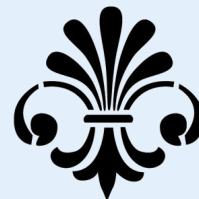


The Carolina Country Club



STARTERS

Four Cheese Spinach Dip \$10

spinach, wild artichoke, four cheese blend, pita points

Tomato Bruschetta \$10

fire roasted tomatoes, french crostini, balsamic drizzle

Mac & Cheese Bites \$12

panko breaded mac and cheese

SALADS

Strawberry Feta \$13

baby spinach, fresh chopped strawberries, feta cheese, 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

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,

Bacon Jam Brussel Sprouts, Garlic Roasted Carrots,

Seasonal Vegetable, Sweet Potato Fries, Shoestring Fries