

Here @ the Carolina Club

Magic Moments happen inside
& curbside!

#clublifetogether

Winter Dinner Menu

2021

Chef Bryan & the Culinary Team

In-Club Dining

Thursday, Friday, & Saturday
5:30pm - 9:00pm

***Reservation are currently required for
both the Main Dining Room &
O' Herron's Grill***

Curbside Dinner Service

Thursday, Friday, & Saturday

Our full *ala carte* dinner menu is
available for curbside service.

To Order CALL 919.962.1101
Order between 12pm - 3pm

Same Day Pick-up in the GAA Circle
(Stadium Dr)
4:00pm - 7:00pm

When you place your order please
confirm with the concierge your
"Designated Pick-Up Time" & we will
run it out to your car.



Curbside Dinner for Two

*In addition to our ala carte menu, we offer
these curbside Dinner Features for Two:*

Italian Dinner | 38

*Caesar Salad
Beef, Spinach, Ricotta Cannelloni, Tomato-Basil Sauce
Grilled Italian Vegetables (GF/V)
Parmigiano-Reggiano
Garlic Bread*

Southern Comfort Dinner | 32

*Chicken, Mushroom & Biscuit Potpie
Mashed Potatoes (GF/V)
Seasonal Vegetables (GF/V)
Buttermilk Creamed Corn Cornbread*

Seafood Lovers Dinner | 64

*Local Market Catch (GF)
Herb brown butter & lemons
Seared Lump Crab Cakes, Remoulade Sauce
NC Carolina Gold Brown Rice Pilaf (GF/V)
Seasonal Vegetables (GF/V)
Dinner Rolls*

Additional Enhancements

Carolina Club Low & Slow "Que"
1 lb Eastern Sauced Pulled Pork (GF) | 18
1 full rack Glazed Pork Spareribs (GF) | 28
1 lb Low & Slow Beef Brisket (GF) | 21
Whole 8-cut Roasted BBQ Chicken (GF) | 17

*Sauces:
Eastern Style (GF) | Carolina Gold | Smoky (GF)*

Seasonal Vegetable or Potatoes (GF/V) | 6
Fresh Fruit | 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All curbside food & beverage sales will be subject to a 7.5% NC Sales Tax, plus a 10% service charge.
All in-club 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.

Curbside Dinner Beverages

Red Wines - White Wines - Bottled Beer

When you call our concierge's desk, ask about Food & Beverage Director Alan Andrew's

Wine Bottle & Bottled Beer Features
(supplies are limited & subject to change)

CURBSIDE PICKUP WINE FEATURES

REDS:

<i>Wild Horse Pinot Noir 25</i>	<i>Wine Society 15</i>
<i>Sterling Cabernet Sauvignon 15</i>	<i>Wine Society 10</i>

WHITES:

<i>William Hill Chardonnay 30</i>	<i>Wine Society 20</i>
<i>Pighin Pinot Grigio 20</i>	<i>Wine Society 15</i>

CURBSIDE PICKUP BEER FEATURES

<i>6 Pk Cans Highland Brewery IPA 10</i>	<i>Brew Crew 6</i>
<i>6 Pk Bottles Corona Extra 10</i>	<i>Brew Crew 6</i>
<i>6 Pk Cans Foothills Torch Pilsner 10</i>	<i>Brew Crew 6</i>

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Ala Carte Dinner at The Carolina Club

Winter 2021

Carolina Club Weekly Features

Thursday Pizza & a Salad

(Available for in-club dining only)

10" Hand-tossed Grilled Pizza Dough with local seasonal toppings, plus a small salad:

Margherita: tomato, fresh mozzarella, basil | 15

Mushroom & Arugula: ricotta, Fior blue, truffle | 16

NC Salami & Spanish Chorizo: tomato & fresh mozzarella | 18

Friday

Grilled Filet* & Roasted Lobster (GF) | 42

Mashed potatoes & seasonal market vegetables, red wine demi, herb butter & charred lemon

Saturday

3 courses \$33

(Available for in-club dining only)

Choose between:

3 Starters

3 Featured Entrées

Enjoy 3 small bites of Dessert

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, radishes, choice of dressing

Ranch - Balsamic - Country French - Blue Cheese

Caesar Salad | 8
Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper, croutons

