

The Carolina Dining Room

— Appetizers —

SMOKED SALMON, STILTON & OAK BLUFF TOMATO CHEESECAKE

ONION RELISH, PETITE MACHE SALAD
& RED "ZIN" REDUCTION

10

HEIRLOOM BEETS, PROSCIUTTO DI PARMA & BABY ARUGULA

SHAVED PARMESAN, EVOO & 12-YEAR-OLD BALSAMIC VINEGAR

12

BBQ PORK TWO WAYS

ASIAN BBQ-GLAZED PORK RIBS
PAIRED WITH NC SMOKED PULLED PORK
ON CRISP BRIOCHE WITH SWEET & SOUR SLAW

13

ISLAND CREEK OYSTERS

LEMON, MIGNONETTE

12

JUMBO SHRIMP COCKTAIL

SOUTHERN CABBAGE SLAW, HOUSE RED SAUCE, LEMON WEDGES

14

LOBSTER AND CRAB CAKE

SMOKED TOMATO AIOLI
JALAPEÑO COULIS
JICAMA, CILANTRO & GREEN PAPAYA

15

COUNTRY PATÉ, FOIE GRAS & FIG COMPOTE

ICE WINE GELÉE & WALNUT BREAD

14

LOBSTER BISQUE

BRISTOL CREAM SHERRY CRÈME FRAÎCHE

7

BABY ICEBERG SALAD

MAYTAG BLEU CHEESE DRESSING, OAK BLUFF TOMATOES & APPLEWOOD SMOKED BACON

10

CAESAR SALAD

CRISP ROMAINE, TRADITIONAL DRESSING, GARLIC CROUTONS & PECORINO ROMANO

9

BABY FIELD GREENS

ARTISAN BABY LETTUCES, OAK BLUFF FARM 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

12 OZ. PORK CHOP

28

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

52

(20 SURCHARGE)

FRESH CATCH OF THE DAY

32

LOCAL FREE-RANGE CHICKEN BREAST

26

*An automatic 18% service charge is added to your bill.
The service staff is compensated from this amount.
All prices are subject to North Carolina Sales Tax.*

The Carolina Dining Room

~ Entrées ~

NEW WAVE VEAL OSCAR

CRAB AND BOURSIN PURSE AND LEMON TOMATO BÉARNAISE
31

PAN-SEARED WINSTON-SALEM PHEASANT

ROASTED FINGERLINGS, SUNCHOKES, & CHANTRELLES
COUNTRY BACON JUS
BUTTERNUT FLAN
28

LOCH DUART 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

PAN-SEARED GROUPE

COCONUT-GINGER SCENTED CHINESE BLACK RICE
ROOT VEGETABLES
BURNT HONEY BUTTER SAUCE
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)

BRAISED VEAL SHANK

ROASTED GARLIC WHIPPED POTATOES
MAPLE POACHED MUSHROOMS
RAPINI
29

LAMB AND VENISON DUO

BRAISED LAMB SHOULDER OVER CRISPY ASIAGO RISOTTO
PAIRED WITH GRILLED VENISON CHOP & CELARIAC PURÉE
FIG DEMI
34

PAN-SEARED MOUNTAIN TROUT

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

CHEF'S PICK OF LOCAL FRESH VEGETABLES

PRESENTED OVER LOCAL SWEET POTATO STONE-GROUND GRITS
WITH CHAPEL HILL GOAT CHEESE
22

~ Desserts & Cheeses ~

TAHITIAN VANILLA CRÈME BRÛLÉE

8

THE "ROCK" PILE

A SAMPLING OF EACH OF OUR SELECT ICE CREAMS
8

ICE CREAM & SORBET

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

SAUTÉED APPLES

WITH A CARAMEL MOUSSE ON A SPICED BRETON
& VANILLA BUTTERSCOTCH FOAM
8

CHOCOLATE MOLTEN CAKE

WITH A SALTED CARAMEL GANACHE CENTER
SERVED WITH VANILLA ICE CREAM & SAUCE ANGLAISE
8

CHEESE COURSE

SELECTION OF THREE LOCAL
& IMPORTED ARTISAN CHEESES
11

DUO OF CHOCOLATE

MILK CHOCOLATE POT DE CRÈME
WITH A PISTACHIO BISCOTTI
BITTERSWEET CHOCOLATE & BROWN BUTTER MOUSSE
WITH A CHAMBORD SYRUP
8

PINEHURST BROWNIE SUNDAE

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

PINEAPPLE UPSIDE-DOWN CAKE

VANILLA - PINEAPPLE REDUCTION & VANILLA ICE CREAM
8

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