

## STARTERS

### Fried Green Tomatoes

White Cheddar Grits,  
Smoked Pimento Cheese, Kale,  
Tomato and Golden Raisin Chutney. 10

### BBQ Pork Nachos

Bbq Pulled Pork, Queso Sauce, Hoop  
Cheese, Refried Beans, Corn, Pico De Gallo,  
Sour Cream, and Avocado Lime Drizzle.  
Served on Tortilla Chips. 12

### Charcuterie Board

Selection of Cured Meats and Gourmet  
Cheeses. Served with Pickles, Grainy  
Mustard, Crackers and Bread. 16

### Warm Hickory Grove Biscuits

With Smoked Pimento Cheese and  
Whipped Bourbon Honey Butter. 8

### Sandhills Caprese

Fresh Mozzarella, Thick Tomatoes, Basil,  
Olive Oil, Balsamic and Grilled Crostini. 14

## HANDHELDS

### Quesadilla

Melted Chihuahua Cheese,  
Grilled Peppers, Onions, Pico De Gallo,  
Salsa, Sour Cream and Tortilla Chips. 11

Add Chipotle Beef 4  
Add Smoked Chicken 3

### Crispy Grouper or Grilled Shrimp Tacos

Sweet Pepper and Red Onion Slaw,  
Pico de Gallo and Chipotle Ranch on  
Warm Flour Tortillas.  
Served with French Fries. 13.5

### Pinehurst Chicken Salad Sliders

With Celery, Onions, Lettuce and  
Tomato Jam on Two Petite Croissants.  
Served with Kettle Chips. 12.5

## DESSERTS

### Brownie Sundae

Warm Triple-Chocolate Brownie With  
Vanilla, Chocolate And Caramel Cone Ice  
Cream, topped With Hot Fudge  
and Candied Pecans. 10

### Mile-High Key Lime Pie

Raspberry Coulis, Vanilla Chantilly, Candied  
Macadamia Nuts and Seasonal Fruits. 12

### Birthday Cake Cheesecake

Confetti Cake Layered with Vanilla Bean  
Cheesecake, Vanilla Mousse  
and Buttercream Frosting 10

### Caramel Toffee Bread Pudding

Vanilla Ice Cream, Hot Buttered Rum Sauce  
and Toffee Crunch. 10

# RYDER CUP LOUNGE DINNER

### HICKORY SMOKED WINGS

Choice of Sauce:

Parmesan Garlic • Buffalo  
Caribbean Jerk • Gochujang Chili  
Served with Ranch or Blue Cheese  
Dressing, Carrots and Celery 13.5

## SANDWICHES

### Pinehurst BLT

Applewood-Smoked Bacon,  
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 Bun with Lettuce, Tomato, Onion,  
Fried Onion Rings and Applewood-Smoked  
Bacon. Served with Pickle Spear  
and French Fries. 14.5

### Turkey Club

House-Roasted Turkey Breast, Applewood-  
Smoked Bacon, Lettuce, Tomato, Basil  
Pesto Mayonnaise on a Toasted Ciabatta  
Bun. Served with Kettle Potato Chips. 13.5

### Southern Chicken Sandwich

Buttermilk Fried or Grilled Chicken Breast,  
Lemon-Herb Aioli, Sliced Dill Pickles, Lettuce  
and Tomato on a Toasted Brioche Bun.  
Served with French Fries. 13.5

### Oyster Po' Boy

Fried Oysters on a Toasted Hoagie Roll  
with Sweet Pepper Slaw,  
Pickled Green Tomato and Herb Aioli.  
Served with French Fries. 15

### Southern Beef Melt

Sautéed Mushrooms, Shaved Beef,  
Caramelized Onion and Smoked Pimento  
Cheese on Focaccia Bread.  
Served with French Fries. 15

### Spicy Loaded Burger

Crispy Jalapeños and Straw Onions,  
topped with Pepper Jack Queso.  
Served with French Fries. 14.5

