

Carolina Dinner



Entrees

Starters

- SOUP OF THE DAY** cup \$6 bowl \$9
- TEXAS CHILI** cup \$6 bowl \$9
chili topped with cheddar cheese, onions, jalapenos, sour cream
- FRIED RAVIOLI** \$10
fried cheese ravioli, smoked marinara
- SPICY CHEESE CURDS** 🌶️ \$12
white cheddar cheese curds served with house marinara and ranch
- FRIED SHRIMP** \$13
crispy fried butterflied shrimp, pink peppercorn aioli

Salads

- FALL HARVEST SALAD** \$14
kale, Israeli couscous, feta cheese, grilled chicken, red apples, dried cranberries, pecans, apple vinaigrette
- THUNDERBIRD** \$10
chopped iceberg lettuce, diced tomato, bacon, swiss cheese cubes, croutons, tossed in house thunderbird dressing
- CAROLINA WEDGE** \$11
iceberg wedge, bacon, blue cheese crumbles, green goddess dressing
- CAESAR SALAD** \$4.5 / \$9
fresh romaine, house caesar dressing, parmesan cheese, croutons
- HOUSE SALAD** \$10
mixed greens, tomatoes, onions, carrots, sliced cucumber, dressing of your choice

Pasta

- LOBSTER RAVIOLI** \$35
lobster ravioli, creamy garlic butter sauce, wilted mixed greens
- CREATE YOUR OWN PASTA** \$20
Pasta of your choice:
ANGEL HAIR - PENNE - LINGUINI
Sauce of your choice:
ALFREDO - CLASSIC RED - PICATTA - MARSALA
- Add to your pasta:
SHRIMP \$10 - CHICKEN \$8 - FILET \$15 - VEGGIES \$6
- PASTA PRIMAVERA** 🌱 \$26
penne pasta, seasonal veggies, white wine citrus sauce, parmesan cheese
*Add on Protein available

FILET MIGNON \$38
8oz filet mignon served with your choice of side

SIRLOIN \$32
12oz Sirloin served with your choice of side

OSSO BUCO \$34
cross cut veal shank braised with white wine, vegetables and broth over creamy sundried tomato polenta topped with fresh gremolata

CHICKEN POT PIE \$15
creamy chicken and vegetables skillet topped with puffed pastry and cooked to perfection

CAROLINA BURGER \$14
7 oz grilled burger on a toasted bun with the toppings of your choice served with a side
+ bacon, egg, avocado, sauteed mushrooms \$2

MEATLOAF \$28
classic meatloaf grilled on all sides, mashed potatoes and gravy, crispy onions

ROASTED GREEK CHICKEN \$23
slow roasted Greek chicken with zucchini and grape tomatoes served over jasmine rice

LOW COUNTRY SHRIMP & GRITS \$28
low country shrimp, peppers, onions, andouille sausage gravy

BEEF SHORT RIB \$32
beef short rib, butternut squash puree, horseradish chimichurri with your choice of side

SALMON \$27
seared balsamic glazed salmon, jasmine rice, roasted veggies

CAULIFLOWER BOWL 🌱 \$24
roasted cauliflower, brussel sprouts, heirloom tomatoes, fresh herbs, white wine sauce + prosciutto \$5

*Add an additional side to your entree for \$4

Ask your server about the **CATCH OF THE DAY**

Sides

Side Salad, Sweet Potato, Baked Potato, Asparagus,
Crispy Brussel Sprouts, Garlic Roasted Carrots,
Seasonal Vegetable, Sweet Potato Fries, Shoestring Fries