

Sides

MAC 'N CHEESE

Taleggio and hoop cheese with garlic crumbs. **7.5**
Add grilled chicken **4**

ONION RINGS AND PEPPERS

Batter fried onion rings tossed in BBQ spice with blistered Shishito peppers.
Served with horseradish sauce and Buffalo sauce. **9**

Desserts

BROWNIE SUNDAE

Warm triple-chocolate brownie with vanilla, chocolate
and caramel cone ice cream, topped with hot fudge and candied pecans. **10**

RED VELVET CAKE

Red velvet cake layered with cream cheese mousse,
berry sauce and fresh raspberries. **10**

MILE-HIGH KEY LIME PIE

Raspberry coulis, vanilla chantilly, candied macadamia nuts
and seasonal fruit. **12**

CARAMEL TOFFEE BREAD PUDDING

Vanilla ice cream and hot butter rum sauce. **10**

Ryder Cup Specialty Drinks

CAROLINA PEACH TEA

Vodka, Gin, Rum, Tequila, Peach Schnapps and Sweet Tea. **13**

CUCUMBER JALAPEÑO MARGARITA

Lunazul Blanco Tequila, fresh lime juice, sweet and sour, jalapeño slices,
housemade cucumber juice, garnished with a fresh sliced cucumber wheel. **14**

PASSIONFRUIT COSMO

Asbolut Mandarin vodka, housemade simple syrup and passion fruit purée,
garnished with a lime twist. **15**

GRAPEFRUIT BOURBON SOUR

Four Roses Bourbon, fresh lemon juice, fresh grapefruit juice,
garnished with a fresh grapefruit wedge. **13**

LAVENDER HONEY LEMONADE

Sutler's gin, housemade lavender honey simple syrup,
fresh lemon juice, lavender petal, Garnished with sage. **14**

SEASONAL CRAFT BEERS **6.75**

White Wines

SAUVIGNON BLANC

The Ned, Marlborough, New Zealand **10/31**
Justin, Central Coast, CA **11.5/43**

PINOT GRIGIO

Castelnuovo del Garda, Veneto, Italy **9/33**

CHARDONNAY

Louis Latour, Chameroy, Burgundy, France **11/41**
Cambria "Katherine's Vineyard," Santa Maria Valley, CA **12/45**
Chalk Hill, Sonoma Coast, CA **13**
Pinehurst No. 2, NC **30**

RIESLING

Sparkman "Birdie," Columbia Valley, WA **11/41**
Nik Weis "Urban" Mosel, Germany **9/33**

SPARKLING/CHAMPAGNE

Korbel, Brut, CA **10/34**
Lamarca Prosecco, Italy **11/37**

ROSÉ

Raimat, Costers del Segre, Spain **9/30**

Red Wines

PINOT NOIR

Rickshaw, CA **9**
Wild Hills, Willamette Valley, OR **11/40**

MERLOT

Chateau Graves de Rabion, Saint-Emillion, Bordeaux France **12/45**
Oberon, Napa Valley, CA **13/46**

RED BLEND

In Volo, Toscana Rosso, Tuscany Italy **10/37**
Jeff Cohn Cellars "Smoke and Mirrors," CA **15/56**

CABERNET SAUVIGNON

Drumheller, Columbia Valley, WA **12/45**
Decoy by Duckhorn, Sonoma County, CA **16/56**
Quilt, Napa Valley, CA **19/72**
Pinehurst No. 2, NC **30**

