

THE CAROLINA DINING ROOM

STARTERS

Shrimp & Grits GF 18
Goat Cheese and Grilled Corn Blue Grits, Butter Shrimp,
Topped with Scallions and Bacon-Bourbon jam

Shrimp Cocktail GF 16
Poached Jumbo Shrimp, Red Cocktail Sauce,
Housemade Crackers and Grilled Lemon

Seared Paneer v 16
Sweet Potato Crisps, Spinach and
Garlic, with Sundried Tomato Pesto-Smeared
Sourdough and Cold-Pressed Basil Olive Oil

Oysters Pinehurst 18
Creamed Spinach, Crispy House Bacon and
Brabander Cheese with Toasted Buttermilk Biscuit Crumb

Chef's Board 19
Small batch Charcuterie, House-Made Pâté, Artisan Cheeses,
House Pickles, Grapes, Berries, Rustic Bread and Lavash

Pumpkin Seed Crusted Tuna 19
Olive Oil Fried Focaccia, Quick-Pickled Cabbage,
Pomegranate-Citrus Vinaigrette.

SALADS

The Wedge 12
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion and Cave-Aged Blue Cheese

House Salad 9
Tomatoes, Cucumber, Bacon, Egg and Croutons
with Choice of Housemade Dressing

NC Burrata, Farro, Field Greens Salad GF, V 19
Delicata Squash, Zucchini, and Red Onions Tossed in a Roasted
Red Pepper Vinaigrette, with Kale Pesto and Carrot Chips

Classic Caesar Salad 11
Chopped Romaine Hearts, tossed in Caesar Dressing
and Topped with Asiago and Parmesan Cheeses,
Calvander Tuile and a Sourdough Crouton

BUTCHER BLOCK CUTS*

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

8-oz. Filet Mignon 39

12-oz. Center Cut Ribeye 39

12-oz. New York Strip 37

Maine Lobster Tail (Market Price)

20-oz. Bone-in Ribeye Steak 60
\$20 MAP

*Available with these add-ons:
Peppercorn Demi, Housemade Steak, Steakhouse Onions,
Sautéed Mushrooms, Gorgonzola Steak Butter*

A LA CARTE SIDES

*sides are for two people
MAP surcharge*

Duck Fat Steak Fries 6
Malt Vinegar Aioli

Seven-Cheese "Mac" with Smoked Paprika 8
Topped with Bacon and Scallions

Creamed Spinach with Romano Cheese v 6

Truffle Parmesan Mashed Potatoes v 6

Pan-Seared Brussels Sprouts GF v 6
Red Peppers with Brown Butter and Almonds

ENTRÉES

Steak Diane* GF 21 / 39
Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushrooms and Dijon Sauce

Orange and Juniper Magret Duck Breast GF 34
Pancetta and Asiago Risotto, Fried Brussels Sprouts,
Grilled Artichokes, Rendered Duck Fat Dust,
Citrus and Sweet Pepper Gastrique

Veal Oscar* GF 34
Asparagus, Truffle Parmesan Mashed Potatoes,
Preserved Lemon, Arugula, Crab Meat and Tarragon Aioli

Sixty South Salmon GF 19 / 34
Crispy Skin, Apple Cider and Honey Emulsion,
Calvander-crusted Delicata Squash,
Sweet Potato Crisps, Grilled Asparagus.

Braised Short Rib Tagliatelle 31
Burgundy and Tomato Cream, Heirloom Carrot Ribbons,
Grilled Red Onions, and Cold-Pressed Basil Oil.

Seared Sweet Potato Gnocchi v 27
Sautéed Swiss Chard and Charred Cipollini Onions,
Butternut Squash Puree, Almond Sea Salt Crunch
Basil Cashew Créma.

Sea Scallops 32

Seared Potato Cakes, Pickled Shallot Salad, Raita,
Smoked Paprika Butter Sauce and Grilled Zucchini.

 Carolina Dining Room
Signature Dish

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.

