

THE CAROLINA DINING ROOM

Desserts and Drinks



Ice Cream and Sorbet **8**

Vanilla, Belgian Chocolate, Caramel Cone, Butter Pecan, Coffee or Seasonal Ice Cream, Lemon or Raspberry Sorbet

Mile-High Key Lime Pie **12**

Made with Fresh Key Limes and Topped with Meringue, Strawberries, Pineapple, Blackberries and Candied Macadamia Nuts

Brownie Sundae **12**

Warm Double-Chocolate Brownie Topped with French Vanilla, Belgian Chocolate Chip, and Caramel Cone Ice Creams, Hot Fudge, Caramel Sauce and Candied Pecans

Bread Pudding **10**

Vanilla Ice Cream, Hot Buttered Rum Sauce, Toffee Crunch

Chocolate Almond Bomb **GF** **8**

Milk Chocolate Mousse, Salted Caramel Center, Chocolate Almond Crunch, Flourless Cake, Raspberries

Apple Sugar Cookie Skillet **9**

Warm Vanilla Sugar Cookie Topped with Spiced Apples, Vanilla Ice Cream, Caramel Drizzle, Salted Walnuts, Raspberries and Raspberry Sauce

COFFEE

Espresso *single* **3.09** *double* **3.49**

Americano **3.09**

Latte **3.79**

Cappuccino **3.79**

Irish Coffee **9.25**

Jameson Irish Whiskey, topped with Whipped Cream

Pinehurst Coffee **9.25**

Kahlúa, Bailey's, Frangelico and Grand Marnier, topped with Whipped Cream

Ryder Cup Coffee **10.25**

Kahlúa, Bailey's, Frangelico and Grand Marnier topped with Whipped Cream and Chambord Drizzle

GF= Gluten Free

All prices subject to tax and service fee.



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After Dinner Drinks



BOURBON/WHISKEY

Bulleit Rye
Templeton Rye
Whistle Pig Rye 10yr
Jameson Irish Whiskey
Bulleit
Four Roses
Elijah Craig Small Batch
Jefferson Small Batch
Basil Hayden
Woodford Reserve

SINGLE MALT SCOTCH

Glenfiddich 12 yr.
Glenlivet 12 yr.
Macallan 12 yr.
Oban 14 yr.
Lagavulin 16 yr.

CORDIALS

Disaronno Amaretto
Kahlúa
Sambuca
Frangelico
Baileys
Grand Marnier
Pernod

COGNAC

Courvoisier VS
Courvoisier VSOP
Rémy VSOP

PORT

Warre's Heritage Ruby
Graham's Six Grapes
Fonseca LBV
Warre's Otima 10 yr.
Graham's 20 year

