

STARTERS

Fried Green Tomatoes

Hoop cheese 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

Pinehurst Bean Soup

Kettle cooked with smoked ham hocks, northern white beans and tomato. 6

Cauliflower and Brussels Sprouts

Flash fried and tossed with Parmesan cheese and herbs. Served with a side of chipotle ranch. 9

Charcuterie Board

Selection of cured meats and gourmet cheeses. Served with pickles, grainy mustard, crackers and bread. 16

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

RYDER CUP LOUNGE

DINNER

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

Southern coleslaw, pico de gallo and chipotle ranch on warm flour tortillas. Served with french fries. 13.5

Pinehurst Chicken Salad Sliders

Poached chicken salad with celery, onions, lettuce and tomato on two petite croissants. Served with kettle chips. 12.5

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

Cobb Salad

Romaine lettuce, smoked ham, roasted turkey breast, tomato, avocado, blue cheese, hard-boiled egg, smoked bacon and garlic croutons with peppercorn ranch dressing. 8/14

CAPTAIN'S WINE LIST
AVAILABLE UPON REQUEST

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 a 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

Lobster Roll

Maine lobster salad, lettuce and lemon wedge on a classic brioche bun. Served with house potato chips. 20

Mushroom, Beef and Brie Melt

Sautéed mushrooms, shaved beef, mustard, kale, caramelized onions and brie cheese on sundried tomato focaccia bread. Served with french fries. 15

ENTRÉES

Loaded Mac 'n' Cheese

Cavatappi pasta tossed in our housemade Tallegio cheese sauce, hoop cheese, bacon, green onion, and tomato topped with garlic crumbs. 17
Add grilled chicken 5
Add shrimp 7

Smothered Ribeye*

Grilled 10-oz. ribeye smothered with mushrooms, caramelized onions, Lusty Monk mustard, broccolini and Yukon potato wedges. 30

Miso Glazed Salmon*

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

Spaghetti and Meatballs

Housemade jumbo meatballs, pomodoro sauce, Parmesan cheese and garlic bread 19

Roasted Half Chicken

Farmers market vegetable succotash, stone-ground grits, brown butter and thyme pan gravy. 24

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

Chocolate Tiramisu Cake

Chocolate buttermilk cake, milk chocolate mousse and cappuccino soaked lady fingers. 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

WHITE WINES

Sparkling/Champagne

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

Riesling

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

Chardonnay

Pinehurst No. 2, California 8.5/30
Cambria "Katherine's Vineyard,"
Santa Maria Valley, CA 12/45
Chalk Hill, Russian River Valley, CA 13/49

Rosé

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

RED WINES

Pinot Noir

Wild Hills, Willamette Valley, OR 11/40

Merlot

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

Red Blend

In Volo, Toscana Rosso, Tuscany Italy 10/37
Ferrari-Carano "Siena," Sonoma County CA 14/53

Cabernet Sauvignon

Pinehurst No. 2, California 8.5/30
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