

THE  
CAROLINA  
DINING ROOM

STARTERS

*Crab Cakes 18*

Zesty Coleslaw, Succotash, Old Bay and Lusty Monk Aioli, Cashew Green Goddess, Arugula and Preserved Grapefruit

*Shrimp Cocktail 16*

Poached Jumbo Shrimp, Red Cocktail Sauce, Housemade Crackers and Lemons

*Fried Green Tomatoes 16*

Bourbon-Smoked Pimento Cheese, Chow-Chow, Cajun Remoulade, House Hot Sauce and Chili Bacon

*Oyster Pinehurst 17*

Creamed Spinach, Biscuit Crumb and Brabander Cheese

*Cucumber Tuna 17*

Cucumber Wrapped Tuna Loin, Togarashi Salt, Ginger Cream, Plum Sauce, Wonton Crisps, Orange Zest and Cilantro

*Farmstead Plate 16*

Cured Meats and Cheeses, Housemade Crackers, Focaccia, Mustard and Pickles

SOUP AND SALADS

*Butternut and Pumpkin Bisque 8*

Crème Fraîche and Pumpkin Seed Granola

*The Wedge 12*

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

*House Salad 9*

Tomatoes, Cucumber, Bacon, Egg and Croutons with choice of Housemade Dressing

*Baby Arugula 12*

Burrata, Roasted Butternut Squash, Candied Pecans, Bacon, Dried Cranberries, Balsamic Reduction and Roasted Shallot Vinaigrette

*Classic Caesar Salad 11*

Romaine Lettuce, Grilled Focaccia Croutons, Crispy Anchovies and Calvander 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 37*

*12-oz. Center Cut Ribeye 38*

*12-oz. New York Strip 35*

*9-oz. Maine Lobster Tail 39*

*Surf and Turf 75*

*\$25 MAP surcharge*

*8-oz. Filet and Maine Lobster Tail*

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

A LA CARTE SIDES

*sides are for two people  
MAP surcharge*

*Truffle Duck Fat Fries 6*

*Malt Vinegar Aioli*

*Baked Mac 'n' Cheese with Bacon and Scallions 8*

*Creamed Spinach with Romano Cheese 6*

*Truffle Parmesan Mashed Potatoes 6*

*Chef's Daily Vegetable Choice 6*

ENTRÉES

*Sixty South Salmon\* 18 / 32*

Butternut Squash Risotto, Snap Peas, Toy Box Tomatoes, Artichokes and Mustard-Chive Vinaigrette

*Veal Oscar\* 34*

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

*Beef Short Rib 32*

Malbec Braised Boneless Short Rib, Roasted Cauliflower, Sundried Tomato Grits, Heirloom Carrots, Portabella Mushroom and Crispy Onions

*Seared Sea Scallops 17 / 32*

Saffron and Sweet Pepper Risotto, Pancetta and Shaved Brussels Sprouts, Trumpet Mushrooms, Caponata and Preserved Grapefruit Aioli

*Steak Diane\* 20 / 37*

Truffle Parmesan Mashed Potatoes, Haricot Verts, Carrots, Mushrooms and Dijon Sauce

*Berkshire Pork Chop\* 30*

Sage and Roasted Garlic Sweet Potato Hash, Creamed Corn, Haricot Verts and Chow-Chow and Sorghum Mustard Glaze

*Tomato Fettuccine Carbonara 15 / 29*

Smoked Chicken Confit, Pancetta, Peas, Roasted Butternut Squash and Cherry Tomatoes

*Moroccan Spiced Rack of Lamb\* 37*

Goat Lady Goat Cheese and Scallion Pearl Couscous, Roasted Tomatoes, Peppers, Artichokes, Tzatziki and Olive Dust

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.

THE  
**CAROLINA**  
**DINING ROOM**

**BEVERAGE SELECTIONS**

Full wine list available upon request

**WHITES**

**Sparkling**

Korbelt 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 10.5 / 38  
 Justin, Central Coast, CA 11.5 / 43

**Chardonnay**

Pinehurst No. 2, California 8.5/30  
 Louis Latour, Macon-Villages "Chameroy,"  
 Burgundy, France 11 / 41  
 Landmark "Overlook," Sonoma County, CA 12 / 46  
 Chalk Hill, Russian River Valley, CA 13 / 49

**Riesling**

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

**Rosé**

Matchbook "Tinto Rey" Rosé, Dunnigan Hills, CA 8/29

**REDS**

**Red Blend**

Jeff Cohn Cellars "The Dealmaker," CA 13 / 50

**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**

Involò, Maremma Toscana Rosso, Tuscany, Italy 10 / 37  
 Château Graves de Rabion, Saint-Emillion,  
 Bordeaux, France 12 / 45  
 Black Slate, Priorat, Spain 14 / 55

**Cabernet Sauvignon**

Pinehurst No. 2, California 8.5/30  
 Drumheller, Columbia Valley, WA 12 / 45  
 Decoy by Duckhorn, Sonoma County, CA 16 / 56  
 Ray Signorello "Edge," Alexander Valley CA 17 / 65

**Zinfandel**

High Valley Vineyards, Lake County, CA 13 / 50

**WINES BY THE HALF BOTTLE**

BIN PRICE

**Pinot Noir**

768 Saintsbury, Carneros, CA 38

**Merlot**

777 Alexander Valley Vineyards, Sonoma County, CA 28

**Cabernet Sauvignon**

771 Tarrica Wine Cellars, Paso Robles, CA 29  
 772 Hess Estate "Allomi," Napa, CA 35  
 780 Stag's Leap "Artemis," Napa, CA 76

**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

**Champagne**

758 Veuve Clicquot, "Yellow Label," Brut 76

**Chardonnay**

751 Angeline, CA 22  
 752 La Crema, Sonoma Coast, CA 35

**Dessert**

760 Château Saint Vincent, Sauternes, France 43  
 762 Jackson-Triggs, Vidal Icewine, Canada 55

**WINES BY THE BOTTLE**

Captain's list available upon request

**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  
 277 Sparkman "Birdie" Riesling, Columbia Valley, WA 41  
 229 Groth Sauvignon Blanc, Napa Valley, CA 53  
 264 Pascal Jolivet Sancerre, Loire Valley, France 66  
 208 Sonoma-Cutrer Chardonnay, Sonoma County, CA 54  
 267 Antler Hill "Unoaked," Chardonnay, Los Carneros, CA 85  
 220 Cakebread Chardonnay, Napa Valley, CA 104  
 266 Louis Jadot, Pouilly Fuissé, Mâconnais, France 69  
 274 Santa Margherita Pinot Grigio, Alto Adige, Italy 55

**REDS**

BIN PRICE

434 Ken Wright Cellars Pinot Noir, Willamette Valley, OR 55  
 642 Robert Sinskey Pinot Noir, Los Carneros, CA 116  
 418 Justin Cabernet Sauvignon, Paso Robles, CA 55  
 605 Canvasback Cabernet Sauvignon, Red Mountain, WA 95  
 616 Groth Cabernet Sauvignon, Oakville, CA 141  
 670 "Thorn" Merlot, Napa Valley, CA 85  
 630 Molly Dooker "Blue Eye'd Boy" Shiraz,  
 McLaren Vale, AU 116  
 427 Rued Zinfandel, Dry Creek Valley, CA 70  
 606 Ridge, Lytton Springs, Dry Creek Valley, CA 95  
 502 Shatter Grenache, Maury, France 49  
 526 Catena, Malbec, Mendoza, Argentina 61