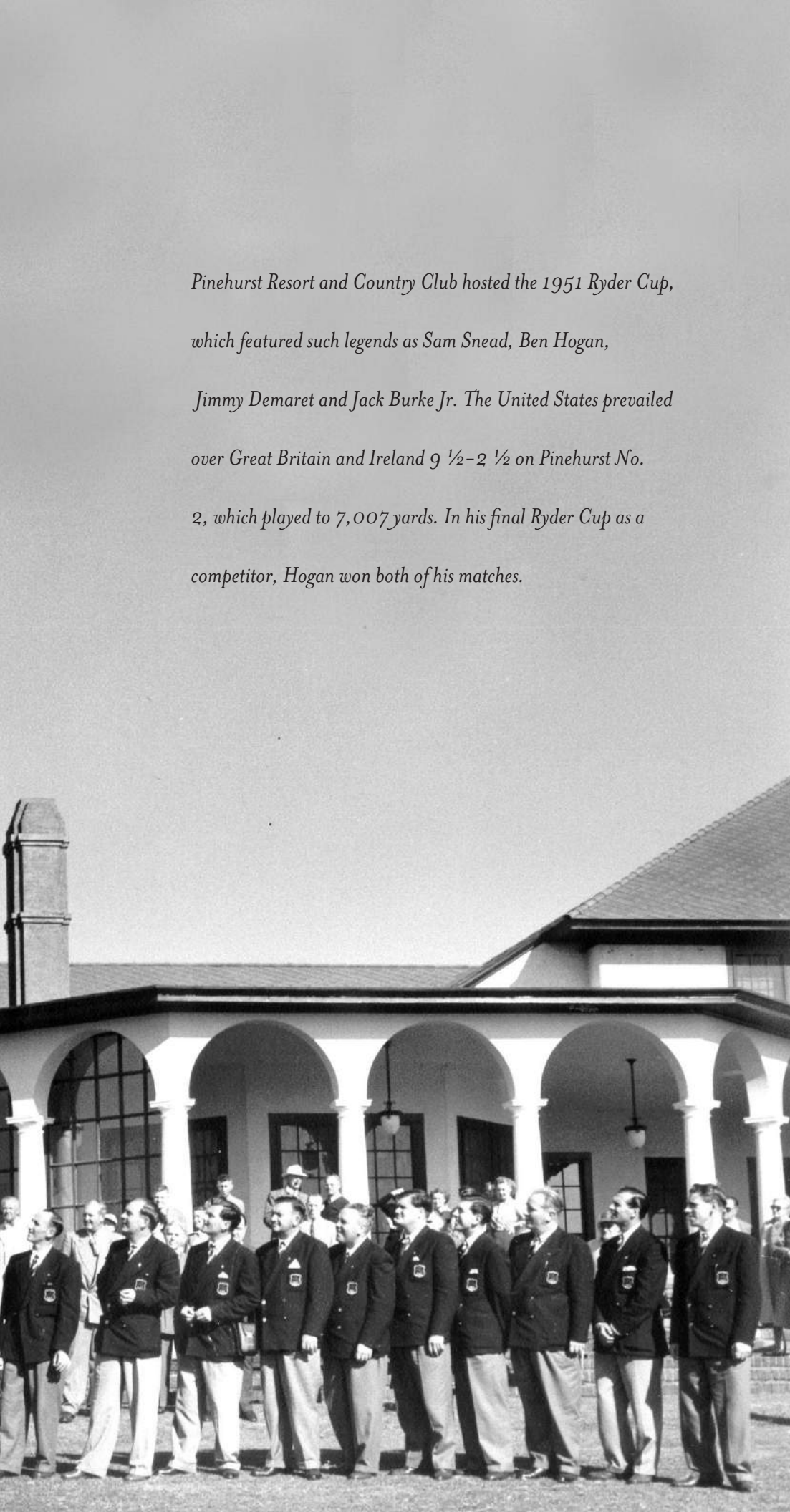
ZINFANDEL

Joseph Wagner "Beran," Sonoma County, CA **13/50**



THE RYDER CUP LOUNGE





Pinehurst Resort and Country Club hosted the 1951 Ryder Cup, which featured such legends as Sam Snead, Ben Hogan, Jimmy Demaret and Jack Burke Jr. The United States prevailed over Great Britain and Ireland 9 ½-2 ½ on Pinehurst No. 2, which played to 7,007 yards. In his final Ryder Cup as a competitor, Hogan won both of his matches.

