



A Waterfront Dining Experience

2023 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	11 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

Mediterranean Style Salmon
Grilled Canadian salmon, roasted fingerling potatoes, sautéed artichokes, tomatoes,
capers, and garlic with thyme and basil oil, topped with micro greens
31

Sautéed Jumbo Shrimp & Lump Crab
Gemelli pasta with fresh corn, cherry tomatoes, asparagus, grilled vegetables, lemon
zest and lemon basil cream
33

Herb Encrusted Rockfish,
roasted and served over sautéed baby spinach, basil and corn, jumbo lump crab meat
with beurre blanc
38

Thai Style Shrimp & Scallops-GF

Sautéed shrimp and jumbo scallops with green beans, shiitake mushrooms, red bell peppers, cilantro jasmine rice, Thai green coconut curry sauce, toasted coconut and cilantro

34

Grilled Filet Mignon,

grilled medium-rare filet with garlic, spinach and wild mushrooms, sour cream and chive potato cake and garlic-herb butter

37

Sautéed Chicken Breast,

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

27

Seasonal Vegetable and Mushroom Risotto

25

Spring Vegetable Bowl

Israeli cous cous with zucchini, artichokes, grilled eggplant, basil, roasted red peppers, feta cheese, crispy chickpeas, lemon-garlic vinaigrette

25

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

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	11 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

30

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

22

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	8
With Steamed Shrimp	8
With Grilled Salmon	10
With Crab Cake	21

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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

