

# THE CAROLINA DINING ROOM

## STARTERS

### **Shrimp & Grits GF 18**

Stone Ground Grits, Blackened Jumbo Shrimp, Artisanal Spanish Chorizo, Young Onion, Blistered Sweet Peppers, Heirloom Tomato and Strawberry Relish

### **Shrimp Cocktail GF 16**

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

### **Wild Mushroom Arancini V 17**

Chives, Tomato Ragout, Roasted Asparagus, Calvander and Shishito Pepper Fondue and Local Micro Greens

### **Oysters Pinehurst 18**

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

### **Chef's Board 19**

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

### **Blue Corn Griddle Cake GF, V 16**

Geechie Boy Mill Blue Corn Meal, Pepper Slaw, Grilled Sweet Corn, Scallions, Dijon and Sorghum Vinaigrette, Green Goddess and Lime.

## 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

### **Strawberry, Beet, and Quinoa Salad GF, V 14**

Citrus Infused Fennel, Greens, Orange-Tarragon Vinaigrette, and Local Fresh Chèvre

### **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\*

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

### **8-oz. Filet Mignon 39**

### **12-oz. Center Cut Ribeye 39**

### **12-oz. New York Strip 37**

### **Maine Lobster Tail (Market Price)**

### **16-oz Kansas City Strip Steak 50 - \$10 map**

*Available with these add-ons:*

*Peppercorn Demi, Housemade Steak, Steakhouse onions, 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 V 6**

### **Truffle Parmesan Mashed Potatoes V 6**

### **Flash-Fried Brussels Sprouts GF 6**

Lemon Balsamic, Cracked Black Pepper

## ENTRÉES

### **Steak Diane\* GF 21 / 39**

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

### **Seared Sea Bass 34**

Sweet Potato and Farro Hash, Wilted Spinach, Blistered Cherry Tomatoes, Chimichurri

### **Veal Oscar\* GF 34**

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

### **Sixty South Salmon 19 / 34**

Crispy Skin, Pineapple and Ginger Coulis, Haricot Verts, Grilled Squash, Roasted Red Pepper and Paradox Feta Orzo, and a Strawberry Jalapeno Gremolata

### **Braised Pork Shank GF 31**

Set in Elote Grits, with Arugula, Marinated Tomatoes and Baby Peppers, and Blackberry-Lime vinaigrette

### **Seared Aussie Lamb Loin 39**

Duck Fat Fries, Blistered Shishito Peppers, Black Garlic Aioli, Hazy IPA Au-Poivre Sauce and Steakhouse Onions

### **Garden Vegetable Fritters GF, V 22**

Tomato, Chickpea and Saffron Curry, Peas, Potatoes, Grilled Sweet Peppers, Cilantro-Mint Yogurt, Chili Oil, and Marcona Almonds

 Carolina Dining Room  
Signature Dish

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**

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**

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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**REDS**

**Pinot Noir**

Granite Hill Cellars, Lodi, CA	10.5 / 40
Angeline, Russian River Valley, CA	13 / 50

**Merlot**

Les Cailloux Rouge, Bordeaux, France	13/50
Ancient Peaks, Paso Robles, CA	14/54

**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, 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 "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
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
530	<i>Harvey &amp; Harriet</i> by Eric Jensen, Red Blend, 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

**WINES BY THE HALF BOTTLE**

<u>BIN</u>		<u>PRICE</u>
<b>Pinot Noir</b>		
768	Saintsbury, Carneros, CA	38
723	Migration by Duckhorn, Sonoma Coast, CA	65
<b>Merlot</b>		
777	Alexander Valley Vineyards, Sonoma County, CA	28
<b>Cabernet Sauvignon</b>		
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
<b>European Red</b>		
726	Guigal, Cotes du Rhone, France	24
781	Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy	25
783	Chateau Parenchere, Bordeaux Superior, France	28
<b>Sparkling Wine</b>		
703	Schramsberg, Blanc de Blancs, North Coast, CA	65
<b>Chardonnay</b>		
751	Angeline, CA	22
752	La Crema, Sonoma Coast, CA	35
<b>Dessert</b>		
760	Château Saint Vincent, Sauternes, France	43
762	Jackson-Triggs, Vidal Icewine, Canada	55

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