



Carroll's Creek Cafe
Restaurant Week 2017 Lunch Menu
(Price includes Appetizer or Dessert and Main Course)

Appetizers

Chef's Soup of the Day

Carroll's Creek Salad a mixture of baby greens topped with walnuts, dried cranberries, blue cheese and a fresh tarragon and raspberry vinaigrette (GF)

Caesar Salad the classic combination of hearts of romaine, freshly grated Parmigiano-Reggiano, and homemade croutons, tossed with our special dressing

Main Courses

Grilled Salmon over mesclun lettuce with tomato, hardboiled egg, asparagus and tossed with a chipotle mango vinaigrette (GF)

Reuben Sandwich, homemade corn beef piled on toasted rye with sauerkraut, Swiss cheese and thousand island with house fried truffle salted potato chips

Prosciutto Margherita Flat Bread baked with a light tomato sauce, fresh mozzarella, prosciutto and topped with fresh basil

Cioppino our version features a fish filet with clams, mussels, scallops, and shrimp in a tomato basil broth

Rainbow Trout with a shrimp and sweet pepper stuffing served with jasmine rice, sautéed spinach and sauced with an old bay beurre blanc

Desserts

Fresh Berry Tart with a Grand Marnier pastry cream and raspberry coulis

Salted Caramel Ice Cream Sandwich made with chocolate chip cookies, local ice cream and topped with homemade hot fudge

Splitting of this menu and substitutions are politely declined.

