



CAROLINA IN-ROOM DINING MENU

Please call 67567 for service

CAROLINA BREAKFAST FAVORITES

(Served 6:30 to 11 a.m.)

Our egg entrées are served with breakfast potatoes or grits, choice of toast and preserves. Low cholesterol Egg Beaters and egg whites available.

All American 14

Two Eggs Any Style with your choice of Sausage Links, Smoked Bacon or Country Ham

Create Your Own Omelet 15

Choose From The Following Ingredients:

Sausage, Bacon, Ham, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Cheddar or Monterey Jack Cheese

Traditional Eggs Benedict 16

Two Farm Fresh Poached Eggs served on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce

The Short Stack 12

Buttermilk Pancakes served with Vermont Maple Syrup and Sweetened Whipped Cream

Add Fresh Blueberries, Strawberries or Sliced Banana 2

Hot Oatmeal 8

Served with Brown Sugar and Raisins

Add Fresh Blueberries, Strawberries or Sliced Banana 2

Continental Breakfast 13

Your choice of Freshly Baked Danish or Muffins, Butter and Preserves, a Bowl of cut Fresh Fruits and Coffee, Tea or Milk

Seasonal Sun-Drenched Fruit and Berry Sampler 14

Served with choice of Freshly Baked Muffin and Fruit Flavored Greek Yogurt

ALL DAY DINING

(Served from 11 a.m. to 11 p.m.)

Hickory Smoked Wings 14.5

Choice of Sauce: Parmesan Garlic, Buffalo, Caribbean Jerk or Peachy Carolina Reaper Sauce served with Ranch or Blue Cheese Dressing, Carrots and Celery

House Salad 6/10

Tomatoes, Cucumber, Bacon, Egg and Croutons served with your choice of Dressing

Traditional Caesar Salad 8.5/14

Crisp Romaine Lettuce, tossed with Caesar Dressing, Fresh Grated Parmesan Cheese and Toasted Garlic Croutons

Add Grilled Chicken 5

Add Grilled Shrimp 7

Turkey Club On Ciabatta 15

House-Roasted Turkey Breast, Applewood-Smoked Bacon, Lettuce, Local Tomato and Basil Pesto Mayonnaise on a Toasted Ciabatta Bun, served with Kettle Potato Chips

The Carolina Burger 16

8-oz. Patty on House Brioche Bun with Lettuce, Tomato, Onion, Pickle Spear, Fried Onion Rings and Applewood-Smoked Bacon and choice of American, Swiss, Cheddar or Provolone Cheese served with French Fries

Barbecue Pork Sandwich 15

North Carolina Bbq Sauce, House Pickle and Crispy Onion Rings on Housemade Brioche Bun, served with French Fries

Pinehurst B.L.T. 15

Applewood-Smoked Bacon, Green Leaf Lettuce and Beefsteak Tomatoes on Country White Bread with Basil Mayonnaise served with Kettle Potato Chips

Loaded Mac 'n' Cheese 18

Cavatappi Pasta tossed in our Housemade Taleggio Cheese Sauce, Bacon, Hoop Cheese, Green Onion and Tomato Topped with Garlic Crumbs

Add Grilled Chicken 5

Add Grilled Shrimp 7

Quesadilla 12

Melted Chihuahua Cheese, Grilled Peppers, Onions, Pico de Gallo, Salsa, Sour Cream and Tortilla Chips

Add Smoked Chicken 4

Sandhills Tomato Wrap

Ripe Tomato, Baby Arugula, Fresh Mozzarella-Basil Spread, wrapped in a Flour Tortilla served with Kettle Chips. 13.5

Desserts

Assorted Ice Cream & Sorbet 10

Pinehurst Brownie Sundae 12

Warm Triple-Chocolate Brownie with Vanilla, Chocolate and Dulce de Leche Ice Cream, Topped with Hot Fudge and Candied Pecans

White Chocolate Cheese Cake 11

Oreo Crust, Cranberry Compote and Chantilly Cream

DINNER FEATURES

(Served 6:30 to 9 p.m.)

For guests staying on the meal plan, dinner includes: choice of salad, entrée, dessert and coffee or tea.

12-oz. Center Cut Rib Eye 39

Served with Chef's Potato of the Day and Market Vegetable

8-oz. Filet Mignon 38

Truffle Mashed Potato, French Green Beans, Wild Mushrooms and Demi Sauce

Seared Skin-On Scottish Salmon 33

Served with Market Vegetable and chef's choice of Potato