GF= Gluten Free; 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. All sales subject to an 18% service charge plus North Carolina sales tax.

THE
CAROLINA
DINING ROOM

BEVERAGE SELECTIONS

Full wine list available upon request

WHITES

Sparkling

Korbel Brut, CA	10 / 34
Lamarca Prosecco, Italy	11 / 37

Pinot Grigio

Castelnuovo del Garda, Veneto, Italy	10.5 / 40
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Sauvignon Blanc

Fernlands, Marlborough, New Zealand	10 / 38
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Chardonnay

Landmark <i>Overlook</i> , Sonoma County, CA	12 / 46
Chalk Hill, Russian River Valley, CA	14 / 54

Riesling

Nik Weis <i>Urban</i> , Mosel, Germany	9 / 33
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Rosé

Rock Nest, Central Valley, Chile	9 / 34
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REDS

Pinot Noir

Granite Hill Cellars, Lodi, CA	10.5 / 40
Angeline, Russian River Valley, CA	13 / 50

Merlot

Ancient Peaks, Paso Robles, CA	14 / 54
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Cabernet Sauvignon

Drumheller, Columbia Valley, WA	12.5 / 47
Decoy by Duckhorn, Sonoma County, CA	16 / 56
Quilt, Napa Valley, CA	21 / 82

Zinfandel

High Valley Vineyards, Lake County, CA	14 / 55
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WINES BY THE BOTTLE

Captain's list available upon request

WHITES

<u>BIN</u>		<u>PRICE</u>
Pinot Noir		
768	Saintsbury, Carneros, CA	38
723	Migration by Duckhorn, Sonoma Coast, CA	65
Merlot		
777	Alexander Valley Vineyards, Sonoma County, CA	28
724	Duckhorn, Napa Valley, CA	85
Cabernet Sauvignon		
772	Hess Estate <i>Allomi</i> , Napa Valley, CA	35
773	Daou <i>Reserve</i> , Paso Robles, CA	50
780	Stag's Leap <i>Artemis</i> , Napa Valley, CA	76
European Red		
726	Guigal, Cotes du Rhone, France	24
781	Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy	25
783	Chateau Parenchere, Bordeaux Superior, France	28
Sparkling Wine		
703	Schramsberg, Blanc de Blancs, North Coast, CA	65
Chardonnay		
751	Angeline, CA	22
752	La Crema, Sonoma Coast, CA	35
Dessert		
760	Château Saint Vincent, Sauternes, France	43
762	Jackson-Triggs, Vidal Icewine, Canada	55
706	Royal Tokaji "Red Label" 5 Puttonyos Aszu, Tokaj Hungary	130

<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	57
293	Merry Edwards Sauvignon Blanc, Russian River Valley, CA	100
208	Sonoma-Cutrer Chardonnay, Sonoma County, CA	54
217	Rombauer Chardonnay, Los Carneros, CA	90
220	Cakebread Chardonnay, Napa Valley, CA	106
226	Far Niente Chardonnay, Napa Valley, CA	136
266	Louis Jadot Pouilly Fuissé, Mâconnais, France	75
232	Joseph Drouhin Chablis Premier Cru Burgundy, France	110
245	Dr. Loosen <i>Dr. L</i> Riesling, Mosel, Germany	42

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 <i>Las Alturas</i> Pinot Noir, S.L. Highlands, CA	105
514	Clos Pegase <i>Matsuko's Vineyard</i> Merlot, Los Carneros, CA	75
418	Justin Cabernet Sauvignon, Paso Robles, CA	65
656	Obsidian Ridge Cabernet Sauvignon, Lake County, CA	80
605	Canvasback Cabernet Sauvignon, Red Mountain, WA	98
616	Groth Cabernet Sauvignon, Oakville, CA	141
489	Big Basin <i>Homestead</i> , Red Blend, CA	75
530	<i>Harvey & Harriet</i> 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
692	Viña Ardanza, Reserva, La Rioja Alta, Spain	105

CDR Signature Cocktail

THE STRONG FINISH 14.50

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