

The Carolina Country Club

Plated Dinner Options

Build Your Own Dinner Plate`

Select 1 Protein from the Menu

Select 3 Side Dishes from the Menu

(combination plates also available)

All Plated Dinners Served with Dinner Rolls, Butter and Iced Tea

Chicken

Signature Cheese and Herb Stuffed Chicken Breast \$18.95++

Chicken Marsala with Sautéed Mushrooms \$17.95++

French Cut Chicken Breast with Herb Cheese Stuffing and Roasted Peppers \$18.95++

Marinated Grilled Boneless Skinless Chicken Breast \$17.95++

Beef

New York Strip with Cilantro Pesto and Horseradish Sauce \$24.95++

Herb Crusted Carved Beef Tenderloin with Horseradish Sauce and Cilantro Pesto \$26.95++

Seared Beef Tenderloin with Béarnaise Sauce
& Horseradish or with a Merlot Reduction & Shallots \$27.95++

Filet of Beef with a Mushroom Duxelle Wrapped
in a Delicate Puff Pastry with Demi \$25.95++

Pork

Roasted Loin of Pork Served with Vidalia Onion, Apple Compote and Demi Glace \$17.95++

Honey Glazed Sliced Ham \$16.95++

Fish / Seafood

Seared Grouper or Mahi Filet in a Lemon Beurre Blanc \$22.95++

Baked Sea Bass Piccata in Lemon White Wine Butter Sauce with Capers and Shallots \$24.95++

Crusted Mahi Filet with Caper and Garlic Cream Sauce \$22.95++

Seared Salmon with Tomato Basil Compote \$22.95++

Filet of Salmon Wrapped in Delicate Puff Pastry, Stuffed with Wild Mushroom Duxelle \$22.95++

Gulf Shrimp and Penne Pasta Tossed with Spinach, Pinenuts, Mushrooms, and Garlic Aioli \$22.95++

Vegetarian Plates

Penne Pasta with Eggplant, Onions, Tomatoes, Garlic, Red Wine, and Smoked Mozzarella \$17.95++

Ricotta and Herb Stuffed Manicotti with Basil Marinara and Melted Mozzarella \$17.95++

Eggplant Parmigiana with Melted Mozzarella Cheese \$17.95++

Vegetable Selections

Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)

California Blend (Carrots, Cauliflower & Broccoli)

Baby Carrots: Glazed or Dill Butter

Green Beans: Almondine, Tomato Basil, or Bacon & Onion

Broccoli Spears: Garlic Sauced or Buttered

Buttered Corn: Kernel or Corn Ragu

Asparagus: Hollandaise Sauce or Buttered

Side Items

Mixed Greens with Mandarin Oranges, Craisins & Vinaigrette Dressing

Garden Salad with Choice of Dressing, Balsamic Vinaigrette or Ranch

Whipped Potatoes with 3 Cheeses, Pesto, Garlic or Buttered

Red Skin Garlic Mashed Potatoes

Baby Russet Potatoes: Bacon & Onion, Garlic & Rosemary, or Garlic & Parmesan

Wild Rice with Sautéed Mushrooms

Southern Style Sage Dressing

Idaho Baked Potato with Butter & Sour Cream

Rice Pilaf