



Dinner

STARTERS

TATER MAN TOTS **GS**

Maple Pecan Bacon, Chipotle Sour Cream, Pepper Jack Cheese Sauce, and Signature Ketchup **12**

CAROLINA CAVIAR **GS V**

Black Eyed Peas, Corn, Bell Peppers, Onions, Green Chilis, Jalapeno, Cilantro, Carolina BBQ Sauce, Tri-Colored Tortilla Chips **12**

MINI PORK BELLY TACOS

Korean BBQ Pork Belly, Bourbon Barrel Soy Ginger Glaze, Kimichi, Flour Tortillas **14**

FRENCH ONION DIP **V**

Crackers, Crostini, Crispy Onions **12**

SALADS

Available as Half or Whole Salad (Buffalo Chicken Salad Excluded)

CLASSIC CAESAR SALAD*

Romaine lettuce, Asiago-Parmesan Caesar Dressing and Garlic Croutons **8/14**

HOUSE SALAD **GS V**

Artisan Mixed Greens, Cherry Tomatoes, Herbed Mozzarella, Shaved Red Onion, Cucumbers, White Balsamic Vinaigrette **8/14**

ROASTED BEET SALAD **GS V**

Spinach, Roasted Golden and Red Beets, Feta, Cashews, Sweet Onion Vinaigrette **9/15**

BUFFALO CHICKEN SALAD

Hand-battered Chicken Tenders, Crispy Artisan Greens, Bacon, Tomatoes, Blue Cheese Crumbles **17**

Grilled option available

ADD TO ANY SALAD:

Grilled Chicken Breast or Fried Chicken Tenders **7**

Grilled Shrimp **10**

*Grilled Salmon **12**

KETTLE SOUPS

PRIME RIB CHILI

Hearty and Slow-Simmered Prime Rib Chili with Bold Spices **9**

SOUP D'JOUR

Chef's Daily Creation **8**

HANDHELDS

SIDES

Served With Your Choice Of French Fries, Tater Tots, Fresh Fruit, Or A Small House Or Caesar Salad. Add Sweet Potato Fries 2

TURKEY CLUB

Double Stack of House Roasted Turkey, Bacon, Lettuce, Tomato, Basil Mayo on Choice of Bread **16**

FRENCH DIP

Shaved Prime Rib, Charred Onion Aioli, Provolone, French Roll, Au Jus **18**

KOREAN BBQ CAULIFLOWER LETTUCE WRAPS **GS V**

Spice Roasted Cauliflower, Korean BBQ Sauce, Sesame Slaw, Bibb Lettuce, Pickled Red Onions **15**

DEUCE BURGER*

Double Brisket and Short Rib Patties, Shredded Lettuce, Tomato, Caramelized Onion, Deuce Aioli, Choice of Cheese on Brioche Bun **18**

CHICKEN WINGS

BBQ, Buffalo Butter Sauce, or Jamaican Jerk Sauce, with Carrots, Celery, Pickles and Ranch or Bleu Cheese **16**

ENTRÉES

SMOTHERED CATFISH

Cornmeal Fried North Carolina Catfish, White Long Grain Rice, Wilted Garlicky Spinach, Roasted Cherry Tomatoes Tasso Ham Gravy **28**

PRIME RIB* **GS**

12 oz CAB Ribeye, Roasted Garlic and Chive Mashed Potatoes, Charred Broccolini, with Horseradish Cream and Au Jus **46**

CHICKEN AND SWEET POTATO POT PIE

Joyce Farms Chicken Thighs, Peppers, Corn, Sweet Potatoes, Shallots, Kale topped with Cheddar Cheese Biscuit Toppings **26**

CEDAR PLANK SALMON* **GS**

Sauteed Wild Mushrooms, Blistered Haricot Vert, Cherry Tomatoes, Herbed Garlic Butter **32**

GS = Gluten Sensitive **V** = 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. All sales subject to an 18% service charge plus North Carolina sales tax.