



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

***Create Your Own Omelet 15**

Choose From The Following Ingredients:

Sausage, Bacon, Ham, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Cheddar or Monterey Jack Cheese

***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

ALL DAY DINING

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

Sandhills Cobb Salad 17

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

House Salad 13

Tomatoes, Cucumber, Bacon, Egg and Croutons served with your choice of Dressing

Traditional Caesar Salad 9/15

Crisp Romaine Lettuce, tossed with Caesar Dressing, Fresh Grated Parmesan Cheese and Toasted Garlic Croutons

Add Grilled Chicken 7

Add Grilled Shrimp 8

Vista Club 17

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.

***Classic 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.

Mediterranean Flatbread Wrap V 15

Black Bean Hummus, Marinated Feta, Basil and Mint Spread, Harissa, Arugula, Pickled Red Onion and Marinated Tomatoes. Served with choice of French Fries or Potato Chips.

Pimento Cheese B.L.T. 15

Applewood Smoked Bacon, Shredded Romaine, Tomato and Pimento Cheese Spread on Thick Cut White Bread. Served with choice of French Fries or Potato Chips.

Grilled Cheese 15

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

Chicken Lollipops 13

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

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 Rib Eye 45**

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

***7-oz. Center Cut Filet 43**

Truffle Mashed Potato, French Green Beans, Wild Mushrooms and Demi Sauce

***Seared Skin-On Sixty South Salmon 36**

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

DESSERTS

Assorted Ice Cream & Sorbet 10

Pinehurst Brownie Sundae 12

Warm Triple-Chocolate Brownie with Vanilla, Chocolate and Carmelcone Ice Cream, Topped with Hot Fudge and Candied Pecans

Creme Brulee 12

Vanilla Crème Brulee with Raspberries and Mocha Shortbread Cookie

A \$3-per-room delivery charge and sales tax will be added. An automatic 18% service charge is added to your bill. The service staff is compensated from this amount.

Please have ID ready for any orders including alcohol. V = Vegetarian

*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.