

The Carolina Dining Room

— Appetizers —

CHAPEL HILL GOAT CHEESE & FIG STRUDEL

APPLE RAISIN SALAD
RIESLING PEPPERCORN VINAIGRETTE
10

LUMP CRAB MARTINI

HONEY LEMON MARINATED LUMP CRAB
LOCAL TOMATO & HORSERADISH GAZPACHO
14

BRAISED PORK RIBS

APPLE CIDER BBQ SAUCE, CUCUMBER RELISH AND WATERCRESS SALAD
13

ISLAND CREEK OYSTERS

LEMON, MIGNONETTE
12

JUMBO SHRIMP COCKTAIL

SOUTHERN CABBAGE SLAW, HOUSE RED SAUCE, LEMON WEDGES
14

LOBSTER AND CRAB CAKE

GREEN TOMATO RÉMOULADE
ARUGULA & FENNEL SLAW
15

HOUSE CURED SMOKED SALMON ROLL

TURTLE BEAN SALSA
JICAMA & CUCUMBER SLAW
TOMATO AIOLI
11

LOBSTER BISQUE

BRISTOL CREAM SHERRY CRÈME FRAÎCHE
7

ICEBERG SALAD

MAYTAG BLEU CHEESE DRESSING, MARINATED DICED TOMATOES & SMOKED BACON
9

CAESAR SALAD

CRISP ROMAINE, TRADITIONAL DRESSING, GARLIC CROUTONS & PECORINO ROMANO
9

BABY FIELD GREENS

BOSTON BIBB LETTUCE, TOMATOES, SHAVED CUCUMBERS
FREESTONE PEACH AND PECAN VINAIGRETTE
8

— Steaks and Chops —

OUR STEAKS AND CHOPS ARE THE FINEST USDA CHOICE AVAILABLE; HAND SELECTED FOR PROPER MARBLING AND AGED A MINIMUM OF FIVE WEEKS FOR FLAVOR AND TENDERNESS.

OUR SEASONED STEAKS ARE CRUSTED WITH OUR SIGNATURE RUB FOR GREAT FLAVOR.
SERVED WITH CHEFS RECOMMENDED SIDE DISHES.

8 OZ. FILET MIGNON

30

12 OZ. RIBEYE STEAK

32

12 OZ. NEW YORK STRIPLOIN

33

SURF & TURF 8 OZ. FILET MIGNON & 6 OZ. MAINE LOBSTER TAIL WITH DRAWN BUTTER

52

(20 SURCHARGE)

FRESH CATCH OF THE DAY

31

LOCAL FREE-RANGE CHICKEN BREAST

26

The Carolina Dining Room

~ Entrées ~

NEW WAVE VEAL OSCAR

CRAB AND BOURSIN PURSE AND LEMON TOMATO BÉARNAISE
30

PEACH SOAKED CHICKEN

HAZELNUT MASHED POTATOES
SNAP PEAS & FOREST MUSHROOMS
PAN JUS
26

COLUMBIA RIVER KING SALMON

PETITE MIXED POTATOES
RAINBOW CHARD
PINOT NOIR BUTTER SAUCE
30

FILET OF BEEF DIANE

WILD MUSHROOM & DIJON MUSTARD DEMI GLACE, PARMESAN WHIPPED POTATOES
FRENCH GREEN BEANS & OVEN-ROASTED ROMA TOMATO
31

JUMBO PRAWNS AND SCALLOPS

THAI NOODLES, COCONUT CURRY BROTH & STIR FRIED VEGETABLES
29

ALASKAN HALIBUT

STEAMED MUSSELS WITH PERNOD & EDAMAME BEANS
BLACK PEPPER FETTUCCINI
SAFFRON BROTH
32

SLOW-ROAST PRIME RIB OF BEEF

CREAMED SPINACH, YORKSHIRE PUDDING, CREAMED HORSERADISH & JUS LIÉ
10 OZ. REGULAR CUT 29
OR
14 OZ. KING CUT AVAILABLE 34
(15 SURCHARGE)

CRISPY SOUTHERN PORK TENDERLOIN

ROASTED PEPPER & GRUYÈRE GRITS STACK
BROCCOLINI, SHALLOT PAN GRAVY
29

MIXED GRILL

COLORADO LAMB CHOP, VEAL LOIN & LEMONGRASS JUMBO PRAWNS
TWO-POTATO TORTE
PEPPERCORN BRANDY SAUCE & TOMATO BÉARNAISE
34

PAN-SEARED MOUNTAIN TROUT

STONE GROUND "SHRIMP AND GRITS" WITH LOBSTER LEMON SAUCE
28

~ Desserts & Cheeses ~

TAHITIAN VANILLA CRÈME BRÛLÉE

8

ICE CREAM & SORBET

VANILLA, BELGIAN CHOCOLATE, CARAMEL CONE,
BUTTER PECAN & COFFEE MOCHA CHIP ICE CREAM
MANGO & RASPBERRY SORBET
8

STRAWBERRY RHUBARB CHEESECAKE

VANILLA CHEESECAKE
WITH A STRAWBERRY & RHUBARB GELÈE
SERVED ON CHOCOLATE BISCOTTI & STRAWBERRY CONSOMMÉ
8

CHOCOLATE S'MORES & CAROLINA STRAWBERRY SHORTCAKE

DARK CHOCOLATE MOUSSE, GRAHAM CRACKER SHORTBREAD
COOKIE, TOPPED WITH VANILLA BEAN MARSHMALLOWS.
PAIRED WITH STRAWBERRIES, BUTTERY BISCUITS
& FRESH WHIPPED CREAM
8

PINEAPPLE UPSIDE DOWN CAKE

VANILLA - PINEAPPLE REDUCTION & VANILLA ICE CREAM
8

THE "ROCK" PILE

A SAMPLING OF EACH OF OUR SELECT ICE CREAMS
8

PEACHES & CREAM

8

CHEESE COURSE

SELECTION OF THREE LOCAL
& IMPORTED ARTISAN CHEESES
10

PINEHURST BROWNIE SUNDAE

WARM TRIPLE CHOCOLATE BROWNIE
TOPPED WITH FRENCH VANILLA, BELGIUM CHOCOLATE CHIP
& CARAMEL CONE ICE CREAM
HOT FUDGE, CARAMEL SAUCE & CANDIED PECANS
8

MAP Guests receive a choice of either an appetizer or soup or salad, entrée and dessert
Surcharged items additional