

The CAROLINA DINING Room

STARTERS

CARROT GINGER BISQUE   10
Cucumber Crema, Crispy Sumac Chickpeas

OYSTERS PINEHURST 24
Creamed Spinach, Crispy Bacon and Brabander Cheese
with Toasted Buttermilk Biscuit Crumbs

SHRIMP COCKTAIL 18
Poached Jumbo Shrimp, Red Cocktail Sauce,
House-Made Crackers, Grilled Lemon


CHEF'S BOARD 24

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

JAMÓN AND MANCHEGO CROQUETTES 22
Confit Lemon Aioli, Piparra Peppers, Charred Onion

MARYLAND CRAB CAKE 24
Old Bay Aioli, Charred Lemon Supremes,
Light Tossed Arugula, Tabasco Dust

SALADS

THE WEDGE  14
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion, Cave-Aged Blue Cheese

HOUSE SALAD 12
Tomatoes, Cucumber, Bacon, Egg, Croutons with
choice of House-Made Dressing

BURRATA CAPRESE  16

Sianno Burrata, Heirloom Tomatoes, Torn Basil, Arugula,
Olive Oil-Fizzled Sourdough, 14-Year Aged Balsamic, Maldon Salt

CAESAR SALAD 14
Romaine, House-Made Dressing, Imported Parmesan,
Sourdough Crostini, Calavander Tuille


BUTCHER'S BLOCK

***7-OZ CENTER CUT FILET MIGNON** 60
Black Angus Reserve,
Served with Chef's Potato of the Day and Market Vegetable

***12-OZ CENTER CUT RIBEYE** 56
Certified Angus Beef,
Served with Chef's Potato of the Day and Market Vegetable


***12-OZ NEW YORK STRIP** 60
Certified Angus Beef,
Served with Chef's Potato of the Day and Market Vegetable


***18-OZ CENTER CUT RIBEYE** 80
\$20 MAP Surcharge // Certified Angus Beef,
Served with Chef's Potato of the Day and Market Vegetable


STEAK DIANE  60/40
Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushroom, Dijon Demi Glace


*Available Sauces: House Steak Sauce,
Peppercorn Demi, Blue Cheese Butter or Béarnaise*


SEASONAL FEATURES


DUCK BREAST*  36
Twice-Charred Pineapple, Tamarind Glazed Shishito Peppers,
Roasted Sweet Potato Velvet, Red Pepper Agrodolce

CHAR-GRILLED SALMON*  36/20
Sweet Corn Hash, Saffron Sabayon,
Shaved Brussels Sprouts, Pomegranate

STRIPED BASS  38
Anise Broth, Dill-Braised Navy Beans,
Olive Oil-Toasted Pine Nuts, Fennel, Celery Salad

GRILLED HERITAGE PORK CHOP*  40
Blood Orange Barbeque Glaze, Heirloom Carrot Escabeche,
Creamy Polenta, Fizzled Leeks

HARISSA-ROASTED HALF HEN  34
Moroccan-Spiced Potato Pave, Watercress Salad,
Turmeric Toux, Lemon Garlic Viniagrette



HEIRLOOM TOMATO RISOTTO  26
Warm Burrata, Toasted Pine Nuts, Crispy Leeks,
Local Pea Sprouts, Basil Essence

A LA CARTE SIDES

Sides are for two people / MAP surcharge



BAKED PIMENTO MAC N' CHEESE 9
Bacon and Biscuit Crumbs

CREAMED SPINACH   9
Bruleed Asiago

CRISPY BRUSSELS SPROUTS   7
Sorghum Glaze, Herb-Whipped Ricotta

MARKET VEGETABLES 8

POTATO OF THE DAY 8

 = Gluten Free;  = Vegetarian. **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.
Food items are prepared with equipment and products containing gluten, dairy/animal products, and nuts.
Please inform your server of any allergies and ask how our dishes can be adjusted to be gluten free.
All sales subject to an 18% service charge plus North Carolina sales tax.

