

The CAROLINA DINING Room

STARTERS

- SWEET CORN BISQUE

V 10

Vine Ripened Tomato, Red Pepper Reduction, Pickled Mustard Seed
- OYSTERS PINEHURST

24

Creamed Spinach, Crispy Bacon and Brabander Cheese with Toasted Buttermilk Biscuit Crumbs
- SANDHILLS CRUDITÉ

V 14

Fava Bean Hummus, Carrot, Field Peas, Rainbow Radishes, Pomegranate, Sumac Pistachio, Local Sprouts
- 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
- HAMACHI CRUDO

22

Cucumber Leche de Tigre, Fresno Chile, Cumin-Toasted Corn Nut, Avocado, Marigold
- ANDOUILLE SAUSAGE CROQUETTE

14

Sunburst Slaw, Chili Pickles, Cajun Remoulade
- JUMBO CRAB CAKE

24

Monastery Mustard, Crab Chips, Citrus-Tossed Arugula

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, Calavander Tuille
- HEIRLOOM TOMATO SALAD

18

Buffalo Mozzarella, Fizzled Scallions, Basil Coulis, Chili Lemon Crumb, Frisée, Blood Sorrel

LAND AND SEA

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

- *7-OZ CENTER CUT FILET MIGNON

51

Creekstone Farms
- *12-OZ CENTER CUT RIBEYE

50

Certified Angus Beef
- *12-OZ NEW YORK STRIP

51

Certified Angus Beef

- *8-OZ WAGYU FLAT IRON STEAK

60

\$10 MAP Surcharge // A9 Wagyu, Australian Free-Ranged
- *18-OZ CENTER CUT RIBEYE

75

\$25 MAP Surcharge // Certified Angus Beef
- 8-OZ MAINE LOBSTER TAIL

60

\$10 MAP Surcharge // Herb Butter Broiled, Drawn Butter and Grilled Lemon

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 DUCK BREAST

36

Rutabaga Rosti, Grilled Spring Peas, Green Peppercorn au Poivre, Apricot
- CITRUS AND GUAJILLO-BRAISED PORK CHEEKS

32

Charred Leek Grits, Sweet Corn, Cippolini, Green Apple Slaw
- *VEAL OSCAR

44

Truffle Parmesan Mashed Potatoes, Lump Crab, Béarnaise, Asparagus, Tomato Provençal

- CITRUS-ROASTED SALMON

36/20

Kalamata Olive Relish, White Wine Tomato Pan Sauce, Garden Vegetable Paella
- ROASTED BRANZINO

6

Stuffed With Outer Banks Clams, Fragrant Rice, Pine Nut, Golden Raisin, Fine Herbs, with Lemon, Roasted Red Pepper, Garlic Tahini Yogurt
- SEVEN-SPICE HALF CHICKEN

30

Baby Beetroot, Toasted Cashew Cous Cous, Pomegranate, Wild Garlic, Sprouted Lemon Balm
- FARRO RISOTTO

26

Spring Onion Cream, Jewel Tomato Concasse, Asparagus, Sweet Soy, Soft-Poached Free-Range Egg

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
- CREAMED SPINACH

6

Bruleed Asiago



- SWEET CORN MAQUE CHOUX

6

Cajun Trinity, Brûléed Hickory Grove
- 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.
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

