

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

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

RYDER CUP LOUNGE LUNCH

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

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

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

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-Émilion, 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