

SHAREABLES

PRINCE EDWARD ISLAND MUSSELS \$20

PRINCE EDWARD ISLAND MUSSELS, SAUTEED IN A SHALLOT GARLIC BUTTER WINE SAUCE, TOPPED WITH FRESH BASIL & ROMA TOMATOES AND SERVED WITH GARLIC TOAST POINTS

HOT BANANA PEPPERS \$10

FRESH HOT PEPPERS STUFFED WITH SAUSAGE, TOPPED WITH PROVOLONE, SHREDDED MOZZARELLA AND MARINARA

FRIED BRUSSELS SPROUTS \$8

FRESH BRUSSELS SPROUTS SAUTEED WITH SHALLOTS AND GARLIC, TOPPED WITH CAROLINA BBQ SAUCE

ELOTE DIP \$10

FRESH CORN OFF THE COBB, MEXICAN CHEESES, CILANTRO, TAJIN, SERVED WITH HOUSE MADE TORTILLA CHIPS

BUFFALO BLEU FRIES \$8

FRENCH FRIES TOSSED IN MILD BUFFALO SAUCE & BLUE CHEESE SEASONINGS, SERVED WITH RANCH ON THE SIDE

REUBEN PIEROGIS \$10

PITTSBURGH PIEROGIS TOPPED WITH CORNED BEEF, SAUERKRAUT, SWISS CHEESE, DICED PICKLE, AND RUSSIAN DRESSING

ROASTED CAULIFLOWER \$8

FRIED CAPERS, CORIANDER, GREEK YOGURT, TOPPED WITH GARLIC ROASTED PISTACHIOS

MAHI TACOS \$14

BLACKENED MAHI MAHI TOPPED WITH BLACK BEAN AND CORN MANGO SALSA

WINGS \$14

BUFFALO / BBQ / CAJUN RUB / BLACK AND GOLD / OLD BAY RANCH SERVED WITH CHOICE OF RANCH OR BLUE CHEESE AND CELERY STICKS

QUESADILLAS

CHICKEN \$12 STEAK \$14 SHRIMP \$14

RED & GREEN PEPPERS, ONION, CHEESE MIX SERVED WITH SALSA AND SOUR CREAM

SOUPS & SALADS

JUMBO LUMP CRAB & CORN CHOWDER \$12

FRESH SWEET CORN OFF THE COB, CREAM, CILANTRO, TOPPED WITH CRUMBLLED BACON

SOUP OF THE DAY \$11

WEDGE SALAD SIDE/LARGE \$8/\$12

ICEBURG LETTUCE TOPPED WITH DICED TOMATO, CUCUMBER, ONION, BACON, CRUMBLLED BLUE CHEESE, AND BUTTERMILK RANCH DRESSING

CLASSIC CAESAR SALAD SIDE/LARGE \$6/\$10

ROMAINE HEARTS, PARMIANO-REGGIANO CHEESE, GARLIC CROUTONS, CRACKED BLACK PEPPER & HOUSE CAESAR DRESSING

PROTEIN ADDITIONS: SALMON \$14, STEAK \$12 OR CHICKEN \$10

CHOICE OF DRESSING: BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CREAMY BLUE CHEESE OR ITALIAN

HANDHELDS

BRAISED BEEF SLIDERS \$18

BRAISED BEEF WITH PICKLED ONIONS, ARUGULA AND GARLIC AIOLI, SERVED WITH FRENCH FRIES

CAROLINE'S ANGUS BURGER \$17

ANGUS PATTY, CHOICE OF CHEESE, PICKLE, ONION, LETTUCE, TOMATO & HOUSE SAUCE ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES

GRILLED CHICKEN SANDWICH \$16

GRILLED CHICKEN BREAST, HICKORY SMOKED BACON, CHOICE OF CHEESE, ROASTED GARLIC AIOLI, LETTUCE & TOMATO ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES

FLATBREADS

CAROLINE'S

RESTAURANT

CARAMELIZED ONION AND BALSAMIC \$16
PROSCIUTTO DI ARUGULA \$16
ITALIAN BEEF AND SMOKED MOZZARELLA \$16

ENTREES

CAROLINE'S PORK CHOP \$36

BONELESS GRILLED PORK CHOP, FINISHED WITH A GARLIC HONEY SOY GLAZE AND TOPPED WITH APPLE COMPOTE, SERVED WITH CORN CHOWDER SMOTHERED MASHED POTATOES

ROASTED CHICKEN \$28

OVEN ROASTED ½ CHICKEN SERVED WITH RED POTATOES, HOUSE MADE GRAVY AND STEAMED BROCCOLINI

CRAB CAKE DINNER \$42

FRESH HOUSE MADE CRAB CAKE, RED REMY AND STEAMED BROCCOLINI

SALMON TERIYAKI \$34

TERIYAKI MARINATED SALMON SEARED TO PERFECTION AND FINISHED WITH A HONEY LIME SAUCE, SERVED WITH MASHED POTATOES AND BROCCOLINI

SHRIMP TAGLIATELLE \$34

JUMBO SHRIMP, FRESH SPINACH, TOMATOES, GARLIC, CREAM, LEMON AND COGNAC

CHILDREN'S SELECTIONS

CHICKEN QUESADILLA \$14

LOCALLY SOURCED AIRLINE CHICKEN BREAST, SEARED AND TOPPED WITH HOUSEMADE TOMATO BRUSCHETTA, FRESH MOZZARELLA CHEESE & BALSAMIC GLAZE, SERVED WITH WILD RICE AND GREEN BEANS

CHICKEN FINGERS \$12

SEASONED BREADING & FRIED, SERVED WITH HONEY MUSTARD AND CHOICE OF FRIES OR FRUIT CUP

PASTA \$12

FRESH LINGUINI, TOSSED ON OUR HOUSEMADE CHUNKY 'RAGU' SAUCE, SERVED WITH CHOICE OF BREAD AND BUTTER

DESSERTS

ASK YOUR SERVER ABOUT OUR DAILY HOUSE MADE OPTIONS