

RYDER CUP

♦ Starters ♦

SHRIMP COCKTAIL 14

Southern cabbage slaw, house red sauce, lemon wedges
Or
Chilled shrimp, gazpacho-style, with avocado, cilantro and bermuda onion

ARTISAN CHEESES & OLIVES 13

A selection of three artisan cheeses with berries, dried fruits, nuts, mixed olives and baked focaccia

OLIVES 6

House-marinated gourmet olives (some pits), served with focaccia

CRAB AND MAINE LOBSTER CAKE 15

Smoked tomato aioli, jalapeño coulis
jicama and papaya slaw

RAEFORD BUFFALO WINGS 10

Jumbo chicken wings tossed in hot sauce, served with veggie sticks & bleu cheese dressing
mild, medium or hot

DECONSTRUCTED PORK NACHOS 12

Tortilla chips, BBQ pulled pork, queso sauce, hoop cheese, refried beans, cilantro cream, salsa & guacamole

♦ Soup and Salads ♦

PINEHURST BEAN SOUP 5

Kettle cooked with smoked ham hocks, navy beans & tomato

RYDER SALAD 8

Baby greens, pear, candied pecan, Stilton, dried cranberry & applewood bacon, tossed with citrus dressing

CAESAR SALAD 10

Hearts of romaine, garlic focaccia croutons, shaved parmesan-reggiano & Caesar dressing with grilled chicken 12
with grilled shrimp 14

CHINESE CHICKEN SALAD 12

Soy chicken, napa cabbage, iceberg lettuce, bean sprouts, mandarin orange, macadamia nuts, crisp wontons & sesame dressing

COBB SALAD 12

Iceberg lettuce, smoked ham, roast turkey breast, tomato, avocado, bleu cheese, hard-boiled egg, applewood bacon, garlic croutons, & peppercorn ranch dressing

♦ Sides ♦

MAC N CHEESE 6

Talegio and hoop cheeses, garlic crumbs

STONE-GROUND GRITS 6

Pancetta bacon, maytag bleu cheese, sweet onion

CREAMED ORGANIC SPINACH 6

Roasted garlic, sweet onion and cream

LOADED BAKED POTATO 6

Crème Fraiche, hoop cheese, applewood bacon, scallions

FRENCH FRIES 6

Sea salt, mustard, ketchup

SWEET POTATO FRIES 6

Sea salt, smoked tomato aioli

♦ Sandwiches ♦

CLUB SANDWICH 12

Roast turkey breast, smoked ham, bacon, lettuce, tomato, mayonnaise & choice of bread. Served with kettle potato chips

COOL CHICKEN SLIDERS 10

Chicken salad, celery, lettuce & tomato on two seeded brioche buns. Served with kettle potato chips

PINEHURST BLT 10

Applewood smoked bacon, butter lettuce & beefsteak tomatoes. served on country white bread with basil mayonnaise. Served with kettle potato chips

CAROLINA BURGER 12

8-oz. Angus beef patty, served on house bun, lettuce, tomato, sliced pickle, fried onion rings & applewood smoked bacon. Served with french fries

AMERICAN KOBE BEEF SLIDERS 14

Butter lettuce, muenster cheese, marinated tomato & crispy onion, on two seeded brioche buns. Served with french fries

PRETZEL PANINI 12

Grilled chicken, bacon, muenster cheese, chipotle aioli and roasted tomato. Served with french fries

ALL-NATURAL PORK CUBANO 12

Roasted local pork, ham, thin-sliced pickles, mustard & melted swiss cheese on baguette. Served with sweet potato fries

♦ Entrées ♦

BEEF SHORT RIBS 19

Braised for 6 hours, gorgonzola stone ground grits, sautéed greens & smoked tomato fondue

TEMPURA CATCH OF THE DAY 17

Fresh catch, flash fried with Pale Ale tempura batter. Served with french fries & citrus sweet & sour sauce

BBQ PORK TWO WAYS 18

BBQ ribs and NC smoked pulled pork, brioche, sweet & sour slaw, sweet potato fries & crispy onions

ROSEMARY SHRIMP N GRITS 18

Broiled jumbo prawns, creamy grits with shaved hoop cheese & parmesan

CHICKEN FRIED CHICKEN 16

Prestige Farm chicken breast - thinly pounded and flash fried. Served with sweet potato fries and arugula salad

