



TRIANGLE RESTAURANT WEEK -SPECIAL MENU-



MONDAY, JANUARY 21ST - SUNDAY, JANUARY 27TH, 2019

LUNCH 11AM - 4PM

\$10 PER PERSON†

Please choose one from each category:

FIRST COURSE CHOICES

Cup of Soup of the Day

Ask your server for today's homemade soup.

Side House Garden Salad

Tomatoes, cucumbers, carrots, red onions, Cheddar-Jack, and our housemade garlic croutons over mixed greens.

SERVED WITH YOUR CHOICE OF OUR FAMOUS HOUSEMADE DRESSINGS:

BLUE CHEESE • RANCH • HONEY MUSTARD • BALSAMIC VINAIGRETTE • CHIPOTLE RANCH • THAI PEANUT

SECOND COURSE CHOICES

The Varsity Cheeseburger*

Classic chargrilled cheeseburger with American cheese on a toasted brioche bun. Served with beer-battered fries.

Turkey Club Wrap

Roasted turkey breast with smoked bacon, shredded lettuce, tomato, and pesto mayonnaise on a soft tomato basil tortilla. Served with beer-battered fries.

Chargrilled Chicken Tacos

Two grilled flour tortillas stuffed with fresh chicken breast, sweet mango salsa, baja-style cabbage, pico de gallo, and spicy mayo. Served with our fresh housemade corn tortilla chips and chipotle lime salsa.

Shrimp Po'Boy Wrap

Tender popcorn style shrimp, shredded lettuce, sliced tomato, pickled onions, and rémoulade sauce in a tomato basil tortilla.

NEW! Pimento Cheese BLT

Smoked bacon, lettuce, tomato, housemade pimento cheese on whole wheat toast.

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to mechanical pitting, an occasional olive pit or fragment may remain.

† Does not include tax or gratuity.

500 Glenwood Ave. | Raleigh NC, 27603

CAROLINALEHOUSE.COM



TRIANGLE RESTAURANT WEEK -SPECIAL MENU-



MONDAY, JANUARY 21ST - SUNDAY, JANUARY 27TH, 2019

DINNER 5PM-10PM

\$20 PER PERSON[†]

Please choose one from each category:

FIRST COURSE CHOICES

Beer-Battered Cheese Curds

Fried Wisconsin white cheddar bites with red pepper jalapeño jam.

Frickles™

Get hooked on our fried dill pickle chips with housemade ranch and creamy horseradish sauce.

SECOND COURSE CHOICES

Thai Chicken Bowl

Tender chicken tossed with broccoli, bell peppers, and red onion in a sesame peanut sauce with seasoned rice and crispy wontons.

Chorizo Meatloaf

Savory chorizo sausage, ground beef, bacon, and poblano peppers. Served with house mashed Yukon Gold potatoes, chipotle-bacon gravy, and crispy onion strings.

NEW! Autumn Chopped Salad

Fresh mixed greens, Fuji apples, pecans, blue cheese, Craisins, and bacon all tossed with poppyseed dressing.

THIRD COURSE CHOICES

NEW! Apple Pie Bread Pudding

Vanilla bean ice cream and salted caramel sauce.

NEW! Doughnuts Baker's Dozen

Warm doughnut holes with cinnamon sugar, Ghirardelli chocolate, and salted caramel sauce.

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ALE YEAH!®