



The Club at Carlton Woods Plated Dinner Selections



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Food & beverage is subject to a 22% service charge and applicable tax (currently 8.25%) All prices are subject to change based on market value.

V7.18.21



Plated Dinner Menu Options

Choose One Option from Each Course to Create Your Plated Dinner Menu

Starters

Corn Fried Tiger Prawn

Wilted Arugula, Aged Cheddar Grit Cake, Creole Cream

\$16

Compressed Watermelon & Ahi Tuna

Curled Scallions, Crumbled Feta, Ginger Sweet Soy Reduction

\$15

Brûléed Red Wine Poached Pear & Triple Cream Brie

Bacon Lardons, Soft Herbs

\$14

Hearty Lamb Meatballs

Pickled Red Onion & Cucumber Slaw, Crumbled Feta, Tomato Jus

\$15

Bacon Wrapped King Cal Squab Breast

Citrus Supreme, Toasted Farro, Sweet Chili Sauce

\$18

Prime Beef Tartare

Quail Yolk, Dijon, Capers, Minced Shallots, Brioche Crostini

\$18

Smoked Beef Tenderloin Carpaccio

Fried Capers, Roasted Garlic Aioli, Toasted Baguette

\$16

Citrus Glazed Kurobuta Pork Belly

Orange Segments, Curled Scallions, Micro Blend

\$17

Crispy Asian Chicken Rangoon

Crumbled Feta, Candied Peanuts, Sweet Chili Soy Drizzle

\$14



Soups, & Salads

Tomato Basil Soup

Parmesan Crisp, Crème Fraiche
\$10

Chicken Tortilla Soup

Crispy Tortilla Strips, Avocado
\$10

CW Chicken & Sausage Gumbo

White Rice, Scallions
\$12

Lobster Bisque

Parmesan Tuille, Crème Fraiche
\$13

French Onions Soup

Brioche Crostini, Swiss Cheese
\$10

Clam Chowder

Bacon Lardons, Scallions
\$12

Seasonal Greens Salad

Baby Kale, Roasted Pumpkin, Dried Cranberries, Candied Pecans, Crumbled Feta, Pomegranate Vinaigrette
\$12

Baby Aquaponics Salad

Chevre Croquette, Roasted Grapes, Sundried Tomato Vinaigrette
\$14

Sesame Ahi Poke

Vermicelli Glass Noodles, Avocado Marble, Crispy Onion Straws
\$17

Grilled Greek Caesar Salad

Grill Romaine Heart, Crumbled Feta, Cucumbers, Country Olives, Demi Sec Tomatoes, Caesar Dressing
\$16

Roasted Beet & Heirloom Tomato Caprese

Roasted Red & Golden Beets, Monte Chevre, Arugula Rockets, Cracked Pepper, Lemon Vinaigrette
\$14

Contemporary Wedge Salad

Baby Iceberg Lettuce, Curled Scallions, Warm Bacon Jam, Crumbled Lardons, Feta, Diced Tomato, Cucumber, Bleu Cheese, Ranch Dressing
\$15

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Main Course

Pan Seared Rosemary Duck Magret

*Glazed Carrots, Parmesan Farro Risotto,
Mustard Pan Gravy*

\$38

Roast Rack of Colorado Lamb

*Grilled Asparagus, Boursin Polenta Cake,
Rosemary Jus Lie*

\$54

Prosciutto Wrapped Baby Salmon Pave

*Glazed Baby Carrots, Multi Grain Pilaf,
Citrus Butter*

\$36

Gorgonzola Crusted 6oz Filet

*Sautéed Spinach, Whipped Garlic Potato,
Madeira Demi-Glace*

\$52

Pan-Seared Boursin Chicken Roulade

*Sautéed Spinach, Roasted Red Peppers, Lemon
Pepper Asparagus, Rosemary Supreme Sauce*

\$36

Smoked Farmhouse Chicken Pappardelle

*Roasted Carrots, Field Peas, Sweet Corn, Bacon
Lardons, Boursin Cream Sauce*

\$36

Gulf Seafood Cioppino

*Grilled Asparagus, Confit Heirloom Tomatoes,
Herb & Parmesan Orzo, Saffron Tomato Broth*

\$38

Pecan Smoked Beef Plate Rib

*Charred Broccolini, Whipped Garlic Potatoes,
Korean BBQ Sauce*

\$50

"Sous Vide" Juniper Elk Chop

*Sweet Potato Nage, Roasted Root Vegetables,
Smashed Fingerlings, Sauce Forrestier*

\$54

Panko Breaded Pork Tonkatsu

*Charred Baby Bok Choy, Stir Fried Rice,
Mushroom Gravy*

\$40

Pimento Cheese Crusted Prime Ribeye

*Grilled Asparagus, Loaded Baked Potato,
Madeira Demi-Glace*

\$54

Filet of Sole Lady Egmont

*Cucumber Doria, Smashed Red Potato &
Mushroom Hash, Fumet Supreme*

\$38

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Dessert

CW Walnut Brownie Sundae

Chocolate, M&Ms, Vanilla Bean Ice Cream

\$12

Baked Stuffed Pear

Pistachios, Mascarpone, Caramel sauce

\$14

Baked Wildberry Cobbler

Buttermilk Ice Cream, Granola Crumble

\$12

Dark Chocolate Olive Oil Cake

Crème Fraiche, Bing Cherries, Candied Orange Zest

\$14

Vanilla Sponge Cake & Marsala Sabayon

Strawberries, Shaved Chocolate

\$10

Blueberry Lemon Cheesecake

Wildberry Compote, Chantilly Cream

\$14

Contemporary Carrot Cake

Cream Cheese Icing, Candied Pineapples, Toasted Almonds

\$12