

THE CAROLINA DINING ROOM

STARTERS

Farmer's Market Platter V 16

Marinated Quinoa, Edamame, Hummus, Roasted Tomatoes, Beet Chips, Goat Cheese, Grilled Artichokes, Pickled Red Onion and Grilled Flatbread

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

Oysters Pinehurst 20

Creamed Spinach, Crispy Bacon and Brabander Cheese with Toasted Buttermilk Biscuit Crumb

Shrimp Cocktail 18

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

Firecracker Shrimp 16

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

Corn, Crab and Poblano Chowder 10

Sherry Crème Fraîche, Candied Jalapeño

Soup Du Jour 8

Fresh daily from the kettle

Chef's Board 21

Artisan Charcuterie, House-Made Pâté, Artisan Cheeses, House Pickles, Grapes, Berries, Rustic Bread and Lavash

Pumpkin Seed Crusted Tuna 21

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

Tostada Stack 12

BBQ Pork, Sweet Corn, Cheddar, Refried Beans, Queso Fresco, Pico de Gallo, Avocado-lime Drizzle, Pickled Jalapeño and Red Onion

SALADS

Add to any salad: Grilled Chicken 7, Grilled 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

BUTCHER BLOCK CUTS*

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

8-oz. Filet Mignon 42

12-oz. Center Cut Ribeye 44

12-oz. New York Strip 42

10-oz. Chicken Breast 26

20-oz. Bone-in Ribeye Steak 65 \$20 MAP

A LA CARTE SIDES

Sides are for two people

MAP surcharge

Crispy French Fries 6

Seven-Cheese "Mac" 8

With Smoked Paprika
Topped with Bacon and Scallions

Sweet Potato Fries 8

With Pecan Praline Sauce

Market Vegetable 6

Sharp Cheddar Cheese Biscuits 9

With Pimento Cheese and Bourbon Honey Butter

Fried Brussels Sprouts 8

With Bacon Onion Jam

Potato of the Day 6

SEASONAL FEATURES

Braised Short Rib Tagliatelle 31

Burgundy and Tomato Cream, Heirloom Carrots, Grilled Onions, Spinach, Basil Oil

Sixty South Salmon GF 19/34

Crispy Skin, Quinoa, Apple Cider and Honey Emulsion, Sweet Potato Crisps, Grilled Asparagus

***Magret of Duck GF 34**

Pancetta and Asiago Risotto, Sautéed Garlic Broccolini, Grilled Artichokes, Sweet Pepper Gastrique

Butter Shrimp & Blue Grits GF 29

Roasted Pepper Cream Sauce, Mushrooms, Chorizo and Grilled Red Onions

NC Mountain Trout GF 28

Fingerling Potatoes, Green Beans, Arugula and Tomato-Lemon Pan Sauce

***Grilled Pork Chop GF 31**

Creamed Fingerling Potatoes, Seared Brussels Sprouts, Baby Carrots and Maple-Dijon Mustard

Wild Mushroom Orechiette V 28

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

Pinehurst BLT 14

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

BBQ Pork Cubano 15

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

***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

Shrimp Tacos 16

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

Southern Chicken Sandwich 15

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

Oyster Mushroom Po Boy V 16

Fried Oyster Mushrooms, Shredded Lettuce, Shaved Tomato, Cajun Remoulade, on French Bread

Tomato Mozzarella Wrap 13

Baby Arugula, Ripe Tomatoes, Basil, Fresh Mozzarella, EVOO and Balsamic, in a Spinach Wrap

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	10 / 34
Lamarca Prosecco, Italy	11 / 37

Pinot Grigio

Castellnuovo del Garda, Veneto, Italy	10.5 / 40
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Sauvignon Blanc

Fernlands, Marlborough, New Zealand	10 / 38
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Chardonnay

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

Riesling

Nik Weis <i>Urban</i> , Mosel, Germany	9 / 33
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Rosé

Rock Nest, Central Valley, Chile	9 / 34
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WINES BY THE HALF BOTTLE

<u>BIN</u>	<u>PRICE</u>
Pinot Noir	
768 Saintsbury, Carneros, CA	38
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 <i>Allomi</i> , Napa Valley, CA	35
773 Daou Reserve, Paso Robles, CA	50
780 Stag's Leap <i>Artemis</i> , Napa Valley, CA	76
European Red	
726 Guigal, Cotes du Rhone, France	24
781 Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy	25
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	43
762 Jackson-Triggs, Vidal Icewine, Canada	55

REDS

Pinot Noir

Granite Hill Cellars, Lodi, CA	10.5 / 40
Wild Hills, Willamette Valley, OR	13 / 50

Merlot

Ancient Peaks, Paso Robles, CA	14 / 54
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Cabernet Sauvignon

Drumheller, Columbia Valley, WA	12.5 / 47
Decoy by Duckhorn, Sonoma County, CA	16 / 56
Quilt, Napa Valley, CA	21 / 82

Zinfandel

High Valley Vineyards, Lake County, CA	14 / 55
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WINES BY THE BOTTLE

<u>BIN</u>	<u>WHITES</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	57
293	Merry Edwards Sauvignon Blanc, Russian River Valley, CA	100
208	Sonoma-Cutrer Chardonnay, Sonoma County, CA	54
217	Rombauer Chardonnay, Los Carneros, CA	90
220	Cakebread Chardonnay, Napa Valley, CA	106
226	Far Niente Chardonnay, Napa Valley, CA	136
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	105
514	Clos Pegase <i>Matsuko's Vineyard</i> Merlot, Los Carneros, CA	75
418	Justin Cabernet Sauvignon, Paso Robles, CA	65
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 14.50

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