

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 14

Marsh Hen 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)

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

Lamb Loin Au-Poivre 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

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

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 & 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>
Pinot Noir		
768	Saintsbury, Carneros, CA	38
723	Migration by Duckhorn, Sonoma Coast, CA	65
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		
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
706	Royal Tokaji "Red Label" 5 Puttonyos Aszu, Tokaj Hungary	130

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