

THE CAROLINA DINING ROOM

STARTERS

Seared Scallops 16

Ancho Chili Gastrique, Peppadew and Cheddar Grits, Melted Tomatoes and Fried Onion Crisps

Shrimp Cocktail GF 16

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

Oysters Pinehurst 18

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

Fine Meats and Local Cheese Board 18

With Assorted Pickles, Mustard, Grapes and Berries

Spinach and Artichoke Dip 14

Topped with Romano and Asiago Cheeses, Scallions and Bacon, served with Grilled Rosemary Sourdough and Warm Garlic Naan Bread

SALADS

The Wedge 12

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

House Salad 9

Tomatoes, Cucumber, Bacon, Egg and Croutons with choice of Housemade Dressing

Artisan Greens and Maple-Bourbon Sweet Potato v 13

Maple Vinaigrette, Fresh Tarragon, Sliced Red Grapes, Blue Cheese, Olive Oil Focaccia Crumble and Spiced Walnuts

Classic Caesar Salad 11

Chopped Romaine Hearts, tossed in Caesar Dressing and topped with Asiago and Parmesan Cheeses
Calvander Tuile and Sourdough Croutons

BUTCHER BLOCK CUTS*

*Hand cut in our Butcher Shop
served with Chef's Potato of the Day and Market Vegetable*

8-oz. Filet Mignon 37

12-oz. Center Cut Ribeye 38

12-oz. New York Strip 35

Maine Lobster Tail (Market Price)

*Available with these sauces:
Peppercorn Demi, Housemade Steak, Gorgonzola Steak Butter*

A LA CARTE SIDES

*sides are for two people
MAP surcharge*

Duck Fat Steak Fries 6

Malt Vinegar Aioli

Baked Mac 'n' Cheese with Bacon and Scallions 8

Creamed Spinach with Romano Cheese 6

Truffle Parmesan Mashed Potatoes 6

ENTRÉES

Steak Diane* GF 20 / 37

Truffle Parmesan Mashed Potatoes, Haricot Verts, Carrots, Mushrooms and Dijon Sauce

Braised Angus Beef Short Ribs GF 36

Chef's Potato, Heirloom Carrots, Peas, Celery, Pearl Onions and Red Wine Pan Jus

Sixty South Salmon* GF 18 / 32

Crispy Skin, Cranberry and Almond Wild Rice, Roasted Carrots, Cauliflower and Roasted Red Pepper Purée

Oregano and Toasted Peppercorn Fettuccini 30

Local Shrimp, Chili and White Wine Pan Sauce, Pancetta, Capers, Roasted Celery and Tomatoes

Veal Oscar* GF 34

Asparagus, Truffle Parmesan Mashed Potatoes, Preserved Lemon, Arugula, Crab Meat and Tarragon Aioli

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

GF= Gluten Free; V=Vegetarian; can be prepared Vegan *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

Full wine list available upon request

WHITES

Sparkling

Korbel Brut, CA	10 / 34
Lamarca Prosecco, Italy	11 / 37

Pinot Grigio

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

The Ned, Marlborough, New Zealand	10.5 / 40
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Chardonnay

Louis Latour, Ardèche, France	10.5 / 40
Landmark <i>Overlook</i> , Sonoma County, CA	12 / 46
Chalk Hill, Russian River Valley, CA	13 / 49

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
Merlot		
777	Alexander Valley Vineyards, Sonoma County, CA	28
Cabernet Sauvignon		
772	Hess Estate <i>Allomi</i> , Napa Valley, CA	35
773	Daou <i>Reserve</i> , Paso Robles, CA	50
780	Stag's Leap <i>Artemis</i> , Napa Valley, CA	76
European Red		
781	Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy	25
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
Angeline, Russian River Valley, CA	13 / 50

Merlot

Château Graves de Rabion, Saint-Emillion Bordeaux, France	13 / 50
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Cabernet Sauvignon

The Drifting Wine Co., Lodi, CA	10 / 38
Drumheller, Columbia Valley, WA	12.5 / 47
Decoy by Duckhorn, Sonoma County, CA	16 / 56

Zinfandel

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

Captain's list available upon request

WHITES

<u>BIN</u>		<u>PRICE</u>
336	Archery Summit 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
232	Joseph Drouhin Chablis Premier Cru, Burgundy, France	110
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
606	Ridge <i>Lytton Springs</i> , Dry Creek Valley, CA	100
526	Catena, Malbec, Mendoza, Argentina	65
504	Castillo Monsanto, Chianti Classico Riserva Tuscany, Italy	85
692	Viña Ardanza, Reserva, La Rioja Alta, Spain	105