Soups and Small Plates

PINEHURST BEAN SOUP

Kettle cooked with smoked ham hocks, northern white beans and tomato. **5.5**

CHARCUTERIE AND CHEESES

Fine selection of cured meats and gourmet cheeses, served with seasonal pickles, grain mustard, crackers, pita chips and lavash bread. **14**

"DEVILED EGG" TOASTS

Housemade deviled egg salad on toasted marble rye, with smoked pimento cheese, pickled watermelon radish and country ham. **7.5**

BBQ PORK NACHOS

BBQ pulled pork, queso sauce, hoop cheese, refried beans, corn pico de gallo, sour cream, avocado lime drizzle and salsa. Served on tortilla chips. **12**

Wings

HICKORY SMOKED WINGS

Choice of:

- Sticky • Caribbean Jerk • Parmesan Garlic
- Traditional Buffalo (spicy, medium or mild)

Served with Alabama white sauce, carrots and celery. **12**

Salads

Available in Half or Full Portions

SESAME TUNA SALAD

Chilled sesame-encrusted tuna (served rare), Napa cabbage, iceberg lettuce, sweet peppers, snap peas, carrots, mandarin orange and spicy cashews, tossed with our soy dressing. **8 / 14**

COBB SALAD

Iceberg lettuce, smoked ham, roasted turkey breast, tomato, avocado, blue cheese, hard-boiled egg, applewood-smoked bacon and garlic croutons with peppercorn ranch dressing. **8 / 14**

CAESAR SALAD

Romaine lettuce, house-made dressing, toasted croutons and imported Parmesan. **7.5 / 13**
 Add grilled chicken **4**
 Add grilled shrimp **5**

OUR EVERYDAY HOUSE SALAD

Artisan lettuce, tomato, cucumber, bacon, egg and croutons. **5 / 8**

RYDER SALAD

Baby greens, pear, candied pecans, Stilton cheese, dried cranberry and applewood-smoked bacon, tossed with citrus dressing. **8 / 14**
 Add grilled chicken **4**
 Add grilled shrimp **5**

Sliders and Handhelds

PINEHURST CHICKEN SALAD SLIDERS

Poached chicken salad with celery, onions, lettuce and tomato on two petite croissants. Served with kettle chips. **12**

LOBSTER ROLL

Maine Lobster salad, artisan bibb lettuce and lemon wedge on a classic brioche bun.
 Served with housemade potato chips. **20**

GRILLED CHICKEN QUESADILLA

Fresh tomato, cilantro and chihuahua cheese wrapped in a flour tortilla. Served with salsa, sour cream and tortilla chips. **12**

CRISPY GROUPER TACOS

Southern coleslaw, pico de gallo and chipotle ranch on warm flour tortillas. Served with French fries. **12.5**

GRILLED SHRIMP TACOS

Cilantro-lime shrimp, chipotle coleslaw, pineapple salsa and avocado lime drizzle on warm flour tortillas. Served with French fries. **13.5**

Burgers and Such

PINEHURST BLT

Applewood-smoked bacon, green leaf lettuce, beefsteak tomatoes on country white bread with basil mayonnaise. Served with kettle potato chips. **12.5**

CAROLINA BURGER*

8-oz. house blend beef patty on house brioche with lettuce, tomato, onion, pickle spear, fried onion rings and applewood-smoked bacon. Served with french fries. **14.5**

TURKEY CLUB

House-roasted turkey breast, applewood-smoked bacon, lettuce, local tomato, basil pesto mayonnaise on toasted ciabatta bun. Served with kettle potato chips. **13.5**

SOUTHERN CHICKEN SANDWICH

Buttermilk fried or grilled chicken breast, lemon-herb aioli, sliced dill pickles, lettuce and tomato on a toasted brioche bun. Served with french fries. **13.5**

PUB BURGER

Two 5-oz. beef patties, Guinness onions, sautéed mushrooms, pork belly, lettuce, tomato, horseradish cream and whole grain mustard aioli. Served with housemade potato chips. **17**

TOMATO AVOCADO MELT

Heirloom tomato, avocado, smoked pimento cheese, lettuce on grilled sunflower bread. Served with housemade potato chips. **13**

*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.