

The Carolina Club

Lunch

Takeout Service

Tuesday, Wednesday, Thursday & Fridays

For the week of November 17, 18, 19 & 20th 2020

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
November 17, 18, 19 & 20th

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 and croutons, 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 – Toasted Sesame Dressing

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 local English muffin

Shrimp & Grits (GF) | 20

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

CHEF BRYAN'S TEAM FEATURES

Entrees served with herb buttered potatoes (GF) & seasonal vegetables (GF)

Cup of Soup & Tropical Chicken Salad | 16

Jerk chicken, hearts of palm, jicama, papaya, mandarin orange

Chilled Roast Beef Sandwich & Chips | 14

Shaved tri-tip beef, arugula, cheddar, mild banana peppers, sambal mayo

Seafood & Artichoke Risotto (GF) | 16

Saffron rice, shrimp, clams, fish, artichokes, red peppers

Red Kuri Squash Risotto (GF/V) | 13

Saffron rice, roasted sweet potatoes, local mushroom, 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 Trio du Jour

or

Bowl of Fresh Fruit (GF/V)



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