



A Waterfront Dining Experience

2023a LUNCH BANQUET MENU

Prices may change due to the large price increases we have seen
ALL ENTREES INCLUDE FRESH ROLLS & BUTTER, UNLIMITED SODA, ICE TEA, HOT TEA
COFFEE AND A SIDE CARROL'S CREEK SALAD (baby greens topped with sunflower seeds,
dried cranberries and stilton cheese with a tarragon raspberry vinaigrette),

OPTIONAL STARTERS:

CREAM OF CRAB	12 per person
MD CRAB SOUP	11 per person
ONION SOUP	9 per person
CAESAR SALAD SUBSTITUTION	2.50 per person

ENTRÉE'S

Jumbo Lump Crab Cake,
served with roasted garlic mashed potatoes, seasonal vegetables, and a mustard
vinaigrette

36

Grilled Salmon Filet,
Sautéed haricot vert and red onion, green herb mashed potatoes, cherry tomato-
caper champagne butter sauce, frizzed scallions-GF

29

Sautéed Jumbo Shrimp
Gemelli pasta with red bell peppers, cherry tomatoes, asparagus, grilled vegetables,
lemon zest and lemon basil cream

29

Herb Encrusted Rockfish,
roasted and served over sautéed baby spinach, butternut squash and herb risotto,
jumbo lump crab meat with beurre blanc

38

Thai Style Shrimp & Scallops

Sautéed shrimp and jumbo scallop with zucchini shiitake mushrooms, red bell pepper, cilantro jasmine rice, Thai green coconut curry sauce, toasted coconut and cilantro

30

Grilled Filet Mignon,

grilled medium-rare, with roasted mushrooms, sautéed Vidalia onions, sour cream and chive potatoe cake, cabernet demi-glace-GF

37

Sautéed Chicken Breast,

with champagne wild mushroom cream, truffle mashed potatoes and French green beans

27

Seasonal Vegetable and Mushroom Risotto

topped with asparagus and a portabello mushroom-GF

25

Summer Quinoa Bowl

Made with a tri-color quinoa, grilled yellow squash and zucchini, edamame, heirloom cherry tomatoes, fresh corn, Vidalia onion, basil-oregano vinaigrette and micro basil

25

20% Service Charge and 6% Tax Additional

LUNCH ENTRÉE SALADS

OPTIONAL STARTERS:

CREAM OF CRAB	12 per person
MD CRAB SOUP	11 per person
ONION SOUP	9 per person

ALL SALAD ENTREES INCLUDE FRESH ROLLS & BUTTER AND UNLIMITED ICE TEA,
SODA, HOT TEA AND COFFEE

Seafood Greek Salad, with jumbo lump crab meat, steamed shrimp,
black olives, feta cheese, tomatoes, pepperoncini, cucumbers and red
onions over iceberg lettuce and Greek salad dressing-GF

29

Caesar Salad, the classic combination of hearts of romaine, fresh
grated imported cheese, homemade croutons, Caesar dressing

22

Roasted Beet and Mozzarella Salad, artesian lettuces and arugula with a
duo of roasted beets, fresh mozzarella, heirloom cherry tomatoes, citrus
supremes, citrus vinaigrette

25

Carrol's Creek Salad, with baby greens topped with sunflower seeds,
dried cranberries and stilton cheese with a fresh tarragon and raspberry
vinaigrette-GF

22

Wedge Salad, a wedge of iceberg lettuce topped vine ripe tomatoes,
Vidalia onions, crumbles of crisp bacon and blue cheese with black
pepper-blue cheese dressing

24

SALAD TOPPERS

With grilled chicken breast strips	7
With Steamed Shrimp	8
With Grilled Salmon	10
With Crab Cake	Market Price

PLEASE INQUIRE FOR PASSED HORS D'OEUVRES, COCKTAIL PARTY OPTIONS OR
SEATED BUFFET

20% Service Charge and 6% Tax Additional

DESSERTS

Select one choice for all guests

Please inquire if the desserts are current, they are subject to change

Cheesecake
finished with a raspberry compote

Flourless Chocolate Cake-GF
With a warm white chocolate ganache center, topped with vanilla ice cream, sauced
with raspberry puree

Espresso Crème Brule-GF

“Coffee and Donuts” Bread Pudding
made with Krispy Kreme glazed donuts, served with coffee-chocolate chip ice cream
and a Makers Mark sea salt caramel sauce

Apple Caramel Tart
Served warm, with salted caramel ice cream

Just Berries-GF
A flavorful assortment of fresh berries

\$10 per person

ICE CREAM

Please ask about our weekly flavors from A La Mode Shoppe Ice cream

\$7 per person

20% Service Charge and 6% Tax Additional

