

RYDER CUP LOUNGE DINNER

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 and Balsamic and Grilled Crostini. 14

HANDHELDS

Quesadilla

Melted Chihuahua Cheese,
Grilled Peppers, Onions, Pico De Gallo,
Salsa, Sour Cream and Tortilla Chips. 11
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

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

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, Lettuce,
Tomato, Onion, Fried Onion Rings and
Applewood-Smoked Bacon on House
Brioche Bun. 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

Spicy Loaded Burger

8-oz. House Blend Beef Patty,
Crispy Jalapeños and Straw Onions,
topped with Pepper Jack Queso
on a Brioche Bun.
Served with French Fries. 14.5

SIDES

Jalapeño Creamed Corn 7

Spring Onion Mashed Potato 7.5

Sweet Potato Fries 7.5

With Housemade Pecan Praline Sauce

Market Vegetable 7

Tasso Ham and Cheddar Grits 7.5

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

Add Grilled Chicken 5
Add Grilled Shrimp 7

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

ENTRÉES

Citrus grilled Chicken breast

Scallion Mashed Potatoes, Mushrooms,
Bacon, Tomatoes and Broccolini 19

Loaded Mac 'n' Cheese

Cavatappi Pasta tossed in our
Housemade Tallegio Cheese Sauce,
Sharp Cheddar, Spring Onion and Tomato.
with Garlic Crumbs. 17

Add Grilled Chicken 5
Add Shrimp 7

Add Wood Fired Roasted Salmon 7

Steak Frites*

10-oz. Grilled Ribeye, Truffle Fries and
Petite Salad of Arugula, Shallot and
Toy Box Tomatoes, tossed in
Cracked Peppercorn Vinaigrette. 30

Apricot Glazed Salmon*

Served with a thick-cut Tomato Salad
with Arugula and Local Goat Cheese. 20

Brasstown Beef Meatloaf

Served with Buttermilk and
Spring Onion Mashed Potatoes,
Jalapeño Creamed Corn,
and Caramelized Onion and
Mushroom Gravy. 22

Shrimp 'n' Grits

Grilled Shrimp, Sweet Peppers,
Spring Onion, Mushroom and Bacon,
tossed in Smoked Tomato Fondue.

Served with Tasso Ham
and Cheddar Grits. 23

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