

RYDER CUP LOUNGE

DINNER

STARTERS

Pinehurst Bean Soup

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

Shrimp Cocktail

Poached jumbo shrimp, zesty vegetable coleslaw, red and white cocktail sauces and lemons. 15

Charcuterie Board

Fine selection of cured meats and gourmet cheeses, served with seasonal pickles, grain mustard, crackers, pita chips and lavash bread. 14

Fried Green Tomatoes

Hoop cheese grits, smoked pimento cheese, tomato and golden raisin chutney. 10

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

HICKORY SMOKED WINGS

Choice of:

Plain • Garlic Parmesan • Mild Buffalo
Medium Buffalo • Caribbean Jerk
Hot Buffalo • Gochujang Chili

Served with Alabama white sauce, carrots and celery 12

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, pickle spear, fried onion rings and applewood-smoked bacon. Served with french fries. 14.5

Shrimp 'N Grits

Blackened shrimp with Creole tomato sauce, sweet peppers, green onions, Andouille sausage and mushrooms. Served over hoop cheese stone ground grits. 22

Chicken Curry

Stewed chicken with yellow curry, spices, chickpeas and Sandhills vegetables. Served with Basmati rice and grilled naan bread. 24

HANDHELDS

Pinehurst Chicken Salad Sliders

Poached chicken salad with celery, onions, lettuce and tomato on two petite croissants. Served with kettle chips. 12

Lobster Roll

Maine Lobster salad, bibb lettuce and lemon wedge on a classic brioche bun. Served with housemade potato chips. 20

Smoked Chicken Quesadilla

Fresh tomato, cilantro and chihuahua cheese, wrapped in a flour tortilla. 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

SANDWICHES

Turkey Club

House-roasted turkey breast, applewood-smoked bacon, lettuce, local 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

Tomato Avocado Melt

Sliced tomatoes, fresh mozzarella, arugula, avocado and green goddess dressing spread on toasted cibatta bread. Served with housemade potato chips. 13

ENTRÉES

Shepherd's Pie

Stewed lamb with Guinness beer, carrots and peas. Topped with Irish cheddar mashed potatoes, hoop cheese and herbs. 23

Meatballs al Forno

Jumbo housemade meatballs with ricotta ravioli, rustic tomato sauce, melted mozzarella and Parmesan cheese. Served with garlic bread. 22

Flat Iron Steak*

Cast iron-seared, sautéed sweet peppers and spinach. Served with pommes frites and chimichurri. 25

Miso Glazed Salmon

Thai forbidden black rice, haricots verts, shiitake mushrooms and smoked tomato fondue. 20

SALADS

Available in Half or Full Portions

Sesame Tuna Salad

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. 8 / 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. 8 / 14

Caesar Salad

Romaine lettuce, housemade dressing, toasted croutons and imported Parmesan. 7.5 / 13

Add grilled chicken 4
Add grilled shrimp 5

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 4
Add grilled shrimp 5

SIDES

Mac 'N Cheese

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

Cauliflower and Brussels Sprouts

Flash fried and tossed with
Parmesan cheese and herbs.
Served with Alabama white sauce. 9

DESSERTS

Brownie Sundae

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

Caramel Toffee Bread Pudding

Vanilla ice cream and
hot buttered rum sauce. 10

Mile-High Key Lime Pie

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

Red Velvet Cake

Red velvet cake layered with cream cheese mousse,
berry sauce and fresh raspberries. 10

SPECIALTY DRINKS

Carolina Apple Martini

Absolute Vanilla vodka, Sour Apple Pucker and
Dekuyper Buttershots schnapps, graham cracker crumbs
and caramel drizzled rim 15

Vanilla Fig Old Fashioned

Armarena cherry and sugar cube soaked in
housemade vanilla fig bitters, Four Roses Bourbon,
finished with a fresh fig and topped with club soda 14

G&EGT

North Carolina Sutler's Gin,
housemade honey lavender simple syrup,
fresh lemon wedge, finished with Earl Grey tea 14

Fall Chai

Captain Morgan's spiced rum, warmed chai tea and whipped cream
finished with a sprinkle of Cinnamon 13

WHITE WINES

Sauvignon Blanc

The Ned, Marlborough, New Zealand 10/31
Justin, Central Coast, CA 11.5/43

Pinot Grigio

Castelnuovo del Garda, Veneto, Italy 9/33

Chardonnay

Louis Latour, Chameroy, Burgundy, France 11/41
Cambria "Katherine's Vineyard," Santa Maria Valley, CA 12/45
Chalk Hill, Sonoma Coast, CA 13
Pinehurst No. 2, NC 30

Riesling

Sparkman "Birdie," Columbia Valley, WA 11/41
Nik Weis "Urban" Mosel, Germany 9/33

Sparkling/Champagne

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

Rosé

Raimat, Costers del Segre, Spain 9/30

RED WINES

Pinot Noir

Rickshaw, CA 9
Wild Hills, Willamette Valley, OR 11/40

Merlot

Château Graves de Rabion, Saint-Émillion, Bordeaux France 12/45
Oberon, Napa Valley, CA 13/46

Red Blend

In Volo, Toscana Rosso, Tuscany Italy 10/37
Jeff Cohn Cellars "Smoke and Mirrors," CA 15/56

Cabernet Sauvignon

Drumheller, Columbia Valley, WA 12/45
Decoy by Duckhorn, Sonoma County, CA 16/56
Quilt, Napa Valley, CA 19/72
Pinehurst No. 2, NC 30

Zinfandel

Joseph Wagner "Beran," Sonoma County, CA 13/50