


# The CAROLINA DINING Room

## STARTERS

**PURPLE SWEET POTATO SOUP**  **10**  
Anise-Spiked Coconut Cream, Ginger Crisp

**OYSTERS PINEHURST** 24  
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

**OCTOPUS CARPACCIO** 22  
Castelvetro Olive Espuma, Black Garlic Aioli, Manchego, Tossed  
Arugula, Preserved Lemon, Sweet-Pickled Shallot, House Crackers

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

**CRAB CAKE** 24  
Charred Lemon Aioli, Winter Squash Succotash,  
Pickled Peppers


## 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

**HUMBOLDT FOG CROQUETTE**  **18**  
Tomato and Ale Jam, Smoked Pecans, Shallot, Rainbow Chard,  
Artisan Greens, Valencia Orange

## 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** 48  
Certified Angus Beef

**\*12-OZ NEW YORK STRIP** 51  
Certified Angus Beef

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


**\*18-OZ CENTER CUT RIBEYE** 90  
\$40 MAP Surcharge // Meats by Linz

**8-OZ MAINE LOBSTER TAIL** 60  
\$10 MAP Surcharge // Herb Butter Broiled, Drawn Butter and  
Grilled Lemon


**LOBSTER THERMIDOR** 75  
\$25 MAP Surcharge // Lobster Tail, Cremini Mushrooms,  
Cognac Cream, Gruyere, Grilled Asparagus, Crispy Potatoes, 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

**DUCK LEG CONFIT** 32  
Spiced Honey Glaze, Quick-Braised Red Cabbage,  
Carolina Gold 'Risotto', Arugula Cream, Yuzu Caviar

**HOUSE BREWED PORTER-BRAISED  
BEEF SHORT RIB**  36  
Cremini, Flash Fried Potato, Demi, Pickled Heirloom Carrot,  
Greenhouse Pea Sprouts

**\*VEAL OSCAR** 44

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

**\*BOURBON CASK MAPLE GLAZED SALMON**  36/20  
Grain Mustard Cream, Smoked Butternut Squash, Parsnip,  
Leek Essence, Cherry Almond Wild Rice

**CORN CRUSTED REDFISH** 34  
Rock Shrimp Gumbo, Moore County Collards, Okra,  
Smoked Cheddar Grits, House Hot Sauce

**ROSEMARY-BRINED CHICKEN BREAST**  30  
Crispy Skin, Citrus Roasted Carrots, Haricot Verts,  
Chef's Potato of the Day, Natural 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

**SMOKED BUTTERNUT SQUASH**  6  
Toasted Almonds, Cherry Butter

**CREAMED SPINACH**  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.  
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

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.

#### RUSH THE TEE BOX 14

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

#### ON THE GREEN 16

1800 Silver Tequila, Limoncello, and topped with ginger beer. Fizzy and 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.

#### PUMPKIN SPICED OLD FASHIONED 18



Jefferson's Small Batch Bourbon, pumpkin spiced syrup, fragrant orange peel and a cinnamon stick.

#### CAROLINA DREAMER 13

Warm up and relax with Grey Goose Vodka, Crème De Cacao and Cointreau with chocolate and orange bitters.

#### STRONG FINISH 17

Maker's Mark 46 with Licor 43 and Kahlua, served over an ice sphere and garnished with a fresh orange peel.

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