



The CAROLINA DINING Room

STARTERS


HEIRLOOM TOMATO AND CORN SOUP  10
Aji Amarillo Crema, Cumin Puffed Corn

OYSTERS PINEHURST 21
Creamed Spinach, Crispy Bacon and Brabander Cheese
with Toasted Buttermilk Biscuit Crumbs

MEDITERRANEAN MEZZE PLATTER  16
Green Chickpea Falafel, Black Bean Hummus, Basil and
Mint Tzatziki, Harissa, Avocado, Pickled Red Onion, Corn,
Olives, Marinated Feta, Tomato, served with Flatbreads

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


CHEF'S BOARD 21
Artisan Charcuterie, House-made Pâté, Artisan Cheeses,
House Pickles, Grapes, Berries, Rustic Bread, Lavosh

AHI TUNA  22
Basil Dusted, Grapefruit Ponzu, Compressed Melon,
Citrus-Strawberry Salad, Herb Coulis

FRIED GREEN TOMATOES 12
Smoked Pimento Cheese Fondue,
House Hot Sauce, Chili Bacon, Chow Chow


CRAB CAKE 24
Cajun Remoulade, Sweet Peppers and
Endive Salad, Grilled Lemon

SALADS

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

HOUSE SALAD 12
Tomatoes, Cucumber, Bacon, Egg and Croutons
with Choice of House-made Dressing

CAESAR SALAD 12
Romaine, House-made Dressing, Imported Parmesan,
Sourdough Crostini, Calvander Tuille

SOUTHERN BURRATA  18
Burrata, Watermelon, Chili Cucumber, Heirloom Tomato,
Radish, Fresh Mint, Red Onion, Lime Oil

BUTCHER BLOCK CUTS

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

*7OZ CENTER CUT FILET MIGNON 49
Creekstone Farms

*12OZ. CENTER CUT RIBEYE 48
Certified Angus Beef


*12OZ NEW YORK STRIP 49
Certified Angus Beef


*8OZ PAINTED HILLS ORGANIC TERAS MAJOR 42
Top Choice Free-Range Beef

*18OZ CENTER CUT RIBEYE 72
\$25 MAP Surcharge // Meats by Linz

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

SEASONAL FEATURES


*STEAK DIANE  45/25
Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushroom, Dijon Demi Sauce

*SEARED LAMB DOUBLE CHOP  44
Birch Syrup Glazed, Duck Fat and Jalapeño Corn Bread,
Red Pepper Espuma, Skillet Green Beans

*GRILLED BONE-IN PORK CHOP 31
Smoked Pork Jus, Moore County Collards, Fried Squashes,
Chef's Potato of the Day, Sweet Peppers

*VEAL OSCAR 44
Roasted Garlic Mashed Potatoes, Lump Crab,
Béarnaise, Asparagus, Tomato Provençal

*HERB CRUSTED SALMON  36/20
Mulberry Reduction, Crispy Cauliflower, Citrus Baked Rice

VIRGINIA FLOUNDER  32
Grilled Scallion Butter, King Trumpet Mushroom,
Heirloom Lentil Croquette, Local Tomatoes and Arugula

SEARED JOYCE FARMS CHICKEN BREAST 30
Duck Fat Steak Fries, Bacon-Onion Jam, Asparagus,
Jewel Tomato, Herb Jus

A LA CARTE SIDES

Sides are for two people / MAP surcharge

DUCK FAT STEAK FRIES 9
Sea-Salt and Malt Vinegar Aioli



BAKED PIMENTO MAC 'N' CHEESE 8
Bacon and Biscuit Crumbs

FLASH FRIED CAULIFLOWER 6
Lemon Pepper Butter Tossed

CREAMED SPINACH GF 8
Bruléed Asiago

POTATO OF THE DAY 6

MARKET VEGETABLE 6

 = 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.
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

Caposaldo, Prosecco, Italy 11 / 42

PINOT GRIGIO

Castelnuovo del Garda, Veneto, Italy 11 / 42

SAUVIGNON BLANC

Matua, Marlborough, New Zealand 12 / 46

Matanzas Creek, Sonoma County, CA 15 / 58

CHARDONNAY

Talbot "Kali-Hart" Monterey, CA 14 / 54

Sonoma-Cutrer, Sonoma County, CA 15 / 58

Daou "Reserve" Paso Robles, CA 22 / 85

RIESLING

Urban, Mosel, Germany 10 / 38

ROSÉ

Whispering Angel, Côtes de Provence, France 14 / 54

REDS

PINOT NOIR

Carmel Road, Monterey, CA 10 / 38

Dough, Central Coast, CA 14 / 54

Belle Glos "Clark & Telephone Coastal Standard"
Santa Barbara, CA 20 / 78

MERLOT

Ancient Peaks, Paso Robles, CA 14 / 54

CABERNET SAUVIGNON

Drumheller, Columbia Valley, WA 12.5 / 48

Decoy by Duckhorn, Sonoma County, CA 16 / 62

Quilt, Napa Valley, CA 21 / 82

RED BLEND

Tapestry, Paso Robles, CA 16 / 62

ZINFANDEL

Rombauer Vineyards, CA 25 / 98

BIG HITTERS

692 VIÑA ARDANZA "RISERVA"
Rioja, La Rioja Alta, Spain 27 / 105

620 CAYMUS
Cabernet Sauvignon, Napa Valley, CA 50 / 198

670 ORIN SWIFT "PALERMO"
Cabernet Sauvignon, Napa Valley, CA 43 / 170

COCKTAILS AT THE CAROLINA

TITO'S C&M 14

Fresh house-made cucumber and mint infusion served with Tito's Vodka topped with club soda. Fizzy and refreshing.

BACK NINE 18

Basil Hayden Bourbon, Myers's Dark Rum and Tawny Port 10 Year, enhanced with Orange Bitters.

RUSH THE TEE BOX 14

1792 Bourbon well balanced with our house honey syrup and fresh lemon juice.

LEMON WEDGE 14

Dewar's introduces the First Official Cocktail of the U.S. Open®. This refreshing cocktail perfectly complements Dewar's 12 Year flavor profile with fresh lemonade and a splash of soda water.

WARM BREEZE 18

Beefeater Gin, fresh lemon and grapefruit juice, lavender syrup and delightfully painted with butterfly pea flower.

ON THE GREEN 16

1800 Silver Tequila, Limoncello, and basil, topped with ginger beer. Aromatic and nicely refreshing.

SUNDAY OLD FASHIONED 18

Inspired from the caramel and vanilla notes of Woodford Reserve. We want to delight you with our Old Fashioned, sweetened with vanilla syrup and paired perfectly with chocolate and cherry bitters.

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