

THE CAROLINA DINING ROOM

STARTERS

Corn, Crab and Poblano Chowder 10
Sherry Crème Fraiche and Candied Jalapeño

Soup Du Jour 8
Fresh daily from the kettle

Firecracker Shrimp 16
Fried Shrimp, Firecracker Sweet and Sour Sauce,
Sweet Peppers, Pickled Jalapeños and Red Onion

Chef's Board 21
Artisan Charcuterie, House-Made Pâté, Artisan Cheeses,
House Pickles, Grapes, Berries, Rustic Bread and Lavash

Shrimp Cocktail 18
Poached Jumbo Shrimp, Red Cocktail Sauce,
Housemade Crackers and Grilled Lemon

Tostada Stack 12
BBQ Pork, Sweet Corn, Cheddar, Refried Beans,
Queso Fresco, Pico de Gallo, Avocado-Lime Drizzle,
Pickled Jalapeños and Red Onion

Fried Green Tomatoes V 12
Smoked Pimento Cheese Fondue, Chow Chow and
Comeback Sauce

Hickory Smoked Wings 15
Served with Ranch or Blue Cheese Dressing,
Carrot and Celery Sticks
Choice of Sauce: BBQ, Parmesan Garlic,
Caribbean Jerk, Buffalo, Peachy Carolina Reaper

Mediterranean Mezze Platter V 16
Green Chickpea Falafel, Black Bean Hummus, Basil and Mint Tzatziki,
Harissa, Avocado, Pickled Red Onion, Corn, Olives, Marinated Feta and
Tomato. Served with Flatbreads

Pumpkin Seed Crusted Tuna 21
Sliced Ahi Tuna over Quick-Pickled Cabbage with Olive Oil-Fried Focaccia
and Pomegranate-Citrus Vinaigrette

Oysters Pinehurst 20
Creamed Spinach, Crispy Bacon and Brabander Cheese,
with Toasted Buttermilk Biscuit Crumbs

SALADS

Add to any salad: Grilled Chicken 7 or Blackened Shrimp 8

The Wedge GF 14
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion and Cave-Aged Blue Cheese

House Salad 12
Tomatoes, Cucumber, Bacon, Egg and Croutons
with Choice of Housemade Dressing

Sandhills Cobb Salad 12/18
Artisan Lettuce, Grilled Chicken, Wood Fired
Salmon, Grilled Corn, Avocado, Blue Cheese,
Bacon, Boiled Egg, Tomato and
Cornbread Croutons

Caprese Salad V 18
Heirloom Tomatoes, Fresh Mozzarella, Basil
Mint Gremolata, House Strawberry Balsamic,
Focaccia Plank, Artisan Greens and Arugula

Caesar Salad 8/14
Romaine Lettuce, Housemade Dressing,
Cherry Tomatoes, Toasted Croutons
and Imported Parmesan

SANDWICHES

Served with French Fries or Kettle Chips

Shrimp Tacos 16
Cornmeal Fried or Blackened Shrimp, Slaw, Green Tomato
Pico, House-Pickled Jalapeño and Red Onions,
Remoulade, Warm Flour Tortillas

***Artisan Burger 19**
House Burger Patty or Beyond Meat™ with Candied Slab Bacon, Smoked
Cheddar Cheese, Haystack Onions, Lettuce, Tomato and Onion
on a Seeded Bun

Turkey Club 15
Roasted Turkey Breast, Applewood-Smoked Bacon, Lettuce,
Tomato and Basil Pesto Mayo on Toasted Ciabatta Bun

Southern Chicken Sandwich 15
Buttermilk Fried or Grilled Chicken Breast,
Lemon Aioli, Sliced Pickles, Lettuce and
Tomato on a Brioche Bun

Open-Faced Fried Green Tomato Sandwich V 16
Fried Green Tomatoes on Herbed Focaccia with
Aged Goat Cheese and Taleggio Cheese Sauce,
Pickled Red Onion, Spicy Chow Chow and Arugula

Mediterranean Flatbread Wrap V 14
Black Bean Hummus, Marinated Feta, Basil and Mint Spread, Harissa,
Arugula, Pickled Red Onion and Marinated Tomatoes

Pinehurst BLT 14
Applewood-Smoked Bacon, Lettuce, Tomatoes on Country White Bread with Basil Mayo

A LA CARTE SIDES

FAP surcharge

White Cheddar and Taleggio "Mac" 8
With Smoked Pimento Fondue,
Scallions and Bacon Lardons

