

Here @ the Carolina Club

Magic Moments happen inside
& curbside!

#clublifetogether

Spring Dinner Menu

2021

Chef Bryan & his Culinary Rockstars

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

*In addition to our ala carte menu, we will
be offering weekly Dinner Features.*

*Please check out one of our social media
sites or call your helpful & friendly
concierge at 919.962.1101 for more
details.*

*Due to popular demand, we will continue to
offer some Member Curbside Favorites,
including our Carolina Club Low & Slow
"Que":*

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)

1 lb Italian Meatballs in Marinara | 15

8 oz Mashed Potatoes (GF/V) | 8

8 oz NC Carolina Gold Brown Rice Pilaf (GF/V) | 8

8 oz Seasonal Vegetable (GF/V) | 8

Petite Skillet Buttermilk Creamed Corn Cornbread | 8

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

Spring 2021

Carolina Club Weekly Features

Thursday

Fried Chicken & Barbeque

Quarter Chicken & our Low & Slow "Que"
(choice of white or dark)

Served with baked beans, coleslaw & hushpuppies

4 oz Eastern Sauced Pulled Pork (GF) | 15

4 bones Glazed Pork Spareribs (GF) | 20

4 oz Low & Slow Beef Brisket (GF) | 16

Friday

Grilled Filet* & Roasted Lobster (GF) | 42

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

Saturday

3 courses \$33

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

NC Fresh Burrata | 12

Tomatoes, aged balsamic, Myer lemon oil, chardonnay
smoked salt

Seared Lump Crab Cakes | 17

Sauteed corn, onions, peppers, basil

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

Entrees

Entrées accompanied with seasonal market vegetables

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

Porcini mushroom dust, asparagus, béarnaise

Seared 12oz NY Strip Steak* | 35

Gochujang, bok choy, cucumber-cilantro relish

Braised Local Heritage Pork (GF) | 24

Beans, bacon, corn, local mushrooms

Chicken & Rice (GF) | 20

Joyce Farm Chicken, Carolina gold rice, local
mushrooms, scallions, carrots, peas

Shallow Poached Salmon* (GF) | 26

Pommes puree, leeks, fennel, white wine

Seared Lemon Herb NC Mountain Trout (GF) | 25

Watercress & asparagus salad, ginger jus

Curried Shrimp & Grits (GF) | 20

Coconut milk, sweet potato, kaffir lime leaf, curry
spices & aromatics, scallions & local stoneground grits

Tempura Vegetables & Waffles (V) | 15

Mushroom & seasonal veggies, poached eggs, honey &
spicy chile crisp

Border Spring Lamb du Jour | MP

Chef Bryan is sourcing quality VA lamb; ask your server
about his team's special preparation

Pasta du Jour | MP

Seasonally inspired regional pasta dishes. Limited
production.



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Desserts | 9

Anne Cates Key Lime Pie
Raspberry sauce, blueberries, pistachios

Richard Stevens Crème Brulee
Fresh berries

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

Conniption 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

Conniption 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

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

Hop Drop 'n' Roll IPA | 7

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