

The Carolina Country Club

SERVED WEDNESDAY - SUNDAY FROM 5:00 PM - 9:00 PM

Starters:

BBQ Shrimp

(7) Shrimp sautéed in White Wine and NOLA Butter / \$15

Shanghai Style Calamari

Lightly Breaded & Flash Fried with Cherry Peppers, and Sweet Thai Chili Sauce, garnished with Chopped Peanuts / \$13

Spinach & Artichoke Dip

Served Hot with your choice of Crispy Pita Chips or Tortilla Chips / \$10

Fried Gulf Oysters

(8) Hand Breaded Buttermilk Oysters with House-made Remoulade Sauce / \$13

Chicken Wings

(12) Wings served Crispy with your choice of Sauce: Hot, Mild, BBQ, Teriyaki, Ranch, Lemon Pepper, or Mango Habanero / \$13

Salads:

Wedge Salad

Iceberg Wedge topped with Blue Cheese Dressing, Bacon Bits, Blue Cheese Crumbles, and halved grape tomatoes - a classic / \$9

CCC Thunderbird Salad

Chopped Iceberg, Tomatoes, Bacon, Swiss Cheese, and tossed in CCC's Signature Thunderbird Dressing / small \$5 or large \$9

Caesar Salad

Romaine Hearts, house-made Anchovy Dressing, shredded Parmesan Cheese & Croutons / small \$5 or large \$9

House Salad



Mixed Greens, Red Onions, Cucumbers, Heirloom Cherry Tomatoes, Shredded Carrots & your choice of dressing / small \$6 or large \$9

Shaved Brussel & Arugula



Shaved Brussel Sprouts, Arugula, Almonds, Orange Segments, Creole Mustard Vinaigrette / \$10

Salad Add-ons:

Grilled Chicken \$6 / Grilled Salmon \$13 / (6) Grilled Shrimp \$13

Soups:

Chef's Seasonal Soup Selection

cup \$5 or bowl \$8

Chicken Gumbo

cup \$6 or bowl \$8

USDA Prime Steaks:

All Steaks served with choice of Baked or Sweet Potato AND choice of Asparagus or Broccolini.

6 oz. Filet Mignon / \$39

8 oz. Filet Mignon / \$44

14 oz. Ribeye / \$40

NY Strip / \$40

Seafood Plates:

Seared Salmon Piccata

Served Over Sautéed Garlic Spinach & Sauced with Lemon Caper Buerre Blanc / \$28

Seared Ahi Tuna Steak

Black & White Sesame Seed Crust, served over Grilled Shitake Mushroom Caps & Wasabi Mashed Potatoes, topped with Teriyaki Glaze / \$29

Seared NC Trout

Basmati Rice, Blistered Cherry Tomatoes, Garlic & Shallots / \$26

Blackened Mahi-Mahi

Topped with Crabmeat & NOLA Butter and served over Mashed Potatoes / \$25

Chef Specialties:

Chicken Marsala or Picatta

Marsala - Chicken Breast, Mushrooms, Sweet Marsala Wine, Demi-Glace sautéed and served over angel hair pasta / \$25

Picatta - Chicken Breast in a Lemon Caper Buerre Blanc served over sautéed spinach / \$25

Carolina Pork Chop

Grilled & Topped with Gorgonzola Cheese. Served with Mashed Potatoes and Zucchini & Squash / \$27

Chef Scott's Meatloaf

Beef, Veal, and Pork Meatloaf, Griddled and served over Mashed Potatoes with Crispy Onions & Mushroom Gravy / \$26

"Impossible" Ragu



Fresh Tagliatelle & Ribbon Pasta, Rich Plant Based Tomato Ragu, Mozzarella Cheese / \$25
*Add Sautéed Vegetables \$4

A la Carte Sides:

Baked Potato, Baked Sweet Potato, Basmati Rice, Mashed Potatoes, Zucchini & Squash, Grilled Broccolini, Cole Slaw, Broccoli Slaw, Shoestring Fries, Steak Fries, Sweet Potato Fries, House Chips, Fresh Fruit / \$6
Asparagus / \$10



Vegetarian