

# 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