

The Carolina Dining Room

— Appetizers —

SWEET VIDALIA & OAK BLUFF TOMATO PIE

PEPPER CRESS GREENS & CHIANTI BASIL REDUCTION

10

SCALLOP & CAROLINA SHRIMP LOLLIPOP

RED & YELLOW CURRY VINAIGRETTE DRIZZLE

13

BRAISED PORK RIBS

APPLE CIDER BBQ SAUCE, CUCUMBER RELISH AND WATERCRESS SALAD

13

STERLING SILVER BEEF CARPACCIO

BABY ARUGULA SALAD, CHIVE DIJON EMULSION

13

MALEPAQUE OYSTERS

LEMON, BREAKFAST RADISH, MIGNONETTE

12

JUMBO SHRIMP COCKTAIL

SOUTHERN CABBAGE SLAW, HOUSE RED SAUCE, LEMON WEDGES

14

PINEHURST CLAM BAKE

LITTLE NECK CLAMS TOSSED WITH ARROWLEAF SPINACH, SWEET PEPPERS
& PANCETTA CRISPS PARMESAN GLAÇAGE

12

LOBSTER BISQUE

DRY SACK SHERRY CRÈME FRAICHE

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

PRESTIGE FARM FREE RANGE CHICKEN BREAST

26

FRESH CATCH OF THE DAY

31

12 OZ. RIBEYE STEAK

32

“PLUME DE VEAU” 14 OZ. VEAL CHOP

32

12 OZ. NEW YORK STRIPLOIN

33

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

52

(20 SURCHARGE)

The Carolina Dining Room

~ Entrées ~

NEW WAVE VEAL OSCAR

CRAB AND BOURSIN PURSE AND LEMON TOMATO BÉARNAISE

30

PAN ROASTED ASHLEY FARM FREE-RANGE CHICKEN BREAST

WILD MUSHROOM LINGUINI, TRUFFLE CREAM

26

FILET OF BEEF DIANE

WILD MUSHROOM & DIJON MUSTARD DEMI GLACE, PARMESAN WHIPPED POTATOES

FRENCH GREEN BEANS & OVEN-ROASTED ROMA TOMATO

31

JUMBO LUMP CRAB CAKES

SWEET POTATO POMMES FRITES, ARUGULA, TRI COLOR PEPPER & ROASTED TOMATO SLAW

29

POTATO-CRUSTED SEABASS

WILTED SPINACH AND RED ZINFANDEL REDUCTION

32

SLOW-ROAST PRIME RIB OF BEEF

CREAMED SPINACH, YORKSHIRE PUDDING & CREAMED HORSERADISH JUS LIE

10 OZ. REGULAR CUT 29

OR

14 OZ. KING CUT AVAILABLE 34

(15 SURCHARGE)

PORK CHOP

CORN BREAD & SWEET POTATO NAPOLEON SAUTÉED WILD GREENS, ROASTED APPLE CIDER BUTTER

29

DOUBLE COLORADO LAMB CHOP

GRAIN MUSTARD, HONEY AND PUMPKIN SEEDS WITH SPINACH MASHED POTATOES AND THYME JUS

38

(16 SURCHARGE)

PAN-SEARED MOUNTAIN TROUT

STONE GROUND "SHRIMP AND GRITS" WITH LOBSTER LEMON SAUCE

28

~ Desserts & Cheeses ~

APPLE CIDER CRÈME BRÛLÉE

APPLE CHIPS

8

ICE CREAM & SORBET

VANILLA, BELGIAN CHOCOLATE, CARAMEL CONE,
BUTTER PECAN & COFFEE MOCHA CHIP ICE CREAM

MANGO & RASPBERRY SORBET

8

SALTED CARAMEL, CHOCOLATE LAVA CAKE

VANILLA ICE CREAM & HOT CHOCOLATE FOAM

8

HOT FUDGE SUNDAE

YOUR CHOICE OF ICE 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

FEATURING: MAYTAG BLEU, SHARP VERMONT CHEDDAR
& DOUBLE CRÈME BRIE

10

CARAMELIZED PEAR TART

WARM ALMOND CREAM AND VERMONT MAPLE ANGLAISE

8