



U.S. OPEN DINNER MONDAY, JUNE 9

Appetizer

N.C. Pork Belly and Pineapple Skewers with spicy BBQ sauce

Mini Crab Cakes Topped with house Tartar Sauce

Salad

Grilled Romaine Caesar Salad with anchovy, grated Parmesan and garlic croutons

Entree

Cornmeal Crusted Pan Seared N.C. Trout topped with a brown butter pecan sauce
served with Smoked Black-Eyed Peas and Collard Greens

Dessert

Bourbon Pecan Pie with house made Vanilla Bean Ice Cream
or
Lemon Curd Trifle with Fresh Blueberries





U.S. OPEN DINNER
TUESDAY, JUNE 10

— *Appetizer* —

Caprese Skewers

Spicy Tuna Tartar in a Parmesan Cup

— *Salad* —

Crab and Avocado Salad over Local Micro Greens with Tomato Vinaigrette

— *Entree* —

Grilled Stuffed Pork Chop
with Bourbon Mashed Sweet Potato and Local Sautéed Greens

— *Dessert* —

Local Peach Cobbler with Cinnamon Ice Cream
or
Chocolate Mousse with house made whipped cream





U.S. OPEN DINNER

WEDNESDAY, JUNE 11

Appetizer

Pan Seared Scallops Skewers with citrus glaze

Fried House Made Mozzarella Sticks with marinara sauce

Salad

Local Spinach and Goat Cheese Salad Topped with Grilled Peach and Citrus Vinaigrette

Entree

Grilled Beef Tenderloin Filet topped with a Red Wine Mushroom Reduction
served with Red Neck Romano Risotto and Sautéed Local Bok Choy

Dessert

Bourbon Chocolate Chunk Bread Pudding
with Bourbon Butter Carmel Sauce and topped with Bacon Ice Cream

or

Peach Sorbet





U.S. OPEN DINNER

THURSDAY, JUNE 12

Appetizer

Collard Green Spring Rolls with house mustard dipping sauce

Southern Shrimp Cocktail

Salad

Fresh Strawberries and Feta over Local Salad Greens with a Yogurt Poppy Seed Dressing

Entree

Beer Braised Beef Short Ribs
with Garlic Mashed Potatoes and Roasted Green Beans

Dessert

Chocolate Heath Bar Cake

or

Strawberry Sorbet





U.S. OPEN DINNER FRIDAY, JUNE 13

Appetizer

N.C. Pork Belly and Pineapple Skewers with spicy BBQ sauce

Mini Crab Cakes Topped with house Tartar Sauce

Salad

Grilled Romaine Caesar Salad with anchovy, grated Parmesan and garlic croutons

Entree

Cornmeal Crusted Pan Seared N.C. Trout topped with a brown butter pecan sauce
served with Smoked Black-Eyed Peas and Collard Greens

Dessert

Bourbon Pecan Pie with house made Vanilla Bean Ice Cream
or
Lemon Curd Trifle with Fresh Blueberries





U.S. OPEN DINNER
SATURDAY, JUNE 14

— *Appetizer* —

Caprese Skewers

Spicy Tuna Tartar in a Parmesan Cup

— *Salad* —

Crab and Avocado Salad over Local Micro Greens with Tomato Vinaigrette

— *Entree* —

Grilled Stuffed Pork Chop
with Bourbon Mashed Sweet Potato and Local Sautéed Greens

— *Dessert* —

Local Peach Cobbler with Cinnamon Ice Cream
or
Chocolate Mousse with house made whipped cream





U.S. OPEN DINNER

SUNDAY, JUNE 15

Appetizer

Pan Seared Scallops Skewers with citrus glaze

Fried House Made Mozzarella Sticks with marinara sauce

Salad

Local Spinach and Goat Cheese Salad Topped with Grilled Peach and Citrus Vinaigrette

Entree

Grilled Beef Tenderloin Filet topped with a Red Wine Mushroom Reduction
served with Red Neck Romano Risotto and Sautéed Local Bok Choy

Dessert

Bourbon Chocolate Chunk Bread Pudding
with Bourbon Butter Carmel Sauce and topped with Bacon Ice Cream

or

Peach Sorbet





thebabcock&wilcoxcompany

U.S. OPEN DINNER

SATURDAY, JUNE 14 • 7:30 P.M.

