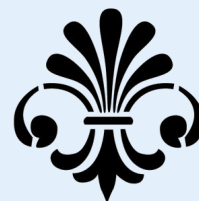# The Carolina Country Club

STARTERS

Southwest Chili *or* **House Soup** $6/$9

Four Cheese Spinach Dip $10
spinach, wild artichoke, four cheese blend, pita points

Fried Caprese $10
fried mozzarella, tomato, fresh basil, balsamic drizzle

Garlic Roasted Cheese Curds $12
white cheddar cheese curds, house marinara, ranch dressing

SALADS

Winter Green $13
spinach, roasted beets, shaved parmesan, hazelnuts, poppyseed dressing

Hanger Steak Salad $16
grilled hanger steak, arugula, grilled onions, feta cheese, honey dijon 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

ENTREES

Osso Bucco $30
red wine braised pork shank served with saffron risotto, topped with fresh gremolata

Beef Short Rib $32
slow cooked beef short rib, crispy polenta cakes, truffled asparagus

Black Grouper $36
herb crusted black grouper, rice, bok choy, coconut ginger glaze

Winter Citrus Salmon $28
soy glazed salmon filet baked to perfection, winter citrus fruit salsa

Filet Mignon $39
8oz filet mignon served with your choice of side

Sirloin $32
12oz sirloin served with your choice of side

Pineapple Glazed Chicken $18
pineapple glazed grilled chicken breast, butter rice, seasonal veggies

Carolina Burger $14
7oz grilled burger or Impossible V. Burger, toasted bun, toppings of your choice
add egg, bacon, avocado, sauteed mushrooms +$2

Farm to Table Plate $18
Chef's choice of seasonal veggies (V)

Portobello Steak $15
grilled portobello steak served with mashed potatoes and gravy (V)

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

SIDES

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