REDS

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

Cambria, Katherines Vineyard, 15 / 58

Santa Maria Valley, CA

Daou "Reserve" Paso Robles, CA 22 / 85

RIESLING

Urban, Mosel, Germany 10 / 38

ROSÉ

AIX, Coteaux d'Aix - en - Provence, France 14 / 54

PINOT NOIR

Carmel Road, Monterey, CA 10 / 38

Hahn, St Lucia Highlands 18 / 69

Belle Glos "Clark & Telephone Coastal Standard" 20 / 78

Santa Barbara, CA

MERLOT

Ancient Peaks, Paso Robles, CA 14 / 54

CABERNET SAUVIGNON

Prati by Louis Martini, Sonoma County, CA 12 / 48

Daou, Paso Robles, CA 16 / 66

Quilt, Napa Valley, CA 21 / 82

RED BLEND

Tapestry, Paso Robles, CA 16 / 62

ZINFANDEL

Rombauer Vineyards, CA 25 / 98

INTERNATIONAL REDS

Finca Neuva Reserva, Rioja, Spain 22 / 86

Penfolds Bin 28, South Australia 21 / 78

BIG HITTERS

6 9 2 VIÑA ARDANZA "RISERVA" 27 / 105
Rioja, La Rioja Alta, Spain

6 2 0 CAYMUS 50 / 198
Cabernet Sauvignon, Napa Valley, CA

6 7 0 ORIN SWIFT "PALERMO" 43 / 170
Cabernet Sauvignon, Napa Valley, CA

COCKTAILS AT THE CAROLINA

EAGLE ESPRESSO MARTINI 16

Soar to new heights with the Eagle Espresso Martini! This refined cocktail features **Tito's** vodka, Kahlua, house-made cardamom simple syrup, and freshly brewed espresso, shaken to perfection and served in a sleek martini glass. It is the perfect blend of bold flavors for a sophisticated pick-me-up!

THE SUNDAE OLD FASHIONED 18

Savor a delightful twist with the Sundae Old Fashioned! This indulgent cocktail blends **Woodford Reserve** bourbon with sweet vanilla syrup, chocolate, and cherry bitters. Served over ice in a rocks glass, it captures the essence of a classic sundae in a sophisticated sip.

CAROLINA COSMO 16

Elevate your spirits with the Carolina Cosmo, a stylish twist on the classic cosmopolitan. This refreshing concoction features **Absolut** vodka, zesty lime juice, and cranberry juice, creating a vibrant blend that is both sweet and tangy. Garnished with a lime twist, it is the perfect cocktail to enjoy after a round of golf.

PAR-FECT CREAMSICLE 15

Savor the taste of the season with the Par-fect Creamsicle! This refreshing cocktail combines smooth **Grey Goose L'Orange** vodka and Cointreau with creamy half and half and fresh orange juice. Shaken and served in a martini glass, garnished with a twist of orange.

TEE TIME SPARKLER 16

A refreshing cocktail that blends **Bombay Sapphire** Gin, bitters, fresh lemon juice, and honey simple syrup, topped with Owen's Club Soda and Caposaldo Prosecco. This effervescent cocktail balances zesty brightness with a hint of sweetness, making it perfect for celebrating a day on the course. Served over ice and garnished with a lemon twist.

BOURBON BIRDIE 17

Swing into refreshment with the Bourbon Birdie! This delightful cocktail features smooth **Makers Mark** bourbon, freshly muddled strawberries, zesty lemon juice, and a touch of simple syrup. Served over a large ice cube and garnished with a strawberry slice. It is the perfect sip to celebrate your victories on and off the course!

GOLDEN TEE 16



A delightful mix of **1792 Bourbon**, honey simple syrup, and fresh lemon juice. Shaken and served over ice, this cocktail beautifully balances rich warmth with zesty brightness. Garnished with a lemon wheel, it's the perfect sip for celebrating a great round!

CADDY'S COOLER 15

Cool off with the Caddy's Cooler! This refreshing cocktail features **Maestro Dobel** tequila, fresh lemon juice, and simple syrup, complemented by muddled strawberries and mint leaves. Served in a rocks glass with sugared rim, it is the perfect sip for celebrating a day on the course!

SMOKEY SWING 18

Elevate your cocktail game with the Smokey Swing! This mezcal margarita combines the rich flavors of **Illegal Mezcal** and 1800 Blanco with zesty Limoncello and fresh lime juice. Shaken and strained over ice, it is finished with a twist of lemon for a refreshing citrus kick. Perfect for celebrating every birdie on the course!

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