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BEVERAGE SELECTIONS

Captain's list available upon request

WHITES

SPARKLING	
La Marca Prosecco, Veneto, Italy	11 / 46
PINOT GRIGIO	
Castelnuovo del Garda, Veneto, Italy	11 / 42
SAUVIGNON BLANC	
Matua, Marlborough, New Zealand	12 / 46
Unshackled Sauvignon Blanc, Central Coast, CA	13 / 50
CHARDONNAY	
Talbot "Kali-Hart" Monterey, CA	14 / 54
Cambria "Katherine's Vineyard", Santa Maria Valley, CA	15 / 58
Daou "Reserve," Paso Robles, CA	22 / 85
RIESLING	
Urban, Mosel, Germany	12 / 43
ROSÉ	
Belle Glos "Oeil de Perdrix" Rosé, Sonoma, CA	15 / 63

REDS

PINOT NOIR	
Carmel Road, Monterey, CA	10 / 38
Hahn, St Lucia Highlands, CA	18 / 69
Belle Glos "Clark & Telephone" Coastal Standard Santa Barbara, CA	20 / 78
CABERNET SAUVIGNON	
Prati, Sonoma County, CA	12 / 48
Daou, Paso Robles, CA	16 / 66
Quilt, Napa Valley, CA	21 / 82
RED BLEND	
Hahn Founders GSM Blend, CA	15 / 58
INTERNATIONAL REDS	
Quinta Sardonía "Sardón" Tempranillo, Castilla y León, Spain	15 / 58
Penfolds "Bin 28" Shiraz, South Australia	21 / 78

BIG HITTERS

ORIN SWIFT "YOU HAD ME AT HELL NO"	
Merlot, CA	20 / 78
ROMBAUER VINEYARDS	
Zinfandel, CA	25 / 98
THE PRISONER	
Cabernet Sauvignon, Napa Valley, CA	25 / 98

COCKTAILS AT THE CAROLINA

FAIRWAY MARTINI 15

Tito's Handmade Vodka meets the delicate floral sweetness of **St. Germain**. Shaken with muddled fresh cucumber and a bit of citrus and garnished with a cucumber ribbon and mint leaf, making it perfectly light and elegantly refreshing.

MAPLE MULLIGAN MANHATTAN 18

This cocktail elevates the timeless Manhattan with a distinctive North American twist.

Maker's Mark Bourbon offers toasty oak and vanilla notes that harmonize with the maple syrup's caramelized sweetness. Antica Vermouth and Angostura Bitters contribute herbal and subtle spicy undertones.

THE SUNDAE OLD FASHIONED 18

Savor a delightful twist with the Sundae Old Fashioned. This indulgent cocktail blends **High West Bourbon** with sweet vanilla syrup, chocolate and cherry bitters. Served over a large rocks cube, it captures the essence of a classic sundae in a sophisticated sip.

SPRING SWING MARTINI 18

A captivating cocktail highlighting a perfect balance of citrus and botanicals. **Hendrick's Scottish Gin** lends its signature cucumber and rose petal essence, while **Caravella Limoncello** adds a golden kiss of sweetness. The addition of **St. Germain** infuses the drink with a gentle elderflower aroma, creating an enchanting balance of flavors. Fresh lemon juice and house-made honey and blueberry syrups bring a sophisticated finish.

PAR FOR THE STORM 15

Our version of a Dark N' Stormy starts with the rich, light body of **Bacardi Superior Rum**. Fresh lime juice brings a zesty element while orange juice adds a juicy citrus layer. Topped with effervescent Owen's Ginger Beer for an invigorating finish. Garnished with a fresh mint sprig and a dehydrated lime wheel.

GOLFER'S FIZZ 17

This zesty and refreshing cocktail balances **Woodford Reserve Bourbon** with a house-made spiced pear syrup. Finished with a touch of lemon and topped with fizzy Owen's Ginger Beer. Perfect for welcoming guests to a delightful dinner.

BERRY BIRDIE 16

The vibrant cocktail beautifully marries the deep, mellow charm of **1792 Bourbon** with bright and juicy flavor of fresh blackberries. A hint of zesty lime, mint and sweetness round the flavors on this take on the classic bourbon smash.

GINGER TEE OFF 18

An ideal crisp cocktail, crafted with the clarity of **Maestro Dobel Tequila**, the rich, fragrant spice of **Domaine de Canton Ginger Liqueur** and a little sweetness from organic agave syrup topped splash of fresh lime juice, and this margarita simply delights.

BLUSHING BERRY MEZCARITA 19

Experience a tantalizing blend of mezcal, tequila and sweet berries in this refreshing strawberry mezcal margarita. Crafted with **Ilegal Mezcal**, **Don Fulano Tequila**, house-made cinnamon apple syrup, zesty lime juice and crisp apple cider.

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