

The Carolina Country Club



STARTERS

Texas Chili or Soup of the Day \$6/\$9

Four Cheese Spinach Dip \$10

spinach, wild artichoke, four cheese blend, pita points

Spicy Cheese Curds \$12

white cheddar cheese curds, house marinara, ranch dressing

Tomato & Feta Salad \$10

marinated tomatoes, cucumber, feta cheese, with lavash or pita points

Corn Ribs \$10

corn cob strips, cotija cheese, spanish paprika, cilantro, Chef Jay's Alabama White Sauce

SALADS

Blueberry & Peach \$13

mixed greens, blueberries, peaches, feta cheese, pecans, lemon basil vinaigrette

Carolina Wedge \$12

iceberg wedge, bacon, blue cheese crumbles, green goddess dressing

Caesar Salad \$5/\$9

romaine, croutons, parmesan cheese, house caesar dressing

House Salad \$10

mixed greens, tomatoes, onions, carrots, cucumber, dressing of your choice

PASTA

Create Your Own Pasta \$20

Choose Pasta:

ANGEL HAIR - PENNE - LINGUINI

Choose Sauce:

ALFREDO - CLASSIC RED - PICATTA - MARSALA

Add a protein:

SHRIMP \$10 - CHICKEN \$8 - FILET \$15 - VEGGIES \$6

ENTREES

Pork Tenderloin \$28

7oz. pork loin seasoned with Chef's house spice blend, Clemson Blue Cheese, roasted potatoes, topped with a balsamic fig glaze

Honey Garlic Lamb Chops \$32

fresh herb seasoned lamb chops, Chef's House spice blend, over tomato risotto with a honey-garlic glaze

Sea Bass \$32

7oz. sea bass seasoned with Chef's House Seafood Spice Blend, Peach Chutney, asparagus, white rice

Salmon \$28

7oz. salmon filet seasoned with Chef's House Seafood Spice Blend, sauteed mixed greens, sesame seeds, sesame oil

Filet Mignon \$39

8oz filet mignon served with your choice of side

Sirloin \$32

12oz sirloin served with your choice of side

Carolina Burger \$14

*7oz grilled burger or Impossible V. Burger, toasted bun, toppings of your choice
add egg, bacon, avocado, sauteed mushrooms +\$2*

Grilled Chicken Breast \$18

grilled chicken breast, mashed potatoes, seasonal veggies

Farm to Table Plate \$18

Chef's choice of seasonal veggies (V)

Cauliflower Wings* \$13

cauliflower tossed in sweet chili sauce, green onions, toasted black pumpkin seeds

SIDES

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