http://carlylegrill.com)