

The Club at Carlton Woods

Plated Lunch Menus



**Plated Lunch Selections**

All lunches come with Coffee, Decaffeinated Coffee and Iced Tea

**Salad Selections**

**Mixed Field Greens Salad**

Demi Sec Tomatoes, Julienne Carrots, Cucumbers, Candied Pecans, Balsamic Vinaigrette

**$10**

**Classic Caesar Salad**

Baby Romaine, Parmesan Crisp, Demi Sec Tomatoes, Kalamata Olives, Garlic Croutons, Caesar Dressing

**$12**

**Roast Beet & Arugula Rocket Salad**

Crumbled Farmers Feta, Candied Pecans, Citrus Vinaigrette

**$13**

**Autumn Pomegranate Salad**

Baby Aquaponics Greens, Spiced Butternut Squash, Crumbled Bleu Chese, Smoked Bacon Lardons, Pomegranate Vinaigrette

**$14**

**Seafood Selections**

**Mairtre D’ Broiled Halibut Pave**

Grilled Asparagus, Grape Tomatoes Confit, Lemon Thyme and Saffron Scented Risotto

Piquillo Coulis

**$42**

**Cajun Blackened Chilean Sea Bass**

Sautéed Spinach and Red Peppers, Ratatouille, Whipped Garlic & Rosemary Potatoes, Orange Caper Butter

**$46**

**Pistachio Crusted Diver Scallops**

Glazed Carrot Nage, Haricot Verts, Herb Roasted Fingerlings, Pernod Beurre

**$38Beef & Pork Selections**

**Tournedos of Beef (7 oz)**

Sautéed Filet Mignon, Charred Broccoli, Carrot-Parsnip Haché, Aged Cheddar Potato Cake,

Bordelaise Sauce

**$48**

**Allen Brother’s Prime Ribeye (16 oz)**

Flame-Grilled Ribeye, Tabacco Onions, Roasted Sweet Chili Brussels, Loaded Baked Potato

Maitre D’ Butter

**$46**

**“Sous Vide” Kurobuta Pork Chop**

Cinnamon Apple & Butternut Squash Puree, Roasted Asparagus, Herbed Cheddar Polenta Cake,

Port Demi-Glace

**$42**

**Poultry Selections**

**Chicken Scallopini**

Pan Fried Chicken Breast Cutlet, Whipped Potatoes, Grilled Lemon Pepper Asparagus, Beurre Blanc

**$28**

**Boursin Stuffed Airline Breast of Chicken**

Springer Mountain Farms’ Airline Chicken Breast, Roasted Seasonal Roots & Potatoes,

Whole Grain Mustard Pan Gravy

**$32**

**Greek Chicken**

Feta, Dried Tomato and Pignoli Stuffed Breast, Sautéed Spinach

Roasted Lemon Thyme Fingerling Potatoes, Tzatziki

**$30**

**Pan Seared Muscovy Duck Magret**

Baby Green Beans, Roasted Sweet Potatoes, Black Pepper Pappardelle

Forestiere Sauce

**$36**

**Supreme of Chicken Chasseur**

Grilled Green Asparagus, Dried Tomato-Pancetta Risotto

Mushroom-Truffle Sauce

**$32**

**Vegetarian Selections**

**Roasted Cabbage Steak**

Winter Squash Nage, Micro Salad, Crispy Papadums, Ravigote Sauce

**$28**

**Apple-Ginger Glazed Butternut Squash**

Braised Red Cabbage, Grilled Asparagus and Spicy Pecans

**$28**

**Dessert Selections**

**Carlton Woods Crème Brûlée**

Classic Vanilla Custard, Fresh Berries

**$12**

**Fresh Fruit Tart**

Fresh Fruit topped with Apricot Glaze in a Pastry Filled Crust

**$10**

**Seasonal Bread Pudding**

Vanilla Custard Anglaise, Fresh Berries, Gelato

**$12**

**Seasonal Fresh Berries**

House Made Sorbet

**$8**

**Chocolate Ganache**

Chantilly Cream, Candied Orange Zest, Bing Cherries

**$12**