

The Carolina Club

Lunch

Curbside Service

Tuesday, Wednesday, Thursday & Friday

For the week of February 23, 24, 25 & 26th 2021

To Order CALL 919.962.1101 | Order between 9am – 12pm

Same Day Pick-up in the GAA Circle (Stadium Dr) 11:30am – 2pm

MUST PLACE ORDERS AT LEAST 45 MINUTES AHEAD OF DESIRED PICK-UP TIME

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

All food & beverage sales will be subject to a 7.5% NC Sales Tax, plus a 10% service charge.



A Member of the ClubCorp Family

Lunch at The Carolina Club

Curbside Pickup
February 26, 24, 25 & 26th

STARTERS

Soup of the Day | 7

She Crab Bisque | 8

Finished with lump crab, cream, and sherry

Baby Iceberg Wedge (GF) | 9

Tomatoes, blue cheese, bacon, choice of dressing

Club House Salad | 7

Seasonal greens, cucumber, tomatoes, red onion, croutons, radishes, choice of dressing

Caesar Salad | 8

Crisp romaine, Caesar dressing, parmesan cheese, cracked black pepper and croutons

Add a protein to your salad:

- Grilled Chicken Breast (6oz) (GF) | 5
- Grilled Shrimp (5) (GF) | 10
- Seared Salmon* (5oz) (GF) | 12

Dressings: Ranch – Balsamic – French – Blue Cheese

ENTREES & HANDHELDS

Handhelds served with your choice of house chips or fresh fruit

Classic Burger* | 15

(all burgers cooked medium to med-well)

Angus burger served with lettuce, tomato, onion, and your choice of one topping

Smoky Porcini-Dusted Veggie Burger (V) | 17

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

Signature Club | 14

Shaved turkey, ham, bacon, cheddar cheese, lettuce, tomato, honey mustard and sun-dried tomato aioli served on wheat toast

Smoky Brisket Sandwich | 16

Smoky BBQ sauce and caramelized onion served on toasted potato roll

Shrimp & Grits (GF) | 20

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

CHEF BRYAN'S TEAM FEATURES

Entrees served with mashed potatoes (GF) & veggies du jour (GF)

Cup of Soup & Grilled Citrus Chicken Salad | 15

Grilled chicken, feta cheese, blood orange, almonds

Buttermilk Fried Fish | 16

Seasonal catch, tartar sauce, lemon

Cheese Steak Sandwich | 15

Roast beef, grilled onions, provolone cheese

Impossible Lentil Stew (GF/V) | 13

Onion, celery, carrots, wilted greens

*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 7.5% NC Sales Tax, plus a 10% service charge.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

DESSERT or FRESH FRUIT | 7

(subject to change)

Dessert

Brenda's Sweet du Jour

or

Bowl of Fresh Fruit (GF/V)



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