

The Carolina Dining Room

— Appetizers —

SUMMER TOMATO TRIO

SMOOTH GREEN TOMATO & LUMP CRAB GAZPACHO
GOAT CHEESE & HEIRLOOM TOMATO TART
YELLOW TOMATO CARPACCIO WITH SERRANO HAM & BASIL CHANTILLY
11

VODKA-CURED SALMON GRAVLAX

DILL PICKLED CABBAGE, WASABI CREAM & MUESLI BREAD CROSTINI
12

BRAISED PORK BELLY & CRAWFISH

ROASTED BEETS, ORANGE GRAINY MUSTARD AIOLI, SMOKED PORK JUS
13

FOIE GRAS TERRINE & MAINE LOBSTER SALAD

PEACH & SHERRY JAM WITH PECANS & TOASTED BRIOCHE
15

ISLAND CREEK OYSTERS

LEMON, MIGNONETTE
12

JUMBO SHRIMP COCKTAIL

SOUTHERN CABBAGE SLAW, HOUSE RED SAUCE, LEMON WEDGES
14

LOBSTER AND CRAB CAKE

BABY MIZUNA & GRANNY SMITH APPLE SALAD
PEPPER JAM & SMOKED TOMATO AIOLI
15

LOBSTER CHOWDER

MAINE LOBSTER, SHERRY CRÈME FRAÎCHE, OYSTER CRACKERS
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-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 CHEF'S RECOMMENDED SIDE DISHES.

8-OZ. FILET MIGNON

30

12-OZ. RIBEYE STEAK

32

FRESH CATCH OF THE DAY

32

12-OZ. NEW YORK STRIPLOIN

33

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

52

(20 SURCHARGE)

*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.*

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~ Entrées ~

PORK TENDERLOIN
WITH CRISPY PANCETTA
TRIO OF SWEET POTATO HASH
WITH EDAMAME & WAX BEANS
CARAMELIZED VIDALIA ONION EMULSION
29

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

ROASTED PRAWNS AND SCALLOPS
HOUSE FETTUCCINI PASTA WITH TOMATO,
LEEK & GRILLED FENNEL
ARUGULA PESTO & CHAPEL HILL CREAMERY™ FETA CHEESE
29

ATLANTIC GROUPEL
LOBSTER ANCHO CHILI PEPPER RISOTTO
ROASTED CHERRY TOMATO,
PEA & SAFFRON LEMON BEURRE BLANC
32

PAN ROASTED VEAL LOIN
& HOUSE PASTA
FENNEL TOMATO SAUCE WITH BLUE CRAB,
JUMBO ASPARAGUS, PRESERVED LEMON
& SHAVED ROMANO CHEESE
31

SEARED ALASKAN HALIBUT
HARVEST RICE & CALYPSO BEAN STEW
TOMATO, GINGER & PANCETTA
30

LAMB PORTERHOUSE
& HOUSE LAMB SAUSAGE
CURRIED FINGERLING POTATO,
BRAISED ARTICHOKE, FOREST MUSHROOMS
& FIG JUS
28

PAN-ROASTED DUCK
CRISP POTATO & CAULIFLOWER GATEAU
WITH CHAPEL HILL CREAMERY™ ASIAGO CHEESE
DUCK CONFIT, WILTED MUSTARD GREENS,
CARAMELIZED ORANGE JUS
29

PRESTIGE FARM "ONE BONE"
HALF CHICKEN
OLIVE OIL MASHED POTATO
CAJUN CORN & ASPARAGUS SUCCOTASH
NATURAL THYME PAN JUS
26

CHEF'S PICK
OF LOCAL FRESH VEGETABLES
HOUSE FETTUCCINI PASTA WITH TOMATO,
LEEK & GRILLED FENNEL ARUGULA PESTO,
CHAPEL HILL CREAMERY™ FETA CHEESE
22

~ Desserts & Cheeses ~

TAHITIAN VANILLA
CRÈME BRÛLÉE
8

PINEAPPLE UPSIDE DOWN CAKE
WITH A PINEAPPLE REDUCTION
& A COCONUT PINEAPPLE ICE CREAM
8

ICE CREAM & SORBET
VANILLA, BELGIAN CHOCOLATE, CARAMEL CONE,
BUTTER PECAN, COFFEE OR PINEAPPLE-COCONUT ICE CREAM
MANGO OR RASPBERRY SORBET
8

CHEESE SELECTION
THREE LOCAL
& IMPORTED ARTISAN CHEESES
WITH BERRIES, NUTS & GRAIN MUSTARD
11

CHEESECAKE, CHOCOLATE & STRAWBERRY
SPRING ROLL
WITH BUTTER PECAN ICE CREAM
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
9

THE "ROCK" PILE
A SAMPLING OF EACH OF OUR SELECT ICE CREAMS
8

KEY LIME & CRÈME FRAÎCHE PANNA COTTA
WITH A BLACKBERRY SALSA
& HONEY FLORENTINE CRISP
8

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