

RYDER CUP LOUNGE

STARTERS

Fried Green Tomatoes

Cheddar Grits, Smoked Pimento Cream, Bacon Onion Jam and Lemon Herb Aioli. 11

BBQ Pork Nachos

BBQ Pulled Pork, Queso Sauce, Corn, Cheddar Cheese, Refried Beans, Southern Pico, Sour Cream and Avocado Lime Drizzle. Served on Tortilla Chips 14

Charcuterie Board

Selection of Cured Meats, Gourmet Cheese and Fruits. Served with Pickles, Grainy Mustard, Crackers and Bread. 19

Sharp Cheddar Cheese Biscuits

With Pimento Cheese and Whipped Bourbon Honey Butter. 8

Hummus and Naan Bread

Roasted Tomatoes, Olives, Grilled Corn, Avocado, and Pickled Red Onion. Served with Naan Bread, Celery and Carrot Sticks. 12

Southern Firecracker Shrimp

Fried Shrimp, House Firecracker Sauce, Sweet Peppers, Pickled Jalapeno and Red Onions. Served Over Shredded Lettuce. 15

SALADS

Available in Half or Full Portions

*Add to any Salad:
Grilled Chicken 5
Grilled Shrimp 7*

Caesar Salad

Romaine Lettuce, Housemade Dressing, Cherry Tomatoes, Toasted Croutons and Imported Parmesan. 7.5 / 13

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

Grilled Peach Salad

Artisan Greens, Arugula and Quinoa, with Grilled Local Peach, Goat Cheese, Pickled Blueberries, and Candied Pecans with Honey Vinaigrette 8 / 14

Sandhills Cobb Salad

Artisan Lettuce with Grilled Chicken, Wood Fired Salmon, Grilled Corn, Avocado, Blue Cheese, Bacon, Hard Boiled Egg, Tomato and Corn Bread Croutons. 10 / 16

HANDHELDS

Southern Quesadilla

Blend of Melted Chihuahua Cheese and Smoked Pimento, Southern Pico. Served with Salsa, Sour Cream and Tortilla Chips. 11

Add Blackened Chicken 5

Add Blackened Shrimp 7

Shrimp Tacos

Cornmeal Fried or Grilled Blackened Shrimp, Southern Slaw, Green Tomato Pico, House Pickled Jalapeno and Red Onions, Remoulade on Warm Flour Tortillas. Served with French Fries. 16

Pinehurst BLT

Applewood-Smoked Bacon, Lettuce, Beefsteak Tomatoes on Country White Bread with Basil Mayo. Served with Kettle Potato Chips. 14

Carolina Burger*

8-oz. House Blend Beef Patty, Lettuce, Tomato, Onion, Fried Onion Rings and Applewood-Smoked Bacon on House Brioche Bun. Served with Pickle Spear and French Fries. 17

Turkey Club

House-Roasted Turkey Breast, Applewood-Smoked Bacon, Lettuce, Tomato and Basil Pesto Mayo on a Toasted Ciabatta Bun. Served with Kettle Potato Chips. 15

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. 15

Open Face Heirloom Tomato Sandwich

Horseradish and Taleggio Sauce, Basil, Melted White Cheddar, Pickled Red Onion and Arugula. Served with French Fries 14.5

Southern Beyond Meat™ Burger

100% Plant Based Burger Patty with Fried Green Tomato, Smoked Pimento Cheese and Lettuce on a Toasted Seeded Bun. Served with Sweet Potato Fries and Pecan Praline Sauce. 18

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.

* Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

HICKORY SMOKED WINGS

Choice of Sauce:

Parmesan Garlic • Caribbean Jerk • Buffalo • Peachy Carolina Reaper • BBQ

Served with Ranch or Blue Cheese Dressing, Carrots and Celery 13.5

DESSERTS

Brownie Sundae

Warm Triple-Chocolate Brownie with Vanilla, Chocolate and Caramel Cone Ice Cream, topped with Hot Fudge and Candied Pecans. 10

7-Layer Chocolate Cake

Chocolate Buttermilk Cake layered with Raspberry Curd, Vanilla Cheesecake and Chocolate Ganache 10

Caramel Toffee Bread Pudding

Vanilla Ice Cream, Hot Buttered Rum Sauce and Toffee Crunch. 10

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WINE

CAPTAIN'S WINE LIST
AVAILABLE UPON REQUEST

WHITE WINES

Sparkling/Champagne

Korbel, Brut, CA 10/34

Lamarca Prosecco, Italy 11/37

Pinot Grigio

Castelnuovo del Garda, Veneto, Italy 10.5/40

Sauvignon Blanc

The Ned, Marlborough, New Zealand 10/38

Riesling

Nik Weis "Urban," Mosel, Germany 9/33

Chardonnay

Landmark "Overlook," Sonoma County CA 12/46

Chalk Hill, Russian River Valley, CA 14/54

Rosé

Rock Nest, Central Valley, Chile 9/34

RED WINES

Pinot Noir

Granite Hill Cellars, Lodi, CA 10.5/40

Angeline, Russian River Valley, CA 13/50

Merlot

Ancient Peak, Paso Robles, CA 14/54

Zinfandel

High Valley Vineyards, Lake County, CA 14/55

Cabernet Sauvignon

Drumheller, Columbia Valley, WA 12.5/47

Decoy by Duckhorn, Sonoma County, CA 16/56

Quilt by *Joseph Wagner*, Napa Valley CA 21/82