



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 and Grilled Lemon

MEDITERRANEAN MEZZE PLATTER 17 V

Green Chickpea Falafel, Black Beans Hummus, Basil and Mint Tzatziki, Harissa, Avocado, Pickled Red Onion, Corn, Olive, Marinated Feta, Tomato. Served with Flatbread

*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.

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 16 V

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 Dressing

HOUSE SALAD 13 V

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

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 49

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

*7-OZ. CENTER CUT FILET 50

Truffle 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 CarmelconeIce Cream, Topped with Hot Fudge and Candied Pecans

VANILLA CHEESECAKE 12

With Fresh Berries, Whipped Cream and Sea Salt Bark

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.