



## 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 cod, 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)

*Requests for substitutions or splitting of this menu will be politely declined.  
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