

THE CAROLINA DINING ROOM

STARTERS

Jumbo Lump Crab Cake 16
Charred Leek Aioli with Pesto and Heirloom Tomato Relish

Shrimp Cocktail 15
Poached Jumbo Shrimp, Zesty Vegetable Slaw,
Red and White Cocktail Sauces and Lemons

Oysters Pinehurst 16
Creamed Spinach, Crispy House Bacon, Brabander Cheese
with Toasted Buttermilk Biscuit Crumb

Buffalo Mozzarella Caprese 14
Sandhills Heirloom Tomatoes, Spanish Olive Oil,
Aged Balsamic Vinegar, Fresh Basil and Grilled Focaccia

*Tuna Tartare** 16
Avocado, Cucumber and Seaweed Salad with Wasabi Aioli,
Citrus Ponzu and Wonton Crisps

Oven-Baked Brie 14
Assembled with Bourbon Scented Bacon-Onion Jam and
Strawberry Jam. Served with Candied Pecans, Pickled Blueberries,
Grilled Bread and Crackers

Scallop and Grits 16
Tasso Grits with Basil Pesto, Spring Onion,
Heirloom Tomato and Avocado Relish

SOUPS AND SALADS

Roasted Tomato Bisque 8
Fresh Goat Cheese and Young Onion Crostini

The Wedge 10.5
Baby Iceberg, Bacon Lardons, Local Tomatoes,
Pickled Red Onion and Cave-Aged Blue Cheese

House Salad 8
Tomatoes, Cucumber, Bacon, Egg and Croutons
with choice of House-Made Dressing

Smoked Duck Magret and Artisan Green Salad 15
Paradox Farms Goat Cheese, Marcona Almonds, Radish,
Grapefruit, Roasted Elephant Garlic, Pickled Mustard Seeds and
Raspberry Gastrique

Classic Caesar Salad 10
Tender Romaine Lettuce with Housemade Dressing,
Focaccia Croutons, Crispy White Anchovies and Parmesan 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* 35

12-oz. *Center Cut Ribeye* 36

12-oz. *New York Strip* 35

9-oz. *Maine Lobster Tail* 36

*Available with these sauces:
Peppercorn, Blue Cheese Cream or Homemade Steak*

A LA CARTE SIDES

*sides are for two people
(\$6 MAP surcharge)*

Duck Fat Steak Fries
Steak Salt and Malt Vinegar Aioli

Mac and Cheese with Sharp Cheddar

Creamed Spinach with Romano Cheese

Truffle Parmesan Mashed Potatoes

Brussels Sprouts
Young Onion and Pimento

Loaded Baked Potato

ENTRÉES

*Fennel Dusted Half Rack of Lamb** 36
English Pea Risotto, Pomegranate and Red Beet Purée,
Grilled Lemon Artichokes, Young Carrots and Crispy Leeks

*Seared Skin-On Scottish Salmon** 17 / 31
Tri-Color Quinoa, Grilled Asparagus, Cherry Tomatoes,
Avocado and Tomato Relish with Orange Gastrique

*Grilled Pork Porterhouse** 32
Gorgonzola Sweet Potato and Fingerling Hash, Seasonal Beans,
Black Garlic and Bourbon Thyme Demi

East Coast Grouper 31
Black Rice Risotto, Baby Bok Choy, Heirloom Carrots,
Sweet Pepper Gastrique and Miso Glaze

Juniper Spiced Magret Duck Breast 31
Pimento Cheese Grits, Charred Corn and Fava Bean Succotash,
Cherry Tomatoes and Smoked Blueberry Reduction

*Veal Oscar** 34
Asparagus, Truffle Parmesan Mashed Potatoes, Preserved Lemon, Arugula,
Colossal Crab Meat, Mushroom Demi Sauce and Tarragon Aioli

*Steak Diane** 19 / 35
Truffle Parmesan Mashed Potatoes, Haricot Verts,
Carrots, Mushrooms and Dijon Sauce

Seared Joyce Farms Chicken Breast 24
Grilled Corn Grits, Swiss Chard, Asparagus,
Mushrooms with Sorghum Essence

*Surf and Turf** 56
Truffle-Seared 6 oz. Filet Mignon, Butter-Basted Lobster Tail
(\$15 MAP surcharge)

Shrimp and Scallop Linguini 17 / 32
Hand-Rolled Tomato Linguini with White Wine, Lemon, Roasted Tomato,
Fava Beans and Squash, finished with Roasted Garlic Butter

* 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.