## SIDES

### Jalapeño Creamed Corn 7

### Spring Onion Mashed Potato 7.5

### Sweet Potato Fries 7.5

With Housemade Pecan Praline Sauce

### Market Vegetable 7

### Tasso Ham and White Cheddar Grits 7.5

## SALADS

*Available in Half or Full Portions*

### Caesar Salad

Romaine Lettuce, Housemade Dressing,  
Toasted Croutons and  
Imported Parmesan. 7.5 / 13

Add Grilled Chicken 5  
Add Grilled Shrimp 7

### Our Everyday House Salad

Artisan Lettuce, Tomato, Cucumber,  
Bacon, Egg and Croutons. 5 / 8

### Ryder Salad

Baby Greens, Pear, Candied Pecans,  
Stilton Cheese, Dried Cranberry and  
Applewood-Smoked Bacon,  
Tossed with Citrus Dressing. 8 / 14

Add Grilled Chicken 5  
Add Grilled Shrimp 7

### Sandhills Cobb Salad

Artisan Lettuce with Grilled Chicken,  
Wood Fired Salmon, Grilled Corn, Avocado,  
Blue Cheese, Bacon, Hard Boiled Egg,  
Tomato and Corn Bread Croutons. 8/14

## ENTRÉES

### Loaded Mac 'n' Cheese

Cavatappi Pasta tossed in our  
Housemade Tallegio Cheese Sauce,  
Sharp Cheddar, Spring Onion and Tomato.  
with Garlic Crumbs. 17

Add Grilled Chicken 5  
Add Shrimp 7

Add Wood Fired Roasted Salmon 7

### Steak Frites\*

10-oz. Grilled Ribeye, Truffle Fries and  
Petite Salad of Arugula, Shallot and  
Toy Box Tomatoes, tossed in  
Cracked Peppercorn Vinaigrette. 30

### Apricot Glazed Salmon\*

Served with a Thick-Cut Tomato Salad  
with Arugula and Local Goat Cheese. 20

### Brasstown Beef Meatloaf

Served with Buttermilk and  
Spring Onion Mashed Potatoes,  
Jalapeño Creamed Corn,  
and Caramelized Onion and  
Mushroom Gravy. 22

### Sweet Tea Brined Chicken Breast

Grilled and served with Wild Rice Pilaf,  
Sautéed Asparagus and Cherry Tomatoes. 19

### Shrimp 'n' Grits

Grilled Herb Shrimp, Sweet Peppers,  
Spring Onion, Mushroom and Bacon,  
tossed in Smoked Tomato Fondue.  
Served with Tasso Ham  
and White Cheddar Grits. 23

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.

# RYDER CUP LOUNGE

WINE

CAPTAIN'S WINE LIST  
AVAILABLE UPON REQUEST

## WHITE WINES

### Sparkling/Champagne

Korbel, Brut, CA 10/34

Lamarca Prosecco, Italy 11/37

Volio "Fizzante Bianco," Emilia-Romagna, Italy 11

### Pinot Grigio

Castelnuovo del Garda, Veneto, Italy 10.5/40

### Sauvignon Blanc

Fernlands, Marlborough, New Zealand 10/38

### Riesling

Nik Weis "Urban," Mosel, Germany 9/33

### Chardonnay

Landmark "Overlook," Sonoma County CA 12/46

Chalk Hill, Russian River Valley, CA 13/49

### Rosé

Rock Nest, Central Valley, Chile 9/34

## RED WINES

### Pinot Noir

Granite Hill Cellars, Lodi, CA 10.5/40

Angeline, Russian River Valley, CA 13/50

### Merlot

Château Graves de Rabion, Saint-Émillion, Bordeaux France 12/45

### Zinfandel

High Valley Vineyards Zinfandel, Lake County, CA 14/55

### Cabernet Sauvignon

The Drifting, Lodi, CA 10/38

Drumheller, Columbia Valley, WA 12.5/47

Decoy by Duckhorn, Sonoma County, CA 16/56