

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

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

Crispy French Fries 6

Garlic Parmesan Asparagus v 8

Sweet Potato Fries 8
Pecan Praline Sauce

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

Korbel Brut, CA
Lamarca Prosecco, Italy

Pinot Grigio

Castellnuovo del Garda, Veneto, Italy

Sauvignon Blanc

Fernlands, Marlborough, New Zealand

Chardonnay

Landmark *Overlook*, Sonoma County, CA
Chalk Hill, Russian River Valley, CA

Riesling

Nik Weis *Urban*, Mosel, Germany

Rosé

Rock Nest, Central Valley, Chile

WINES BY THE HALF BOTTLE

BIN

Pinot Noir

768 Saintsbury, Carneros, CA
723 Migration by Duckhorn, Sonoma Coast, CA

Merlot

777 Alexander Valley Vineyards, Sonoma County, CA
724 Duckhorn, Napa Valley, CA

Cabernet Sauvignon

772 Hess Estate *Allomi*, Napa Valley, CA

European Red

726 Guigal, Cotes du Rhone, France
781 Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy
783 Chateau Parenchere, Bordeaux Superior, France

Sparkling Wine

703 Schramsberg, Blanc de Blancs, North Coast, CA

Chardonnay

751 Angeline, CA
752 La Crema, Sonoma Coast, CA

Dessert

760 Château Saint Vincent, Sauternes, France
762 Jackson-Triggs, Vidal Icewine, Canada

REDS

Pinot Noir

Granite Hill Cellars, Lodi, CA
Wild Hills, Willamette Valley, OR

Merlot

Ancient Peaks, Paso Robles, CA

Cabernet Sauvignon

Drumheller, Columbia Valley, WA
Decoy by Duckhorn, Sonoma County, CA
Quilt, Napa Valley, CA

Zinfandel

High Valley Vineyards, Lake County, CA

WINES BY THE BOTTLE

WHITES

BIN

336 Archery Summit “Vireton” Pinot Gris,
Willamette Valley, OR
259 Honoro Vera Verdejo/Sauvignon Blanc, Reuda, Spain
229 Groth Sauvignon Blanc, Napa Valley, CA
293 Merry Edwards Sauvignon Blanc,
Russian River Valley, CA
208 Sonoma-Cutrer Chardonnay, Sonoma County, CA
217 Rombauer Chardonnay, Los Carneros, CA
220 Cakebread Chardonnay, Napa Valley, CA
226 Far Niente Chardonnay, Napa Valley, CA
245 Dr. Loosen *Dr. L* Riesling, Mosel, Germany

REDS

BIN

434 Ken Wright Cellars Pinot Noir, Willamette Valley, OR
529 Raeburn Pinot Noir, Russian River Valley, CA
643 Belle Glos *Las Alturas* Pinot Noir, S.L. Highlands, CA
514 Clos Pegase *Matsuko's Vineyard* Merlot,
Los Carneros, CA
418 Justin Cabernet Sauvignon, Paso Robles, CA
656 Obsidian Ridge Cabernet Sauvignon, Lake County, CA
605 Canvasback Cabernet Sauvignon, Red Mountain, WA
616 Groth Cabernet Sauvignon, Oakville, CA
489 Big Basin *Homestead*, Red Blend, CA
530 *Harvey & Harriet* by Eric Jensen, Red Blend,
San Luis Obispo, CA
526 Catena, Malbec, Mendoza, Argentina
504 Castillo Monsanto, Chianti Classico Riserva
Tuscany, Italy
692 Viña Ardanza, Reserva, La Rioja Alta, Spain

CDR Signature Cocktail

THE STRONG FINISH

Four Roses Bourbon with Licor 43 and Kahlua, served over an ice sphere
and garnished with a fresh orange peel.

Finely crafted by Brooke McClure, Executive Bourbon Steward for the North South Bar