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	9 / 33
Sauvignon Blanc	
The Ned, Marlborough, New Zealand	10 / 31
Justin, Central Coast, CA	11.5 / 43
Chardonnay	
Louis Latour, Macon-Villages "Chameroy," Burgundy, France	11 / 41
Cambria "Katherine's Vineyard," Santa Maria Valley, CA	12 / 45
Chalk Hill, Sonoma Coast, CA	13 / 49
Riesling	
Nik Weis "Urban," Mosel, Germany	9 / 33
Sparkman "Birdie," Columbia Valley, WA	11 / 41
Rosé	
Raimat, Costers del Segre, Spain	9 / 30

REDS

Red Blend	
Jeff Cohn Cellars "Smoke and Mirrors," CA	15 / 56
Pinot Noir	
Wild Hills, Willamette Valley, OR	11 / 40
Etude "Lyric," Santa Barbara County, CA	13 / 46
Merlot	
Oberon, Napa Valley, CA	13 / 46
European Reds	
Château Graves de Rabion, Saint-Emillion, Bordeaux, France	12 / 45
Involò, Maremma Toscana Rosso, Tuscany, Italy	10 / 37
Cabernet Sauvignon	
Drumheller, Columbia Valley, WA	12 / 45
Decoy by Duckhorn, Sonoma County, CA	16 / 56
Quilt, Napa Valley, CA	19 / 72
Zinfandel	
Joseph Wagner "Beran," Sonoma County, CA	13 / 50

WINES BY THE HALF BOTTLE

BIN		PRICE	BIN		PRICE
	Pinot Noir			Champagne	
766	Steele, Carneros, CA	29	758	Veuve Clicquot, "Yellow Label," Brut	76
	Merlot			Chardonnay	
777	Alexander Valley Vineyards, Sonoma County, CA	28	751	Angeline, CA	22
776	Rutherford Hill, Napa, CA	36	752	La Crema, Sonoma Coast, CA	35
	Cabernet Sauvignon			Sparkling Moscato	
771	Tarrica Wine Cellars, Paso Robles, CA	29	754	Ceretto, Moscato di Asti, Piedmont, Italy	30
772	Hess Estate "Allomi," Napa, CA	35		Dessert	
780	Stag's Leap "Artemis," Napa, CA	76	760	Château Saint Vincent, Sauternes, France	43
	Malbec		762	Jackson-Triggs, Vidal Icewine, Canada	55
778	Amalaya, Calchaqui, Argentina	26			
	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			

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SPARKLING / WHITES

BIN		PRICE
130	Gouguenheim Sparkling Rosé, Mendoza, Argentina	35
120	Taittinger Brut, Reims, France	106
124	Perrier-Jouet "Grand Brut," Epernay, France	121
229	Groth Sauvignon Blanc, Napa Valley, CA	53
264	Pascal Jolivet Sancerre, France	66
208	Sonoma-Cutrer Chardonnay, Sonoma County, CA	54
267	Antler Hill "Unoaked," Chardonnay, Los Carneros, CA	85
286	Reynolds Family Chardonnay, Napa Valley, CA	116
274	Santa Margherita Pinot Grigio, Alto Adige, Italy	55
271	Italics Proprietary White Blend, Napa Valley, CA	115

REDS

BIN		PRICE
643	Belle Glos "Las Alturas" Pinot Noir, Santa Lucia, CA	91
613	Far Niente "En Route" Pinot Noir, Russian River Valley, CA	121
412	Justin, Cabernet Sauvignon, Paso Robles, CA	55
426	Ray Signorello "Edge" Cab. Sauvignon, Alexander Valley, CA	60
616	Groth Cabernet Sauvignon, Oakville, CA	141
630	Molly Dooker "Blue Eye'd Boy" Shiraz, McLaren Vale, AU	116
606	Ridge, Lytton Springs, Dry Creek Valley, CA	95
502	Phinney/Gott "Shatter" Grenache, Maury, France	49
503	Viña Pomal Reserva, La Rioja Alta, Spain	55

NORTH CAROLINA BEERS

Regional North Carolina beer selections available