

Carolina IN - ROOM DINING Menu

Please call 67567 for service

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 and Grilled Lemon

SANDHILLS CRUDITÉ V 🛞 15 Fava Bean Hummus, Carrot, Field Peas, Rainbow Radishes, Pomegranate, Sumac Pistachio, Local Sprouts

***GRILLED OYSTERS 25** Topped with Bacon, Cornbread Crumb, Calvander Cheese and Jalapeno Butter. Served with Grilled Lemon

> **PIMENTO DEVILED EGGS 11** Applewood Smoked Bacon, Horseradish Cream Cheese, and Lavosh

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.

***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.

B.L.T. 15 Smithfield Slab Bacon, Gem Lettuce. Heritage Tomato, House Mayo, Country White Bread

GRILLED CHEESE \bigvee 16

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.

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

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. \bigvee = Vegeterian \bigotimes = Gluten Free

*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.

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

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

*7-OZ CENTER CUT FILET MIGNON 53 Truffle Parmesan Mashed Potato, French Green Beans, Wild Mushrooms and Demi Sauce

> ***SEARED SKIN-ON SIXTY** SOUTH SALMON 37 Served with Chef's Potato of the Day and Market Vegetables

SEARED JOYCE FARMS CHICKEN BREAST 30 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 Caramel Cone Ice Cream, topped with Hot Fudge and Candied Pecans

> VANILLA CHEESECAKE 12 With Fresh Berries, Whipped Cream and Sea Salt Bark

> > Service Menu_CDR_5.25