

THE CAROLINA DINING ROOM

STARTERS

Corn, Crab and Poblano Chowder 10
Sherry Crème Fraîche and Candied Jalapeño

Soup Du Jour 8
Fresh daily from the kettle

Hickory Smoked Wings 15
Served with Ranch or Blue Cheese Dressing,
Carrot and Celery Sticks
Choice of Sauce: BBQ, Parmesan Garlic, Caribbean
Jerk, Buffalo, Peachy Carolina Reaper

Farmer's Market Platter v 16
Marinated Quinoa, Hummus, Roasted Tomatoes,
Beet Chips, Goat Cheese, Grilled Artichokes, Shaved
Carrots Pickled Red Onion and Grilled Flatbread

Pumpkin Seed Crusted Tuna 21
Sliced Ahi Tuna over Quick-Pickled Cabbage
with Olive Oil Fried Focaccia and
Pomegranate-Citrus Vinaigrette

Firecracker Shrimp 16
Fried Shrimp, House Firecracker Sauce,
Sweet Peppers, Pickled Jalapeños and Red Onion

Chef's Board 21
Artisan Charcuterie, House-Made Pâté, Artisan Cheeses,
House Pickles, Grapes, Berries, Rustic Bread and Lavash

Shrimp Cocktail 18
Poached Jumbo Shrimp, Red Cocktail Sauce,
Housemade Crackers and Grilled Lemon

Tostada Stack 12
BBQ Pork, Sweet Corn, Cheddar, Refried Beans,
Queso Fresco, Pico de Gallo, Avocado-Lime Drizzle,
Pickled Jalapeños and Red Onion

Oysters Pinehurst 20
Creamed Spinach, Crispy Bacon and Brabander Cheese,
with Toasted Buttermilk Biscuit Crumbs

SALADS

Add to any salad: Grilled Chicken 7 or Blackened Shrimp 8

The Wedge GF 14
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion and Cave-Aged Blue Cheese

House Salad 12
Tomatoes, Cucumber, Bacon, Egg and Croutons
with Choice of Housemade Dressing

Sandhills Cobb Salad 12/18
Artisan Lettuce, Grilled Chicken, Wood Fired
Salmon, Grilled Corn, Avocado, Blue Cheese,
Bacon, Boiled Egg, Tomato and
Cornbread Croutons

NC Burrata Salad 18
Quinoa, Field Greens and Squash with
Roasted Red Pepper Vinaigrette, Focaccia
Kale Pesto and Carrot Chips

Caesar Salad 8/14
Romaine Lettuce, Housemade Dressing,
Cherry Tomatoes, Toasted Croutons
and Imported Parmesan

SANDWICHES

Served with French Fries or Kettle Chips

Shrimp Tacos 16
Cornmeal Fried or Blackened Shrimp, Slaw, Green Tomato
Pico, House-Pickled Jalapeño and Red Onions,
Remoulade, Warm Flour Tortillas

BBQ Pork Cubano 15
House-Smoked Pork and Cured Ham, Mustard, Pepper Jelly,
Sliced Pickles and Melted Swiss Cheese, on Cuban Bread

Mushroom Po Boy v 16
Fried Oyster Mushrooms, Shredded Lettuce,
Shaved Tomato, Cajun Remoulade, on French Bread

Tomato Mozzarella Wrap v 13
Baby Arugula, Ripe Tomatoes, Basil, Fresh Mozzarella,
EVOO and Balsamic, Basil Mayo, in a Spinach Wrap

Pinehurst BLT 14
Applewood-Smoked Bacon, Lettuce, Tomatoes on
Country White Bread with Basil Mayo

Southern Chicken Sandwich 15
Buttermilk Fried or Grilled Chicken Breast,
Lemon Aioli, Sliced Pickles, Lettuce and
Tomato on a Brioche Bun

***Carolina Burger 18**
Angus Beef Patty or Beyond Meat™ with Lettuce, Tomato, Onion,
Crispy Onion Rings, Smoked Bacon, Cheese, on a Brioche Bun

Turkey Club 15
Roasted Turkey Breast, Applewood-Smoked Bacon, Lettuce,
Tomato and Basil Pesto Mayo on Toasted Ciabatta Bun

A LA CARTE SIDES

Seven Cheese "Mac" 8
Smoked Paprika, Bacon and Scallions

Crispy French Fries 6

Sweet Potato Fries 8
Pecan Praline Sauce

Sharp Cheddar Cheese Biscuits 9
With Pimento Cheese and
Bourbon Honey Butter

Fried Brussels Sprouts 8
With Bacon Onion Jam

Market Vegetable 6

DESSERTS

Mile High Key Lime Pie 12
Made with Fresh Key Limes and Topped with
Meringue, Strawberries, Pineapple, Blackberries,
Candied Macadamia Nuts

Milk Chocolate Pot De Crème GF 10
Smooth Chocolate Custard, Salted Caramel,
Almond Shortbread

Brownie Sundae 12
Warm Double-Chocolate Brownie Topped with
French Vanilla, Belgian Chocolate Chip, and Caramel
Cone Ice Creams, Hot Fudge, Caramel Sauce,
Candied Pecans

Bread Pudding 10
Vanilla Ice Cream, Hot Buttered Rum Sauce, Toffee Crunch

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

GF= Gluten Free; V=Vegetarian

*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.

