

Carolina IN - ROOM DINING Menu

Please call 67567 for service

CAROLINA

BREAKFAST FAVORITES

(Served 6:30 to 11 a.m.)

Our egg entrées are served with breakfast potatoes or grits, choice of toast and preserves.

Low cholesterol Egg Beaters and egg whites available.

*ALL AMERICAN 14

Two Eggs Any Style with your choice of Sausage Links, Smoked Bacon or Country Ham

*TRADITIONAL EGGS BENEDICT 16

Two Farm Fresh Poached Eggs served on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce

THE SHORT STACK 12

Buttermilk Pancakes served with Vermont Maple Syrup and Sweetened Whipped Cream Add Fresh Blueberries, Strawberries or Sliced Banana 2

HOT OATMEAL 8

Served with Brown Sugar and Raisins Add Fresh Blueberries, Strawberries or Sliced Banana 2

CONTINENTAL BREAKFAST 13

Your choice of Freshly Baked Danish or Muffins, Butter and Preserves, a Bowl of cut Fresh Fruits and Coffee, Tea or Milk

SEASONAL SUN-DRENCHED FRUIT AND BERRY SAMPLER 14

Served with choice of Freshly Baked Muffin and Fruit Flavored Greek Yogurt

*CREATE YOUR OWN OMELET 15

Choose From The Following Ingredients: Sausage, Bacon, Ham, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Cheddar or Monterey Jack Cheese

ALL DAY DINING

(Served from 11 a.m. to 11 p.m.)

STARTERS

CHICKEN LOLLIPOPS 15

Buttermilk Fried Chicken. Served with Hot Honey and Dill Pickle Aioli.

SHRIMP COCKTAIL 19

Poached Jumbo Shrimp, Red Cocktail Sauce, House Crackers, Grilled Lemon

JAMON & MANCHEGO CROQUETTES 24

Confit Lemon Aioli, Piparra Peppers, Charred Onion

DEVILED EGGS 11

Smoked Pimento, Crispy Bacon, Horseradish Cream, Hand-Rolled Crackers

SANDWICHES

VISTA CLUB 18

Roasted Turkey, Smoked Ham, Aged Cheddar, Swiss Cheese, Tomato, Applewood Smoked Bacon, Green Goddess Spread on Country White Bread. Served with choice of French Fries or Potato Chips.

*ALL AMERICAN CHEESEBURGER 20

House Beef Patties, with American Cheese, Bacon, Lettuce and Tomato on a Brioche Bun. Served with choice of French Fries or Potato Chips.

B.L.T. 15

Slab Bacon, Gem Lettuce, Hot House Tomato, House Mayo, Country White Bread

GRILLED CHEESE V 16

Aged Cheddar, Boxcarr's Lissome, Goat Lady Chevre, Pepper Jelly Jam on Thick Cut Brioche. Served with choice of French Fries or Potato Chips.

SALADS

SANDHILLS COBB SALAD 13/19

Artisan Greens, Grilled Chicken, Wood-Fired Salmon, Grilled Corn, Avocado, Blue Cheese, Bacon, Boiled Egg, Tomato, Cornbread Croutons with Choice of House-Made Dressing

HOUSE SALAD V 13

Tomatoes, Cucumber, Bacon, Egg and Croutons, served with Choice of House-Made Dressing

TRADITIONAL CAESAR SALAD 9/15

Romaine, House-Made Dressing, Imported Parmesan, Sourdough Crostini, Calavander Tuille Add Grilled Chicken 7 Add Grilled Shrimp 8

DINNER FEATURES

(Served 6:30 to 9 p.m.)

For guests staying on the meal plan, dinner includes: choice of salad, entrée, dessert and coffee or tea.

*12-OZ CENTER CUT RIBEYE 58

Certified Angus Beef, served with Chef's Potato of the Day and Market Vegetable

*7-OZ CENTER CUT FILET MIGNON 62

Truffle Parmesan Mashed Potato, French Green Beans, Wild Mushrooms and Demi Glace

*DIJON CRUSTED ANTARCTIC SALMON 37

Served with Chef's Potato of the Day, Market Vegetables and Meyer Lemon Beurre Blanc

HERB ROASTED HALF HEN 36

Served with Market Vegetables, Truffle Parmesan Mashed Potatoes and Rosemary Pan Jus

DESSERTS

ASSORTED ICE CREAM & SORBET 10

PINEHURST BROWNIE SUNDAE 12

Warm Triple-Chocolate Brownie with Vanilla, Chocolate and Caramel Cone Ice Cream, topped with Hot Fudge and Candied Pecans

VANILLA CHEESECAKE 12

With Fresh Berries, Whipped Cream and Sea Salt Bark