

The CAROLINA DINING Room

BEVERAGE SELECTIONS STARTERS

Captain's list available upon request

WHITE WINE 10
Cucumber Crema, Crispy Sumac Chickpeas

SPARKLING

OYSTERS BLANCHÉ 24 11 / 46
La Marca Prosecco, Veneto, Italy
Creamed Spinach, Crispy Bacon and Brabander Cheese

PINOT GRIGIO 11 / 42
Castellnuovo del Garda, Veneto, Italy
SHRIMP COCKTAIL 18
Poncha, Lemon Shrimp, Red Cocktail Sauce,

Matua, Marlborough, New Zealand
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

THE WEDGE 14 22 / 85
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion, Cave-Aged Blue Cheese

RIESLING 12 / 43
Urban, Mosel, Germany
HOUSE SALAD 12

ROSE 15 / 63
Tomatoes, Cucumber, Bacon, Egg, Croutons with
Belle Glos "Oeil de Perdrix" Rose, Sonoma, CA

CHEF'S BOARD REDS 24
Artisan Charcuterie, House-Made Pate, Artisan Cheeses,
House Pickles, Grapes, Berries, Rustic Bread, Lavosh

JAMON AND MONTECRO CROQUETTES 10 / 28
Hahn, St Lucia Highlands, CA 18 / 69
County Lemon Aioli, Piquillo Peppers, Charred Onion

Belle Glos "Clark & Telephone" Coastal Standard 20 / 78
Santa Barbara, CA
MARYLAND CRAB CAKE 24

Old Bay Aioli, Charred Lemon Supremes,
CABERNET SAUVIGNON 12 / 48
Prati, Sonoma County, CA

Daou, Paso Robles, CA 16 / 66
Quilt, Napa Valley, CA 21 / 82

SALADS

RED BLEND 15 / 58
Hahn Founders GSM Blend, CA

BURRATA CAPRESE 16 19 / 38
Siano Burrata, Heirloom Tomatoes, Torn Basil, Arugula,
Quinta Sardonía "Sardon Tempranillo",
Olive Oil, Fizzled Sour Dough, 14-Year Aged Balsamic, Maldon Salt

Penfolds "Bin 28" Shiraz, South Australia 21 / 78
CAESAR SALAD 14

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

BIG HITTERS BUTCHER'S BLOCK

ORIN SWIFT "YOU HAD ME AT HELL NO" 20 / 78
Merlot, CA

***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 RIB EYE** 86
Cabernet Sauvignon, Napa Valley, CA
Served with Chef's Potato of the Day and Market Vegetable

***12-OZ NEW YORK STRIP** 65
Certified Angus Beef, **FAIRWAY MARTINI** 15
Served with Chef's Potato of the Day and Market Vegetable
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.

***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 25 / 98
Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushroom, Dijon Demi Glace

COCKTAILS AT THE CAROLINA

SEASONAL FEATURES

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.

Duck Breast 36
Antica Vermouth and Angostura Bitters contribute herbal and subtle savory undertones.

The Sundae Old Fashioned 18
Roasted Sweet Potato Velvet, Red Pepper Agrodolce
Savor a delightful twist with the Sundae Old Fashioned. This indulgent cocktail blends **High West Bourbon** with sweet vanilla syrup, chocolate and

Char-Grilled Salmon 36 / 20
cherry bitters. Served over a large rocks cube, it captures the essence of a classic sundae in a sophisticated way.

Spring Swing Martini 18
Sweet Corn Hash, Saffron Sabayon,
Shaved Brussels Sprouts, Pomegranate
A captivating cocktail highlighting a perfect balance of citrus and botanicals. **Hendrick's Scottish Gin** lends its signature cucumber and rose petal

Harissa-Roasted Half Hen 34
Moroccan-Spiced Potato Pave, Watercress Salad,
Turmeric Tzimme, Lemon Garlic Vinaigrette.

Heirloom Tomato Risotto 26
A captivating risotto with a golden kiss of sweetness. The addition of St. Germain infuses the drink with a gentle elderflower aroma,

Par for the Storm 15
creating a sophisticated drink with a complex finish.
Warm Burrata, Toasted Pine Nuts, Crispy Leeks,
Local Pea Sprouts, Basil Essence

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 dried lime wheel.

A LA CARTE SIDES

Sides are for two people // MAP surcharge

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 Owen's Ginger Beer. Perfect for welcoming guests to a delightful dinner.

Baked Potato 9
Bacon and Biscuit Crumbs

Berry Birdie 16
The vibrant cocktail beautifully marries the deep, rich flavor of **Blackberry Bourbon** with a bright and juicy flavor of fresh blackberries.

A hint of zesty lime, mint and sweetness rounded with **Buddha Avocado** on this take on the classic bourbon smash.

CRISPY BRUSSELS SPROUTS

An ideal crisp cocktail, crafted with the clarity of **Mezcal Dolcetequila**, Whipped Cream, a 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.

MARKET VEGETABLES

BLUSHING BERRY MEZCARITA

Experience a tantalizing blend of mezcal, **Potato Over the Border** this refreshing strawberry mezcal margarita.
Crafted with **Illegal Mezcal**, **Don Fulano Tequila**, house-made cinnamon apple syrup, zesty lime juice and crisp apple cider.

☯ = 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.

The CAROLINA DINING Room

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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