Crispy French Fries 6

Sweet Potato Fries 8
Pecan Praline Sauce

Sharp Cheddar Cheese Biscuits 9
With Pimento Cheese and
Bourbon Honey Butter

Garlic Parmesan Asparagus V 8

Market Vegetable 6

DESSERTS

Mile High Key Lime Pie 12
Made with Fresh Key Limes and topped with
Meringue, Strawberries, Pineapple, Blackberries,
Candied Macadamia Nuts

Strawberry Short Cake GF 10
Lemon Pound Cake, Macerated Strawberries and
Vanilla Whipped Cream

Brownie Sundae 12
Warm Double-Chocolate Brownie topped with
French Vanilla, Belgian Chocolate Chip, and Caramel
Cone Ice Creams, Hot Fudge, Caramel Sauce,
Candied Pecans

Bread Pudding 10
Vanilla Ice Cream, Hot Buttered Rum Sauce, Toffee Crunch

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.

GF= Gluten Free; V=Vegetarian

THE
**CAROLINA
DINING ROOM**

BEVERAGE SELECTIONS

Captain's list available upon request

WHITES

Sparkling

Caposaldo, Prosecco, Italy 11 / 42

Pinot Grigio

Castelnuovo del Garda, Veneto, Italy 11 / 42

Sauvignon Blanc

Matua, Marlborough, New Zealand 12 / 46

Matanzas Creek, Sonoma County, CA 15 / 58

Chardonnay

Talbot "Kali-Hart" Monterey, CA 14 / 54

Sonoma-Cutrer, Sonoma County, CA 15 / 58

Daou "Reserve" Paso Robles, CA 22 / 85

Riesling

Urban, Mosel, Germany 10 / 38

Rosé

Whispering Angel, Cotes de Provence, France 14 / 54

REDS

Pinot Noir

Carmel Road, Monterey, CA 10 / 38

Dough, Willamette Valley, OR 14 / 54

Merlot

Ancient Peaks, Paso Robles, CA 14 / 54

Cabernet Sauvignon

Drumheller, Columbia Valley, WA 12.5 / 48

Decoy by Duckhorn, Sonoma County, CA 16 / 62

Quilt, Napa Valley, CA 21 / 82

Red Blend

Tapestry, Paso Robles, CA 16 / 62

WINES BY THE BOTTLE

WHITES

<u>BIN</u>		<u>PRICE</u>
336	Archery Summit "Vireton" Pinot Gris Willamette Valley, OR	45
259	Honoro Vera Verdejo/Sauvignon Blanc Reuda, Spain	30
229	Groth Sauvignon Blanc Napa Valley, CA	63
293	Merry Edwards Sauvignon Blanc Russian River Valley, CA	100
217	Rombauer Chardonnay Los Carneros, CA	111
220	Cakebread Chardonnay Napa Valley, CA	110
226	Far Niente Chardonnay Napa Valley, CA	150
245	Dr. Loosen Riesling Mosel, Germany	42

WINES BY THE BOTTLE

REDS

<u>BIN</u>		<u>PRICE</u>
434	Ken Wright Cellars Pinot Noir Willamette Valley, OR	60
529	Raeburn Pinot Noir Russian River Valley, CA	75
643	Belle Glos "Las Alturas" Pinot Noir S.L. Highlands, CA	115
514	Clos Pegase "Matsuko's Vineyard" Merlot Los Carneros, CA	75
418	Justin Cabernet Sauvignon Paso Robles, CA	70
605	Canvasback Cabernet Sauvignon Red Mountain, WA	98
616	Groth Cabernet Sauvignon Oakville, CA	141
489	Big Basin "Homestead" Red Blend CA	75
530	Harvey & Harriet by Eric Jensen, Red Blend San Luis Obispo, CA	90
526	Catena, Malbec Mendoza, Argentina	65
504	Castillo Monsanto, Chianti Classico Riserva Tuscany, Italy	85

BIG HITTERS ONLY

692	Vina Ardanza "Riserva" Rioja La Rioja Alta, Spain	27 / 105
670	Orin Swift "Palermo" Cabernet Sauvignon Napa Valley, CA	43 / 170
664	Duckhorn "3 Palms Vineyard" Merlot Napa Valley, CA	57 / 226
638	Larkmeade, Cabernet Sauvignon Napa Valley, CA	63 / 250