Ala Carte Dinner at The Carolina Club
Welcome Home in-Club Dinner Menu
Fall 2020

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food & beverage sales will be subject to a 20% service charge. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

### Starters

- **Soup du Jour** / $7
- **She Crab Bisque** / $8
  Sherry cream, lump crab
- **Seasonal House Salad** (GF/V) / $7
  Seasonal greens, cucumber, tomatoes, red onion, croutons, choice of dressing
  - Ranch – Balsamic – Country French
- **Caesar Salad** / $8
  Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper, croutons
- **Grilled Chicken Breast** $5 | **Shrimp (5)** $10 | **Salmon* (6oz)** $12
- **Local Wild Mushrooms & Basil Bruschetta** / $8
  Thin & crispy sourdough crostini
- **Seared Lump Crab Cakes** / $17
  Lusty monk remoulade coleslaw

### Entrees & Handhelds

Entrees accompanied with seasonal market vegetables
Handhelds accompanied with choice of potato chips, fresh fruit or herbed fries

- **Local Grass-Fed Filet of Beef* (GF) / $42**
  Porcini mushroom dusted, whipped potatoes, wild mushroom cabernet demiglace
- **Seared 16oz Ribeye Steak* (GF) / $38**
  Potato pave, herb butter, chimichurri
- **Local Heritage Pork Chop* (GF) / $24**
  NC koginut squash & ginger gold apples, cider & thyme pork jus
- **Buttermilk Fried Joyce Farm Chicken Breast / $20**
  Whipped potatoes, burnt rosemary honey
- **Seared Salmon* (GF) / $26**
  Honey & local bitters buttered carrots, toasted pumpkin seeds
- **Seared Lemon Herb NC Mountain Trout (GF) / $25**
  NC koginut squash & ginger gold apples, almond sage brown butter, charred lemon
- **Shrimp & Grits** (GF) / $20
  Sautéed shrimp, local cured chorizo, onion, celery & peppers, heirloom tomatoes & stoneground grits
- **Bulgur Wheat, Flaxseed & Basmati Pilaf (V) / $13**
  Local mushrooms & local winter squash
- **Classic Burger* / $15**
  Angus burger served with lettuce, tomato, onion and your choice of one topping
  - Cheese / Sautéed Mushrooms / Bacon / Sautéed Onions
- **Classic Club Sandwich / $14**
  Shaved turkey, ham, bacon, cheddar cheese, lettuce, tomato, honey mustard, sun-dried tomato aioli, whole wheat toast

### DESSERTS / $8

- **Key Lime Pie**
  Raspberry sauce, blueberries, pistachios
- **Salted Caramel Pretzel Brownie**
  Chantilly cream, caramel sauce
- **Chocolate Mousse Cake**
  Chantilly cream, raspberry sauce
- **Seasonal Ice Creams or Sorbets (GF)**
  With fresh fruit

### Carolina Club Favorites

Entrees accompanied with au gratin potatoes & sautéed green beans

**Thursday**

- **Herb Roasted Prime Rib of Beef* (GF) / $25**
  Au jus & horseradish cream

**Friday**

- **Grilled Filet* & Herb Roasted Lobster Tail (GF) / $42**
  Red wine demi, herb butter & charred lemon

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**LIBATIONS**

**RED**

**GLASS**

- Terrazas Altos del Plata Malbec
- Handsome Devil Red Blend Meritage
- Chateau Souverain Merlot
- Carmel Road Pinot Noir
- Wild Horse Pinot Noir
- Educated Guess Cabernet Sauvignon

**BOTTLE**

- Terrazas Altos del Plata Malbec
- Handsome Devil Red Blend Meritage
- Chateau Souverain Merlot
- Wild Horse Pinot Noir
- Educated Guess Cabernet Sauvignon

**WHITE**

**GLASS**

- BV Coastal Estates Chardonnay
- Sonoma-Cutrer Chardonnay
- Banfi Le Rime Pinot Grigio
- Joel Gott Sauvignon Blanc
- Saint M Riesling
- La Marca 187ml Prosecco

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- Banfi Le Rime Pinot Grigio
- Joel Gott Sauvignon Blanc
- Saint M Riesling

**LIBATIONS**

- Classic Grey Goose Dirty Martini – served with blue cheese-stuffed olives
- Hendrick’s Cucumber Collins – Hendrick’s Gin, house-made sweet & sour and cucumber syrup
- Tito’s Lemon Drop – Tito’s Handmade Vodka, house-made sweet & sour and a sugar rim
- Crown Royal Old Fashioned – Crown Royal, orange, cherry and a dash of bitters
- Maker's Mark Manhattan – Chilled and served up with a cherry
- ABSOLUT Cranberry Almond Cosmo – ABSOLUT Citron, cranberry juice and amaretto garnished with a twist
- Jameson Apple Smash – Jameson, Sour Apple Pucker and honey
- Milagro Classic Margarita – made fresh, over ice

**BREWS**

**DOMESTICS**

- Bud Light | Miller Lite | Coors Light
- Michelob Ultra | Budweiser | Yuengling

**IMPORTS**

- Corona | Corona Light
- Heineken | Amstel Light | Stella Artois

**HANDLES**

We are currently suspending draft beer service