

THE CAROLINA DINING ROOM

STARTERS

Crab Cakes 18

Grilled Corn and Sweet Potato Succotash, Lemon-Dill Aioli, Arugula, Lusty Monk Mustard and Roasted Pepper Vinaigrette

Shrimp Cocktail GF 16

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

Fried Green Tomatoes 16

Bourbon-Smoked Pimento Cheese, Chow-Chow, Cajun Remoulade, House Hot Sauce and Chili Bacon

Fried Burrata 17

Caponata, Coarse Pesto, Artichokes, Olive Dust, Bacon and Fig Jam with Paprika and Roasted Garlic Crostini

Lemon Hummus 14

Pickled Red Onion, Olives, Toy Box Tomatoes, Cucumber, Petite Carrots, Spinach, Tahini Vinaigrette and Grilled Naan

Stuffed Oysters on the Half Shell GF 17

Lobster, Shrimp and Lump Crabmeat in Creamy Spinach and Leeks with Biscuit Crumb and Aged Gouda

Togarashi-Seared Ahi Tuna 17

Marinated Soba Noodles, Mango-Avocado Relish, Candied Jalapeños, and Macadamia Nut and Scallion Vinaigrette

Farmstead Plate 17

Cured Meats and Cheeses, Housemade Crackers, Focaccia, Pickles and Mustard

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

Spring Greens and Strawberries GF V 12

Dried Cranberries, Candied Pecans, Smoky Sunflower Seeds, Feta, Lemon-Dijon Vinaigrette and Balsamic Reduction

Classic Caesar Salad 11

Romaine Lettuce, Grilled Focaccia Croutons, Crispy Anchovies and Calvander Tuile

BUTCHER BLOCK CUTS*

*Hand cut in our Butcher Shop
served with Chef's Potato of the Day and Market Vegetable*

8-oz. Filet Mignon 37

12-oz. Center Cut Ribeye 38

12-oz. New York Strip 35

9-oz. Maine Lobster Tail 39

Surf and Turf 75

\$25 MAP surcharge

8-oz. Filet and Maine Lobster Tail

Available with these sauces:

Peppercorn, Blue Cheese Cream or Housemade Steak

A LA CARTE SIDES

sides are for two people

MAP surcharge

Duck Fat Steak Fries 6

Malt Vinegar Aioli

Baked Mac 'n' Cheese with Bacon and Scallions 8

Creamed Spinach with Romano Cheese 6

Truffle Parmesan Mashed Potatoes 6

Market Vegetables GF V 6

ENTRÉES

Sixty South Salmon* 18 / 32

Crispy Skin, Creamy Beech Mushroom and Roasted Corn Farro, Broccolini, Blistered Toy Box Tomatoes, Pea Shoots and Avocado-Lime Coulis

Veal Oscar* GF 34

Asparagus, Truffle Parmesan Mashed Potatoes, Preserved Lemon, Arugula, Colossal Crab Meat, Mushroom Demi Sauce and Tarragon Aioli

Burgundy and Peppercorn Braised

Veal Osso Bucco GF 32

Red Pepper Stone Ground Grits, Roasted Cauliflower and Carrots, Pickled Beech Mushrooms, Shaved Radish and Au Poivre

Seared Sea Scallops GF 17 / 32

Sweet Pea Risotto, Broccolini, Trumpet Mushrooms, Sweet Potato and Fava Bean Succotash and Beet Velvet

Golden Mustard Lacquered Duck Breast* GF 30

Pimento Grits, Roasted Bacon and Sweet Pepper Brussels Sprouts, Heirloom Carrots and Black Garlic Demi-Glace

Steak Diane* GF 20 / 37

Truffle Parmesan Mashed Potatoes, Haricot Verts, Carrots, Mushrooms and Dijon Sauce

Grilled Heritage Farm Pork Shoulder GF 30

Andouille and White Bean Cassoulet, Asparagus, Grilled Sweet Peppers, Chow-Chow, Chipotle Honey and Cornbread Crumble

Shrimp Linguine 15 / 29

Shaved Asparagus, Toy Box Tomatoes, Lemon Zest, Cracked Black Pepper, Red Pepper Flakes and White Wine and Roasted Garlic Butter

Fennel and Anise-Dusted Lamb* GF 37

Tri-Color Quinoa, Cucumber Tzatziki, Thyme Basted' Petite Carrots, Roasted Cauliflini and Fig Reduction

Grilled Saffron Cauliflower GF V 24

Black Lentils, Grilled Sweet Peppers, Asparagus, Slow-Roasted Sandhills Tomatoes and Roasted Eggplant Puree

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

GF= Gluten Free; V=Vegan and 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
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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

Louis Latour, Ardèche, France	10.5 / 40
Landmark "Overlook," Sonoma County, CA	12 / 46
Chalk Hill, Russian River Valley, CA	13 / 49

Riesling

Nik Weis "Urban," 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

Château Graves de Rabion, Saint-Emillion Bordeaux, France	12 / 45
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Cabernet Sauvignon

The Drifting Wine Co., Lodi, CA	10 / 38
Drumheller, Columbia Valley, WA	12.5 / 47
Decoy by Duckhorn, Sonoma County, CA	16 / 56

Other Reds

Jeff Cohn Cellars "The Dealmaker" Red Blend, CA	13 / 50
High Valley Vineyards Zinfandel, Lake County, CA	14 / 55

WINES BY THE BOTTLE

Captain's list available upon request

WINES BY THE HALF BOTTLE

<u>BIN</u>		<u>PRICE</u>
	Pinot Noir	
768	Saintsbury, Carneros, CA	38
	Merlot	
777	Alexander Valley Vineyards, Sonoma County, CA	28
	Cabernet Sauvignon	
771	Tarrica Wine Cellars, Paso Robles, CA	29
772	Hess Estate "Allomi," Napa, CA	35
773	Daou "Reserve," Paso Robles CA	50
780	Stag's Leap "Artemis," Napa, CA	76
	European Reds	
781	Cantina Zaccagnini, Montepulciano d' Abruzzo, Italy	25
783	Château de Parenchère, Bordeaux, France	28
775	La Rioja Alta, Viña Alberdi Reserva, Rioja, Spain	33
	Sparkling Wines	
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

SPARKLING / WHITES

<u>BIN</u>		<u>PRICE</u>
130	Gouguenheim Sparkling Rosé, Mendoza, Argentina	40
120	Taittinger Brut, Reims, France	106
124	Perrier-Jouet "Grand Brut," Epernay, France	130
229	Groth Sauvignon Blanc, Napa Valley, CA	57
264	Pascal Jolivet Sancerre, Loire Valley, France	70
208	Sonoma-Cutrer Chardonnay, Sonoma County, CA	54
267	Antler Hill "Unoaked," 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 "Dr. L," 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 "Las Alturas," Pinot Noir, S.L. Highlands, CA	105
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 "Homestead," Red Blend, CA	75
606	Ridge, Lytton Springs, Dry Creek Valley, CA	100
526	Catena, Malbec, Mendoza, Argentina	65
504	Castillo Monsanto, Chianti Classico Riserva Tuscany, Italy	85
682	Camigliano, Brunello di Montalcino, Italy	130
692	Viña Ardanza, Reserva, La Rioja Alta, Spain	105