

# The Carolina Country Club

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

## Starters:

### Shrimp Cocktail

(7) Shrimp, Choice of Cocktail or Remoulade Sauce, & Horseradish / \$14

### Shanghai Style Calimari

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 Oyster

(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

### Salad Add-ons:

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

## Soups:

### Chef's Seasonal Soup Selection

Corn Chowder / cup \$5 or bowl \$8

### French Onion Soup

Rich Beef Broth & Caramelized Onions, Croutons, Swiss & Provolone Cheese / \$9

## WSDA Prime Steaks:

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

6 oz. Filet Mignon / \$35

8 oz. Filet Mignon / \$39

14 oz. Ribeye / \$39

NY Strip / \$39

## Seafood Plates:

### Seared Salmon Piccata

Served Over Sauteed 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

### Bacon Wrapped Stuffed NC Trout

Stuffed with Apples & Wild Rice Pilaf, served over Sauteed Spinach with a Warm Bacon Vinaigrette / \$26

### Blackened Mahi-Mahi

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

## Chef Specialties:

### Chicken Marsala or Picatta

Chicken Breast, Sauteed and served over Angel Hair / \$25  
**Marsala** - Mushrooms, Sweet Marsala Wine, Demi-Glace  
**Picatta** - Lemon Caper Buerre Blanc

### 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

## 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