

THE RYDER CUP LOUNGE

Soups, Salads and Small Plates

PINEHURST BEAN SOUP

Kettle cooked with smoked ham hocks, northern white beans and tomato. **5.5**

OUR EVERYDAY HOUSE SALAD

Artisan lettuce, tomatoes, cucumber, bacon, egg and croutons. **8**

RYDER SALAD

Baby greens, pear, candied pecans, Stilton, dried cranberry and applewood-smoked bacon, tossed with citrus dressing. **9.5**

Add grilled chicken **4**

Add grilled shrimp **5**

SANDHILLS CAPRESE SALAD ^H

Heirloom tomatoes with fresh mozzarella, basil, Batistini Farms organic extra virgin olive oil, aged balsamic reduction and house focaccia. **11**

SHRIMP COCKTAIL ^H

Poached jumbo shrimp, shaved fennel, heirloom carrot and sour orange mojo with house cocktail sauce. **15**

HICKORY SMOKED WINGS

Choice of crispy smoked or tossed with Buffalo sauce. Served with horseradish sauce, carrots and celery. **11.5**

BURRATA BRUSCHETTA ^H

Basil pesto, balsamic reduction, fresh tomato, olives and artichokes. Served with artesian bread crostini. **12**

CHIPS, DIPS AND PICKLES

Pimiento cheese, pepper jelly, citrus hummus with seasonal pickles. Served with pita chips, corn tortilla chips and pork cracklins. **11**

PETITE CAESAR SALAD

Romaine lettuce, housemade dressing, toasted croutons and Parmesan. **7.5**

BBQ PORK NACHOS

BBQ pulled pork, queso sauce, hoop cheese, refried beans, corn pico de gallo, sour cream, avocado lime drizzle and salsa. Served on tortilla chips. **12**

Sliders and Handhelds

CHICKEN SALAD SLIDERS

Chicken salad, pecans, celery, golden raisins, lettuce and tomato on two petite croissants. Served with kettle potato chips. **12**

LOBSTER CRAB CAKE SANDWICH

Whole grain mustard aioli, southern coleslaw, lettuce and tomato on a house brioche bun. Served with french fries. **16**

GRILLED CHICKEN QUESADILLA

Fresh tomato, cilantro and Chihuahua cheese wrapped in a flour tortilla. Served with salsa, sour cream and tortilla chips. **12**

CRISPY GROUPER TACOS

Southern coleslaw, pico de gallo and chipotle ranch on warm flour tortillas. Served with french fries. **12.5**

GRILLED SHRIMP TACOS

Cilantro-lime shrimp, chipotle coleslaw, pineapple salsa and avocado lime drizzle on warm flour tortillas. Served with french fries. **13.5**

SANDHILLS TOMATO MELT ^H

Red and yellow tomatoes, sliced fresh mozzarella, arugula, avocado spread and green goddess dressing on toasted ciabatta bread. Served with french fries. **13**

Leafy Entrees

SPRING GREENS SALAD ^H

Blend of tender lettuce, arugula and frisee with heirloom tomatoes, local goat cheese, raspberries, crunchy sprouts and corn bread croutons, tossed in lemon vinaigrette. **12**

SESAME TUNA SALAD ^H

Chilled sesame-encrusted tuna—served rare, Napa cabbage, iceberg lettuce, sweet peppers, snap peas, carrots, mandarin orange and spicy cashews, tossed with our soy dressing. **14**

COBB SALAD

Iceberg lettuce, smoked ham, roasted turkey breast, tomato, avocado, blue cheese, hard-boiled egg, applewood-smoked bacon and garlic croutons with peppercorn ranch dressing. **13.5**

CAESAR SALAD

Romaine lettuce tossed in house-made dressing, toasted croutons and imported Parmesan. **12.5**

Add grilled chicken **4**

Add grilled shrimp **5**

Entrées

SHRIMP 'N GRITS

Sautéed shrimp tossed in Charleston sauce with spring onions, bacon, sweet peppers and mushrooms. Served over white cheddar stoneground grits. **22**

PEACH BBQ CHICKEN BREAST

Grilled chicken breast with peach BBQ sauce, buttermilk mashed potatoes, vegetable du jour, topped with jalapeño peach salsa. **19**

CORNMEAL CRUSTED REDFISH

Served with Hoppin John rice, collard greens, hushpuppies, lemon and cajun remoulade. **23**

GRILLED RIBEYE STEAK*

Whipped mashed potatoes, market vegetables, crisp tobacco onions and horseradish sauce. **34**

HICKORY HONEY GLAZED SALMON* ^H

Atlantic salmon glazed with our smoked honey, served with wild rice and basmati blend, haricots verts and heirloom carrots. **19**

PENNE PASTA PRIMAVERA

Tossed with local asparagus, mushrooms, crushed roasted tomatoes, garlic, spring onions, red pepper flakes and lemon.

Finished with basil pesto and Parmesan cheese. **20**

Add grilled chicken **4**

Add grilled shrimp **5**

Burgers and Such

PINEHURST BLT

Applewood-smoked bacon, green leaf lettuce, beefsteak tomatoes on country white bread with basil mayonnaise.

Served with kettle potato chips. **12.5**

CAROLINA BURGER*

8-oz. house blend beef patty on house brioche with lettuce, tomato, onion, pickle spear, fried onion rings and applewood-smoked bacon.