♦ Desserts ♦

SWEET POTATO TART 7

Topped with cinnamon whipped cream & peanut brittle

KEY LIME PIE 7

Tangy key lime, piled high with creamy meringue

THE ULTIMATE CHOCOLATE CAKE 7

10 layers of moist chocolate cake & rich chocolate fudge icing, with berries & raspberry sauce

BROWNIE SUNDAE 8

Warm triple chocolate brownie with vanilla, chocolate and caramel cone ice cream, topped with hot fudge & candied pecans



DENOTES RYDER CUP SIGNATURE DISH

♦ Beer Selection ♦

BOTTLE

| DOMESTIC \$3.75 | IMPORTS \$5.00 |
|------------------------|----------------|
| Budweiser | Amstel Light |
| Bud Light | Bass Ale |
| Carolina Pale Ale | Beck's |
| Carolina Nut Brown Ale | Beck's Dark |
| Coors Light | Blue Moon |
| Michelob Ultra | Corona |
| Miller Lite | Guinness |
| O'Douls (non-alcohol) | Heineken Light |
| Samuel Adams | Killians Red |
| Yuengling | Stella Artois |

♦ Scotch ♦

| SINGLE MALT | BLEND |
|--------------------|---------------------------|
| Glenlivet 9.25 | Cutty Sark 8 |
| Glenfiddich 9.25 | J&B 8 |
| Oban 11 | Dewars 8 |
| Cragganmore 11 | Johnnie Walker Red 8 |
| Talisker 11 | Chivas Regal 9.25 |
| Glenmorangie 11 | Johnnie Walker Black 9.25 |
| Macallan 12 yr. 11 | Johnnie Walker Blue 40 |
| Dalwhinnie 11 | Chivas Regal Salute 40 |
| Laphroaig 11 | |
| Lagavulin 15 | |
| Macallan 18 yr 32 | |
| Macallan 25 yr. 57 | |

♦ The Classics ♦

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| Mojito 8.75 |
| Mint Julep 9.25 |
| Pinehurst Martini 9.25 |
| Manhattan 9.5 |
| Front Porch Lemonade 10 |
| Bloody Mary 10 |
| The PutterBoy 11.5 |

♦ Bourbon ♦

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| Jim Beam 6.5 |
| Wild Turkey 8 |
| Jack Daniels 8 |
| Maker's Mark 9 |
| Knob Creek 9 |
| Gentleman Jack 9 |
| Woodford Reserve 9 |
| Basil Hayden's 9 |
| Baker's 9 |
| Booker's 11 |

♦ Wines ♦

BY THE GLASS/BOTTLE

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| Hogue, Riesling 8/18 |
| Chateau Montfort, Vouvray 8/34 |
| Beringer, Founders Estate, Cabernet 8/30 |
| Beringer, Founders Estate, Merlot 8/30 |
| Cypress Vineyards, Merlot 8/22 |
| Santa Margherita, Pinot Grigio 12.5/51 |
| Silverado, Chardonnay 14.5/54 |
| Simi, Cabernet Sauvignon 14.75/51 |

HOUSE WINES

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| La Terre, Chardonnay, Cabernet, Merlot 6.5/24 |
| White Zinfandel 6.5/24 |
| Timberwood, Pinot Grigio 6.5/25 |

♦ Wines from the Tour ♦

BY THE GLASS/BOTTLE

♦ White ♦

ARNOLD PALMER CHARDONNAY
10/36
Gold medal winner, Los Angeles Wines of the World competition

GREG NORMAN CHARDONNAY
10/32
Gold medal winner & best of class Los Angeles International Wine & Spirits competition

NOBILO SAUVIGNON BLANC
8.5/26
Best of the white at San Francisco International Wine Competition

NICK FALDO SAUVIGNON BLANC
10/30
Another classic from the award winning Katnook Wineries

♦ Red ♦

GREG NORMAN CABERNET/SHIRAZ
10/32
Rated 89 points by the Wine Spectator
The exclusive wine of the 2009 Presidents Cup

ERNIE ELS RED BLEND
0/180
Gold medal winner Veritus Awards - South Africa National Wine Show
Grand gold medal winner at
Sélections Mondiales des Vins - Canada

GREG NORMAN CABERNET/MERLOT
10/38
The exclusive wine of the 2009 Presidents Cup

NICK FALDO CABERNET
10/30
Rated 88 by Wine Enthusiast

*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.*