Appetizer

Southern Style Deviled Eggs with NC Caviar

Spicy Tuna Tartar in a parmesan cup

Fresh Vegetable Spring Rolls

Salad

Local Bibb Lettuce and Blue Cheese Salad
with house made bacon crumbles and cherry tomatoes

Entree

Grilled Beef Tenderloin topped with our house chimichuri sauce;
Pan seared Scallops with a citrus glaze, served with
N.C. Red Neck Romano Risotto and marinated N.C. Green Beans

Dessert

Bourbon Chocolate Chunk Bread Pudding with bourbon butter
caramel sauce and topped with house made bacon ice cream

or

Peach Sorbet

N.C. Beers

Mocha Stout
Highland Brewing Company

Endless River
Kolsch-style Ale
Mother Earth Brewing Co.

Buck Shot Amber Ale
Natty Greene's Brewing Co.

Sisters of the Moon IPA
Mother Earth Brewing Co.

Sweet Josie, Brown Ale
Lone Rider Brewing Co.

Wines

Ernie Els Guardian Peak Frontier
South Africa

Casarena 505 Malbec
Argentina

Seven Falls Chardonnay
Washington

Massimo Sauvignon Blanc
New Zealand





thebabcock&wilcoxcompany

U.S. OPEN DINNER

THURSDAY, JUNE 12 • 7:30 P.M.

Appetizer

NC Pork Belly and Pineapple Skewers
with spicy BBQ dipping sauce

Smoked N.C. Trout on cucumber slices with dill sour cream

Salad

Grilled Romaine with house Caesar dressing,
fresh anchovy, garlic croutons and grated parmesan

Entree

Ashley Farms Barbecue Chicken
with sweet potato salad and local sautéed vegetables

Dessert

Heath Bar Cake
with house made vanilla bean ice cream

N.C. Beers

Mocha Stout
Highland Brewing Company

Endless River
Kolsch-style Ale
Mother Earth Brewing Co.

Buck Shot Amber Ale
Natty Greene's Brewing Co.

Sisters of the Moon IPA
Mother Earth Brewing Co.

Sweet Josie, Brown Ale
Lone Rider Brewing Co.

Wines

Bass Creek Pinot Grigio
California

Ca'momi Blanco Di Napa

Bass Creek Largemouth Red
California

Ca'momi Rosso Di Napa





U.S. OPEN
BREAKFAST
MENU

TUESDAY

Croissants
with Butter, Local Honey and Assorted Jams

Fresh Fruit with Prosciutto

Orange Juice
Cranberry Juice
Coffee
Tea





U.S. OPEN DINNER
FRIDAY, JUNE 13
PRESENTED BY CHEF WALTER VIEGELMENN

Appetizer

Pan Seared Scallops with Dill Mousse and Micro Greens

Salad

Grilled Peach and Goat Cheese Salad with Citrus Vinaigrette

Entree

Grilled Beef Tenderloin with Red Wine Mushroom Reduction Sauce
served with Red Neck Risotto and Grilled Carrots

Dessert

Chocolate Chunk Bourbon Bread Pudding
topped with Bourbon Brown Sugar Sauce with House Made Vanilla Bean Ice Cream



P I E D M O N T N A T U R A L G A S

U.S. OPEN DINNER

WEDNESDAY, JUNE 11

— *Appetizer* —

Smoked Salmon on New Potato Slice with Caper Sauce
Local Marinated Veggie Skewers

— *Salad* —

Fresh Strawberries and Feta over Local Salad Greens
with a Yogurt Poppy Seed Dressing

— *Entree* —

Grilled Smoked N.C. Pork Chop
topped with a Blueberry BBQ Sauce and served with
Bourbon Mashed Sweet Potatoes and Sauteed Local Greens

— *Dessert* —

Chocolate Heath Bar Cake or
Strawberry Sorbet



P I E D M O N T N A T U R A L G A S

U.S. OPEN DINNER

SATURDAY, JUNE 14

— *Appetizer* —

Pan Seared Scallops with Dill Mousse and Local Micro Greens

— *Salad* —

Local Spinach and Goat Cheese Salad Topped
with Grilled Peach and Citrus Vinaigrette

— *Entree* —

Grilled Beef Tenderloin Filet Topped
with a Red Wine Mushroom Reduction served with
Red Neck Romano Risotto and Sautéed Local Bok Choy

— *Dessert* —

Bourbon Chocolate Chunk Bread Pudding with
Bourbon Butter Carmel Sauce Topped with Bacon Ice Cream

or

Peach Sorbet



Situs

U.S. OPEN DINNER
SATURDAY, JUNE 14

Appetizer

Seared Tuna Tray

Salad

Grilled Romaine with Caesar Dressing

Entree

Grilled Beef Tenderloin with Red Wine Mushroom Reduction Sauce
served with Red Neck Risotto and Roasted Carrots

Dessert

Chocolate Chunk Bourbon Bread Pudding
topped with Bourbon Brown Sugar Sauce and House Made Bacon Ice Cream

