

STARTERS

Fried Green Tomatoes

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

BBQ Pork Nachos

BBQ Pulled Pork, Queso Sauce, Corn, Hoop Cheese, Refried Beans, Pico De Gallo, Sour Cream and Avocado Lime Drizzle. Served on Tortilla Chips. 12

Charcuterie Board

Selection of Cured Meats and Gourmet Cheeses. Served with Pickles, Grainy Mustard, Crackers and Bread. 16

Sharp Cheddar Cheese Biscuits

With Pimiento Cheese and Whipped Bourbon Honey Butter. 8

Hummus and Naan Bread

Roasted Tomatoes, Olives, Grilled Corn and Avocado. Served with Grilled Naan Bread. 9

Southern Firecracker Shrimp

Fried Shrimp, House Firecracker Sauce, Sweet and Spicy Peppers. Served over Shredded Lettuce. 15

HANDHELDS

Quesadilla

Melted Chihuahua Cheese, Grilled Peppers, Onions, Tomato, Salsa, Sour Cream and Tortilla Chips. 11

Add Smoked Chicken 4

Grilled Shrimp Tacos

Zesty Slaw, Pico de Gallo and Chipotle Ranch on Warm Flour Tortillas. Served with French Fries. 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

White Chocolate Cheesecake

Oreo Crust, Cranberry Compote and Chantilly Cream. 10

Caramel Toffee Bread Pudding

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

RYDER CUP LOUNGE DINNER

HICKORY SMOKED WINGS

Choice of Sauce:

Parmesan Garlic • Caribbean Jerk Buffalo • Peachy Carolina Reaper

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

SANDWICHES

Pinehurst BLT

Applewood-Smoked Bacon, Lettuce, Beefsteak Tomatoes on Country White Bread with Basil Mayo. Served with Kettle Potato Chips. 12.5

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. 15

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. 13.5

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. 13.5

SIDES

Jalapeño Creamed Corn 7

Scallion Mashed Potato 7.5

Sweet Potato Fries 8
With Pecan Praline Sauce

Market Vegetable 7

Sharp Cheddar Grits 7.5

SALADS

Available in Half or Full Portions

Caesar Salad

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

Add Grilled Chicken 5

Add Grilled Shrimp 7

Our Everyday House Salad

Artisan Lettuce, Tomato, Cucumber, Bacon, Egg and Croutons. 5 / 8

Add Grilled Chicken 5

Add Grilled Shrimp 7

Ryder Salad

Baby Greens, Pear, Candied Pecans, Stilton Cheese, Dried Cranberry and Applewood-Smoked Bacon, Tossed with Citrus Dressing. 8 / 14

Add Grilled Chicken 5

Add Grilled Shrimp 7

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. 8 / 14

MAINS

Loaded Mac 'n' Cheese

Cavatappi Pasta, Sharp Cheddar, Crafted Tallegio Cheese Sauce, Bacon, Tomato, Scallions and Garlic Biscuit Crumbs. 17

Add Grilled Chicken 5

Add Shrimp 7

Steak Frites*

10-oz. Grilled Ribeye, Truffle Fries, Cherry Tomatoes, Green Beans and Roasted Garlic. 30

Pimiento Salmon*

Seared Salmon, Basil Mashed Potato, Fennel and Mushrooms, Green Beans and Smoked Pimiento Cream. 21

Creekstone Farms Beef Meatloaf

Served with Buttermilk and Scallion Mashed Potatoes, Jalapeño Creamed Corn, and Caramelized Onion and Mushroom Gravy. 22

Shrimp 'n' Grits

Grilled Shrimp, Sweet Peppers, Bacon, Mushrooms and Smoked Pimiento Cream over Cheddar Grits. 23

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.

RYDER CUP LOUNGE 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

Fernlands, 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