Grilled Chicken Breast \$5
Seared Shrimp (5) \$10
Seared Salmon (6oz) \$12*

Hushpuppies & Sweet Potato Fries | 8
Za'atar dust & lusty monk remoulade

Seared Lump Crab Cakes | 17
Lusty monk remoulade coleslaw

Handhelds

Handhelds accompanied with choice of potato chips, fresh fruit or herbed fries

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

Smoky Porcini-Dusted Veggie Burger (V) | 17

Porcini mushroom & hickory salt rub, impossible patty, roasted mushrooms, lettuce, tomato, onions

Entrées

Entrées accompanied with seasonal market vegetables

Local Grass-Fed Filet of Beef* (GF) | 42

Porcini mushroom dusted, whipped potatoes, wild mushroom cabernet demi-glace

Seared 12oz NY Strip Steak* | 35

Frisee, charred radicchio, Fior d'Arancio blue cheese, orange-shallot vinaigrette

Local Heritage Pork Schnitzel* | 24

Sweet potato spätzle, bacon, chive & local apples, charred lemon-cider reduction

Buttermilk Fried Chicken & Waffles | 20

Joyce Farm Chicken, Belgium waffle, citrus bourbon maple syrup, local honey butter

Yuzu Sesame Seared Salmon* | 26

Wakame sticky rice, miso dashi

Seared Lemon Herb NC Mountain Trout (GF) | 25

Local winter squash & apples, almond sage brown butter, charred lemon

Shrimp & Grits (GF) | 20

NOLA style BBQ shrimp: Worcestershire-beer broth, garlic, peppers, scallions & stoneground grits

Celery Root & Brussel Sprouts (V) | 15

Saffron caramelized fennel, local winter squash, toasted pumpkin seeds



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Desserts | 8

Anne Cates Key Lime Pie
Raspberry sauce, blueberries, pistachios

Flourless Chocolate Cake
Chantilly cream, fresh berries, caramel sauce

NY Style Cheesecake
Chantilly cream, seasonal fruit topping

Seasonal Ice Creams or Sorbets (GF)
With fresh fruit

Local Spirit Crafted Cocktails

All crafted cocktails are created with NC made craft spirits

Negroni | 11
Connption Gin, Campari & Sweet Vermouth

Whiskey Sour Apple | 12.50
Defiant Whiskey & Midnight Moon Apple Pie Moonshine
with Apple Juice & Sour Apple Pucker

Blackberry Old Fashioned | 12.50
Rúa Single Malt Whiskey with Blackberries, Orange,
Crude Bitters & Splash of Soda

Bourbon Maple Ginger | 12.50
Conviction Bourbon & Ginger Beer with Real Maple Syrup
& Fresh Lime Juice

Pomegranate Mojito | 8
PAMA Liqueur & Muddy River Carolina Rum with Lime
Juice, Mint Leaves & Club Soda

Carolina 25 | 9
Connption Gin & Champagne with Fresh Lemon Juice,
Blue Curacao & Simple Syrup

Oak Island Iced Tea | 10
TOPO Gin, Vodka, Spiced Rum & Eight Oak Whiskey with
House Made Sour & Cola

NC Ice Water | 10
TOPO Gin & TOPO Vodka with Fresh Lime-Juice & Lemon-
Lime Soda

Carolina Blue Martini | 9
Bedlam Vodka with House Made Sour & Blue Curacao

Old Well Lemonade | 8
Bedlam Vodka with House Made Sour, Peach Schnapps &
Blue Curacao

Bottled Beer

Domestic Bottles

4.25
Bud Light | Miller Lite | Coors Light
Michelob Ultra | Budweiser | Yuengling

Import & Craft Bottles

5.25
Corona | Heineken | Amstel Light | Blue Moon
Bold Rock Cider | Sam Adams

5.75
Highland Brewing Co. AVL IPA

Draft Beer

NODA Brewery, Charlotte, NC

OG Kolsch | 7

Hop Drop 'n' Roll IPA | 7

Wines by the Glass & Bottle

White Wine

Sonoma-Cutrer Chardonnay
\$12.5 | 48

Banfi Le Rime Pinot Grigio
\$8.5 | 32

Joel Gott Sauvignon Blanc
\$9.5 | 36

Saint M Riesling
\$8.5 | 32

La Marca 187ml Prosecco
\$32

Red Wine

Terrazas Altos del Plata Malbec
\$9.5 | 36
Handsome Devil Red Blend Meritage
\$8.5 | 32

Chateau Souverain Merlot
\$9.5 | 36

Carmel Road Pinot Noir
\$10.5

Wild Horse Pinot Noir
\$12.5 | 48

Educated Guess Cabernet Sauvignon
\$14 | 52

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