

Carrington's
At The Berry Hill Resort

Appetizers

Mini Crab Cakes

Seared and served with tossed mixed greens and a cilantro lime aioli

-9-

Grilled Shrimp Cocktail

Served with a pear and fennel slaw and topped with pineapple salsa

-9-

Fried Green Tomato

Layered with avocado and topped with pimento cheese and served with tossed greens and a cilantro lime aioli

-8-

Second Course

Wedge Salad

Crisp Romaine topped with crumbled bacon, blue cheese, tomatoes and fried onions served with home made blue cheese dressing

-6-

Spinach and Mixed Green Salad

Topped strawberries, mandarin oranges, herb cheese, and candied walnuts served with house raspberry dressing

-6-

Caesar Salad

Crisp Romaine lettuce tossed with parmesan cheese, croutons, in our homemade Caesar dressing and parmesan crisp

-6-

Roasted Butternut Squash and Apple Bisque

-5-

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Entrees

Sesame Crusted Ahi Tuna

*Served with grilled summer squash, mandarin oranges,
and topped with seaweed salad and a pear and fennel slaw*

-18-

Filet Mignon

*Center cut filet grilled, paired with a blackberry demi-glace
served with sweet potato au gratin and seasonal vegetable*

-25-

Add grill shrimp or crab cake -6-

Shrimp and Grits

*Jumbo shrimp sautéed with bacon, peppers, onions in a
Cajun broth resting on cheddar grits topped with sautéed
spinach and a roasted tomato chutney*

-18-

Plantation Ribeye

*12oz. center cut grilled, topped with fried tobacco onions
served with sweet potato au gratin and seasonal vegetable*

-21-

Chicken Blue Ridge

*Stuffed with bacon, blue and herb cheese and served with
mushroom risotto and seasonal vegetable*

-18-

Fresh Seafood Specials

Market Price

**Here at Berry Hill we pride ourselves on using only the freshest ingredients
available often shopping at local farms and produce retailers as well as
growing all of our own herbs. Enjoy!*

Chef Jason Allen Collie