



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 15

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 12

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

Traditional Caesar Salad 9/14

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

Add Grilled Chicken 7

Add Grilled Shrimp 8

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 18

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 Cubano 15

House-Smoked Pork and Cured Ham, Mustard, Pepper Jelly, Sliced Pickles and Melted Swiss Cheese

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

Wild Mushroom Orecchiette 28

Roasted Squash, Tomatoes, Asparagus, White Wine and Pecorino Sauce

Shrimp Tacos 16

Cornmeal Fried or Blackened Shrimp, Slaw, Green Tomato Pico, House-Pickled Jalapenos and Red Onions, Remoulade, Warm Flour Tortillas

Tomato Mozzarella Wrap 13

Baby Arugula, Heirloom Tomatoes, Basil, Fresh Mozzarella, Evoo and Balsamic

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

Vanilla Bean Cheesecake 8

Mixed Berries, Chantilly Cream and Raspberry Sauce

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 44

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

8-oz. Filet Mignon 42

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

Seared Skin-On Sixty

South Salmon 34

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