THE
CAROLINA
DINING ROOM

BEVERAGE SELECTIONS

Captain's list available upon request

WHITES

Sparkling

Korbel Brut, CA 12 / 46
Lamarca Prosecco, Italy 12 / 46

Pinot Grigio

Castellnuovo del Garda, Veneto, Italy 11 / 42

Sauvignon Blanc

Fernlands, Marlborough, New Zealand 10 / 38

Chardonnay

Landmark *Overlook*, Sonoma County, CA 12 / 46
Chalk Hill, Russian River Valley, CA 14 / 54

Riesling

Nik Weis *Urban*, Mosel, Germany 10 / 38

Rosé

Rock Nest, Central Valley, Chile 9 / 34

WINES BY THE HALF BOTTLE

<u>BIN</u>	<u>PRICE</u>
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Pinot Noir

768 Saintsbury, Carneros, CA 44
723 Migration by Duckhorn, Sonoma Coast, CA 65

Merlot

777 Alexander Valley Vineyards, Sonoma County, CA 28
724 Duckhorn, Napa Valley, CA 85

Cabernet Sauvignon

772 Hess Estate *Allomi*, Napa Valley, CA 42
773 Daou Reserve, Paso Robles, CA 66
780 Stag's Leap *Artemis*, Napa Valley, CA 79

European Red

726 Guigal, Cotes du Rhone, France 24
781 Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy 29
783 Chateau Parenchere, Bordeaux Superior, France 28

Sparkling Wine

703 Schramsberg, Blanc de Blancs, North Coast, CA 65

Chardonnay

751 Angeline, CA 22
752 La Crema, Sonoma Coast, CA 35

Dessert

760 Château Saint Vincent, Sauternes, France 44
762 Jackson-Triggs, Vidal Icewine, Canada 75

REDS

Pinot Noir

Granite Hill Cellars, Lodi, CA 11 / 42
Wild Hills, Willamette Valley, OR 13 / 50

Merlot

Ancient Peaks, Paso Robles, CA 14 / 54

Cabernet Sauvignon

Drumheller, Columbia Valley, WA 12.5 / 48
Decoy by Duckhorn, Sonoma County, CA 16 / 62
Quilt, Napa Valley, CA 21 / 82

Zinfandel

High Valley Vineyards, Lake County, CA 14 / 54

WINES BY THE BOTTLE

WHITES

<u>BIN</u>		<u>PRICE</u>
336	Archery Summit "Vireton" Pinot Gris, Willamette Valley, OR	45
259	Honoro Vera Verdejo/Sauvignon Blanc, Reuda, Spain	30
229	Groth Sauvignon Blanc, Napa Valley, CA	63
293	Merry Edwards Sauvignon Blanc, Russian River Valley, CA	110
208	Sonoma-Cutrer Chardonnay, Sonoma County, CA	54
217	Rombauer Chardonnay, Los Carneros, CA	111
220	Cakebread Chardonnay, Napa Valley, CA	110
226	Far Niente Chardonnay, Napa Valley, CA	150
266	Louis Jadot Pouilly Fuissé, Mâconnais, France	75
245	Dr. Loosen <i>Dr. L</i> Riesling, Mosel, Germany	42

REDS

<u>BIN</u>		<u>PRICE</u>
434	Ken Wright Cellars Pinot Noir, Willamette Valley, OR	60
529	Raeburn Pinot Noir, Russian River Valley, CA	75
643	Belle Glos <i>Las Alturas</i> Pinot Noir, S.L. Highlands, CA	115
514	Clos Pegase <i>Matsuko's Vineyard</i> Merlot, Los Carneros, CA	75
418	Justin Cabernet Sauvignon, Paso Robles, CA	70
656	Obsidian Ridge Cabernet Sauvignon, Lake County, CA	80
605	Canvasback Cabernet Sauvignon, Red Mountain, WA	98
616	Groth Cabernet Sauvignon, Oakville, CA	141
489	Big Basin <i>Homestead</i> , Red Blend, CA	75
530	<i>Harvey & Harriet</i> by Eric Jensen, Red Blend, San Luis Obispo, CA	90
526	Catena, Malbec, Mendoza, Argentina	65
504	Castillo Monsanto, Chianti Classico Riserva Tuscany, Italy	85
692	Viña Ardanza, Reserva, La Rioja Alta, Spain	105

CDR Signature Cocktail

THE STRONG FINISH 15

Four Roses Bourbon with Licor 43 and Kahlua, served over an ice sphere and garnished with a fresh orange peel.

Finely crafted by Brooke McClure, Executive Bourbon Steward for the North South Bar