

Carol's at Cat Spring RESTAURANT

Friday August 8th — Saturday August 9th

APPETIZERS

CRAB CAKES \$9.99

With remoulade sauce

CHAMPION RODEO UNCORKED 2007 \$9.99

Seared beef tenderloin served atop jalapeno cheese grits drizzled with maple vinaigrette

CHICKEN CROQUETTES \$5.99

A savory blend of chicken, mixed vegetables, lightly breaded and fried with chipotle aioli

CRABMEAT CROSTINI \$5.99

Fresh crabmeat, shredded cheese, diced red peppers and herbs on toast points

OLIVE TAPENADA \$5.99

Fresh black olives, Spanish stuffed olives, garlic, herbed feta cheese on Italian toast points

SEAFOOD STUFFED MUSHROOMS \$9.99

A Blend of fresh seafood, seasoning and cheese, stuffed in mushrooms, then baked

SOUP

SOUTHWEST BLACK BEAN SOUP

\$3.99 cup/ bowl \$8.99

SALADS

Weir's Choice \$12.99

Spring mix, grilled chicken, toasted pecans, granny smith apples and bleu cheese crumbles with balsamic vinaigrette

Side Caesar Salad \$3.99

Crisp romaine, homemade seasoned croutons and special Caesar dressing

Field of Greens \$6.99

Mixed baby field greens, tomato and onions
With your choice of dressings

Side Salad \$3.99

Mixed field greens, fresh tomatoes and shaved red onion
with your choice of dressings

Dressings are: House Balsamic; Bleu Cheese; Ranch; Caesar; Honey Mustard; or Oil & Vinegar

ASSORTED DESSERT TRAY

And

DESSERT SPECIALS: Crème Brulee-Bananas Foster-White Chocolate Bread Pudding

Carol's at Cat Spring

RESTAURANT

Friday August 8th — Saturday August 9th

ENTREES

GO WILD & SURF \$39.99

Grilled Bison Tenderloin with shrimp
& mushroom brandy demi glace
(Recommended medium rare or rare)

BLACK & BLEU FILET \$28.99

Beef Center Cut Filet topped with bleu cheese crumbles,
crispy onion rings and cabernet demi glace

COWBOY RIBEYE STEAK \$26.99

Seasoned, grilled then topped with red chili butter
served with chef's vegetable blend

CHILE RUBBED TUNA \$24.99

Seared very rare and served with
Soba noodles and mango salsa

HANGER STEAK \$19.99

(the second most tender steak)
Seasoned and grilled, then sliced into medallions
with chef's vegetable blend and a light brown sauce

ESPRESSO CHICKEN BREAST \$19.99

Espresso rubbed chicken breast seasoned, seared and
Finished with a Kahlua cream demi glace

CAROL'S FAVORITE PASTA \$19.99

Chicken, sausage, shallots, garlic, tomatoes
and corn, in a parmesan cream sauce,
served over penne pasta

SALMON \$24.99

Pecan crusted, pan seared and served with rice,
vegetables and a light dill cream sauce

STUFFED LAKE TROUT \$23.99

Seafood stuffed lake trout
with rice, vegetables and a seasoned cream sauce

ASSORTED DESSERT TRAY

And

DESSERT SPECIALS: Crème Brulee—Bananas Foster— White Chocolate Bread Pudding