Served with french fries. **14.5**

TURKEY CLUB

House-roasted turkey breast, applewood-smoked bacon, lettuce, local tomato, basil pesto mayonnaise on toasted ciabatta bun.

Served with kettle potato chips. **13.5**

BUTTERMILK FRIED CHICKEN SANDWICH

Buttermilk fried chicken breast, lemon-herb aioli, sliced dill pickles, lettuce and tomato on a toasted brioche bun. Served with french fries. **13.5**

BBQ PORK SANDWICH

North Carolina BBQ sauce, house pickle and crisp tobacco onions on a housemade bun. Served with side of coleslaw and french fries. **14**

SOUTHERN TURKEY BURGER

Grilled turkey patty, bourbon glaze, caramelized onions, pimiento cheese, roasted tomato, pickled okra and lettuce on a potato roll.

Served with french fries. **14**

^H Healthy lifestyle inspired dish

*May be cooked to order

Sides

MAC ‘N CHEESE

Taleggio and hoop cheese with garlic crumbs. **7.5**
Add grilled chicken **4**

MARKET VEGETABLES

Chef’s daily selection. **7**

LOADED BAKED POTATO

Sour cream, hoop cheese, applewood-smoked bacon and scallions. **7.5**

Desserts

BROWNIE SUNDAE

Warm triple-chocolate brownie with vanilla, chocolate and caramel cone ice cream, topped with hot fudge and candied pecans. **10**

LEMON CRÈME CAKE

Vanilla cake layered with lemon crème and topped with tart lemon curd. Served with raspberry sauce and fresh berries. **10**

MILE-HIGH KEY LIME PIE

Raspberry coulis, vanilla chantilly, candied macadamia nuts, and seasonal fruit. **12**

PINEAPPLE BREAD PUDDING

Pineapple bread pudding and pineapple coconut ice cream, topped with warm coconut rum sauce. **10**

CHOCOLATE CHIP COOKIE SKILLET

Warm chocolate chip cookie topped with vanilla ice cream and whipped cream. **10**

Ryder Cup Specialty Drinks

RASPBERRY LIMEADE

Absolut lime vodka muddled with fresh raspberries and fresh squeezed lime juice. Topped with lemonade and a splash of soda and served in a tall glass. **13**

WATERMELON BASIL MOJITO

Fresh cut watermelon muddled with fragrant basil leaves and simple syrup. Bacardi light rum and soda complete this twist on a classic. Served in a tall glass. **14**

MANGO HABANERO MARGARITA

Jose Cuervo, housemade habanero simple syrup and a splash of housemade sweet and sour mixed with fresh peeled mango creates the perfect combination of sweet and spicy. Served in a pint glass with choice of salt or sugar rim. Garnished with part of a habanero pepper. **15**

BLACKBERRY LAVENDAR FRENCH 75

Bombay gin, house champagne and fresh squeezed lemon are combined with puréed blackberries steeped with lavender leaves. Served in a champagne flute and garnished with lavender leaves. **13**

LEMON GINGER BOURBON MULE

Bulliet bourbon, fresh lemon juice and ginger beer are combined with housemade lemongrass ginger simple syrup. Garnished with a lime and sprig of lemongrass **15**

SEASONAL CRAFT BEERS **6.75**

White Wines

SAUVIGNON BLANC

Justin, Napa Valley, CA **11.5/43**
The Ned, Marlborough, New Zealand **10/31**

PINOT GRIGIO

Estancia, Monterey, CA **9.25/31**
Cantina Valdadige, Italy **10/38**

CHARDONNAY

La Terre, CA **7.75/28**
Franciscan, Napa, CA **13/47**
Pinehurst No. 2, NC **30**
Sisters Forever, Central Coast, CA **10/36**

RIESLING

Carmel Road “Unoaked,” Monterey County, CA **10.25/34**

SPARKLING/CHAMPAGNE

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

WHITE ZINFANDEL

La Terre, CA **7.75/28**

Red Wines

PINOT NOIR

Wild Hills, OR **11/40**
Santa Rita “Secret Reserve,” Chile **10/36**

MERLOT

La Terre, CA **7.75/28**
Seven Falls, Wahluke Slope, WA **11.5/40**

MALBEC

Diseno, Mendoza, Argentina **8.75/29**

CABERNET SAUVIGNON

La Terre, CA **7.75/28**
Kunde, Sonoma, CA **13.25/48**
Decoy by Duckhorn, Sonoma County, CA **16/56**
Pinehurst No. 2, NC **30**

ZINFANDEL

Joseph Wagner “Beran,” CA **13/50**



Pinehurst Resort and Country Club hosted the 1951 Ryder Cup, which featured such legends as Sam Snead, Ben Hogan, Jimmy Demaret and Jack Burke Jr.

The United States prevailed over Great Britain and Ireland 9½–2½ on Pinehurst No. 2, which played to 7,007 yards. In his final Ryder Cup as a competitor, Hogan won both of his matches.

Legendary Pinehurst caddie Willie McRae and Burke are the only two living participants.

*May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Menu items may contain or come in contact with wheat, peanuts, soy, tree nuts, milk, eggs fish and shellfish. If you have a food allergy or dietary restrictions, please inform your server and our chef will visit your table to accommodate your needs. All prices subject to NC sales tax. 18% service charge is added to your bill. Service staff is compensated from this amount.