



THE CENTENNIAL NO. 8

LUNCH MENU

Starters and Salads

FULLY LOADED NACHOS

Warm tortilla chips, chili con queso, jalapeños, black olives, green onions, sour cream, guacamole and salsa. Choice of chicken or BBQ pork. **11.5**

FRENCH FRIES

Side order **4** Basket **7**

Add no-bean chili and cheese **9**

CHIPS AND SALSA

Warm tortilla chips with housemade salsa. **7**

CRISPY CHICKEN WINGS OR BONELESS CHICKEN TENDERS

Tossed in choice of Buffalo, BBQ or fiery chipotle honey sauce. Served with celery and blue cheese or ranch. **11.5**

NO-BEAN CHILI

Our classic housemade Angus beef chili, topped with cheddar cheese, green onions and sour cream. **6**

SOUP DU JOUR

Ask your server about today's fresh housemade soup. Cup **5** Bowl **6.5**

SOUP AND SANDWICH

Today's soup and your choice from the Deli Board. **12**

HOUSE SALAD

Mixed greens, English cucumber, tomato, croutons and choice of dressing. Small **6** Large **10** Add chicken **4** Add grilled shrimp **5**

TUNA SALAD

Housemade salad, mixed greens, local tomatoes, black olives and croutons. **12.5**

8 CAESAR SALAD

Crisp romaine, romano cheese, tomatoes, black olives and croutons, tossed with house Caesar dressing. **10** Add grilled chicken **4** Add grilled shrimp **5**

8 SOUTHWEST CHICKEN SALAD

Romaine garnished with tomatoes, cucumber, cheddar cheese, corn salsa, tortilla strips and spicy Texas honey, tossed with chipotle ranch. Choice of grilled chicken breast or fried chicken tenders. **14** With grilled shrimp **15**

Dressing choices: peach-pecan vinaigrette, balsamic vinaigrette, ranch, blue cheese and herb vinaigrette.

LET'S MAKE IT A WRAP

Make any of our salads or sandwiches into a wrap and take it with you. Served with your choice of kettle-cooked chips, french fries or coleslaw and pickle spear.

Sandwiches, Etc.

Served with your choice of kettle-cooked chips, french fries or coleslaw and pickle spear.

THE DELI BOARD ~BUILD YOUR OWN SANDWICH~

Select from turkey or ham, add lettuce and tomato and your choice of cheese and bread. **12**

Add tuna salad **13** Make it a club **14**

RACHEL SANDWICH

Deli style smoked turkey breast, Swiss cheese, coleslaw and Thousand Island on thick sliced rye bread **12**

8 THE CENTENNIAL BURGER*

Half-pound Kobe beef, lettuce, tomato, applewood-smoked bacon, shaved Bermuda onion and choice of American, Swiss, provolone or cheddar cheese. Served on a soft brioche bun. **15**

8 PATTY MELT*

Half-pound Kobe patty, Swiss cheese, sautéed mushrooms, onions and creamed horseradish. Served on toasted rye. **14.5**

8 GUN CLUB PANINI

Grilled chicken, roasted pepper, wilted spinach, roasted garlic and provolone cheese on pressed flatbread. **12.5**

8 THREE LITTLE PIGS GRILLED CHEESE

Smoked pork, ham and applewood-smoked bacon with cheddar, provolone and american cheeses on griddled Panini bread. **14**

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, hearts of romaine and shaved Parmesan-Reggiano tossed with Caesar dressing. Served in a garlic and herb tortilla wrap. **12.5** With grilled shrimp **13.5**

BUFFALO CHICKEN WRAP

Fried chicken tenders, lettuce, tomato and shredded cheddar, tossed in your choice of Buffalo, BBQ or chipotle honey sauce. Served with ranch dressing. **13**

PULLED PORK BBQ SANDWICH

Slow-roasted pulled pork shoulder, North Carolina vinegar-based BBQ sauce. Served on a toasted soft brioche bun. **11.5**

PINEHURST BLT

Applewood-smoked bacon, lettuce, beefsteak tomatoes and basil mayonnaise. Served on choice of toasted bread. **12**

GRILLED CHICKEN BREAST SANDWICH

Herb-grilled Joyce Farms chicken breast, lettuce, tomato and shaved onion. Served on a toasted brioche bun. **12.5**

8 Centennial No. 8 signature item.

*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne 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. An 18% service charge applies. Service staff is compensated from this amount. All items are subject to north Carolina sales tax.



THE CENTENNIAL NO. 8

BEVERAGE MENU

»»» Beer «««

DOMESTIC 4.75	IMPORT 6.00
Budweiser	Corona
Bud Light	Corona Light
Coors Light	Guinness
Michelob Ultra	Heineken
Miller Lite	Stella Artois
Yuengling	
O'Doul's	

CRAFT BEER 6.75

Man of Law IPA, Southern Pines Brewing Company
 Duck Hook Cream Ale, Southern Pines Brewing Company

SEASONAL DRAFT CRAFT BEERS

Pints 6.75 Pitchers 24

»»» No. 8 Signature Cocktail «««

CENTENNIAL TIP-UP 13

Named after Annie Oakley's most trusted trick shot rifle, a Stevens Tip-Up, it pays homage to the sharpshooter's time in Pinehurst.

Bulleit bourbon, ginger beer, house ginger, mint agave syrup and fresh lime juice. Served in a copper Moscow mule mug.

»»» Wine «««

La Terre Chardonnay 7.75 / 28
 La Terre Cabernet Sauvignon 7.75 / 28

»»» Dessert «««

HOUSE-BAKED COOKIES 2
 Oatmeal Raisin or Chocolate Chip

FOUNTAIN SODA 2.55

PINEHURST NO. 8 FACTS

DESIGNED BY TOM FAZIO, PINEHURST NO. 8 WAS BUILT ON THE SITE OF THE OLD PINEHURST GUN CLUB.
 THE COURSE, WHICH OPENED APRIL 29, 1996, WAS BUILT TO COMMEMORATE PINEHURST'S 100-YEAR ANNIVERSARY.
 PINEHURST NO. 8 SERVED AS THE COMPANION COURSE TO PINEHURST NO. 2 DURING THE 2017 U.S. AMATEUR FOUR-BALL.
 ITS GREENS HAVE SIMILAR CHARACTERISTICS OF NO. 2, BUT ARE SLIGHTLY LARGER.
 THE COURSE HAS BEEN NAMED AN AUDUBON SIGNATURE COOPERATIVE SANCTUARY AND IS AMONG AN ELITE GROUP OF GOLF COURSES THAT SERVE AS MODELS FOR SOUND LAND MANAGEMENT PRACTICES AND NATURAL RESOURCE CONSERVATION.