



RESTAURANT WEEK 2025 | LUNCH MENU

*\$19.95 | Includes Appetizer **or** Dessert & Main Course*

Appetizers

CARROL'S CREEK SALAD baby greens, sunflower seeds, dried cranberries, blue cheese, raspberry tarragon vinaigrette **GF**

CORN & CRAB BISQUE

Main Courses

GRILLED SALMON sautéed vegetables, green herb mashed potatoes, cherry tomato-green olive-caper champagne butter sauce, frizzled scallions **GF**

CRISPY ASIAN SHRIMP flash fried jumbo shrimp tossed in ginger-soy sweet chili sauce, with sautéed vegetables and jasmine rice

BLACKENED BEEF COBB SALAD assorted lettuces, smoked bacon, cheddar cheese, red onion, boiled egg, cherry tomatoes, buttermilk ranch dressing **GF**

BEER BATTERED FISH N CHIPS Flash fried Maryland Blue Catfish, Homemade coleslaw, French fries, remoulade and malt vinegar

CHEF'S CHICKEN SANDWICH pickle brined and buttermilk fried chicken breast, roasted jalapeño pimento cheese, garlic aioli, house pickles, arugula, with Old Bay chips

GRILLED VEGETABLE PASTA caserecce pasta tossed with red peppers, zucchini, eggplant, spinach, cherry tomatoes, micro basil, fresh burrata, basil oil **Vegan preparation available**

Desserts

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

SPRING BERRY TRIFLE fresh berries, Grand Marnier sabayon, whipped cream

SORBET choice of lemon or berry, with fresh berries **GF**

*Requests for substitutions or splitting of this menu will be politely declined.
Cannot be combined with other discounts or promotions.*

The **GF** logo denotes that an item is gluten free.



RESTAURANT WEEK 2025 | DINNER MENU

\$44.95 | Includes Appetizer, Main Course, & Dessert

Appetizers

CARROL'S CREEK SALAD

baby greens, sunflower seeds, dried cranberries, blue cheese, raspberry tarragon vinaigrette (GF)

CRISPY ASIAN SHRIMP flash fried jumbo shrimp tossed with ginger-lime sweet chili sauce, spring roll crisps

CRISPY TEMPURA VEGETABLES ginger & ponzu aioli

ROASTED BEET SALAD artisan lettuces, arugula, roasted beets, goat cheese, heirloom cherry tomatoes, citrus supremes, citrus vinaigrette (GF)

GRILLED VEGETABLE & MOZZARELLA BRUSCHETTA

grilled and diced vegetables with fresh mozzarella, basil aioli and balsamic syrup on a grilled baguette with micro basil

CRAB & CORN BISQUE

Main Courses

SURF AND TURF brochette of filet mignon & béarnaise butter and our signature jumbo lump crab cake & mustard vinaigrette, with grilled vegetables and chive mashed potatoes

* A 5oz. Filet Mignon & béarnaise butter can replace brochette (+ \$20.00 supplement)

OVEN ROASTED SESAME CRUSTED LOCAL ROCKFISH sautéed baby bok choy, red onion, cilantro & mango jasmine rice, coconut Thai red curry sauce (GF)

CIOPPINO our version features a fish fillet with clams, mussels, scallops, and shrimp in a tomato basil broth with grilled baguette

GRILLED SALMON sautéed zucchini, shiitake mushrooms, spinach, cherry tomatoes with olive oil and garlic, crispy smashed potatoes, basil chimichurri sauce (GF)

SEAFOOD PASTA shrimp, calamari and bay scallops with cherry tomatoes, spinach and basil with caserecce pasta and lemon-bail cream sauce

GRILLED VEGETABLE PASTA caserecce pasta tossed with red peppers, zucchini, eggplant, spinach, cherry tomatoes, micro basil, fresh burrata, basil oil **Vegan preparation available**

Desserts

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

SPRING BERRY TRIFLE fresh berries, Grand Marnier sabayon, whipped cream

SORBET choice of lemon or berry, with fresh berries (GF)

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