

savor

the day

Appetizers and Small Plates

Pan Seared Crab Cakes Served with garden patch greens, coleslaw, and Bistro sauce	9.50
Chilled Shrimp Cocktail 🌈 Served with horseradish enhanced cocktail sauce	9.75
Grilled Shrimp Served with freshly squeezed citrus and fresh herb BBQ sauce	8.75
Skillet Seared Vegetable Potstickers 🌈 With edamame aioli and sweet chili sauce	8.75
Hummus with Pita Bread 🌈 Served with fresh baby carrots	8.50
Crispy Fried Wings Tossed in Buffalo sauce, served with celery and carrot sticks with blue cheese dressing	13 Wings 9.25 Petite 6 Wings 5.50

Soups

French Onion Onion soup scented with Burgundy, croutons, Swiss and Parmesan cheese	4.95
Clam Chowder Carolina clam chowder with pork belly, mirepoix, diced chefs potatoes, lobster base and sweet Carolina wine	5.95
Mediterranean Vegetable Soup A panoply of fresh seasonal vegetables, olive oil, garlic, herbs and freshly grated Parmesan cheese	4.95

Salads

Farmers Market Salad Exotic greens, cucumbers, tomatoes, toasted Pecans and dried cranberries	4.75
Triangle Caesar Salad Fresh, crisp chopped romaine lettuce served with our creamy Caesar dressing, Romano pecorino cheese baguette triangles	4.50
Carolina Spinach Salad Baby spinach, dried cranberries, Mandarin oranges, toasted sliced almonds, and marinated Bermuda onions with balsamic vinaigrette	6.25
Select the Protein for your Salad	
Grilled Chicken Breast	4.00
Seared Salmon	8.00
Grilled Shrimp (6)	8.00

Entrée Salads

New Wave Cobb Salad Chopped fresh mixed greens with diced grilled chicken, hard boiled egg, bacon, avocado and blue cheese crumbles, served with champagne vinaigrette	10.50
Country Grilled Chicken Salad Diced grilled chicken breast tossed with crispy chopped celery, toasted pecans, dried cranberries in light mayonnaise, served with fresh seasonal fruit and garden patch greens	12.50

An 18% gratuity will be added for parties of 6 or more guests.

Brighten your diet with Color Your Plate, a simple approach to eating right by adding colorful foods to your meals. Core Performance 🌈, our partner in fitness, recommend adding three colors that come from fruits and vegetables to increase energy and maintain a balanced diet. Look for dishes marked with 🌈 throughout your stay. Learn more at sheraton.com/fitness

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult a physician as to your personal health decisions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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Sandwiches and Favorites

All sandwiches are served with your choice of French Fries, Potato Chips or Fresh Fruit Cup

Flame Grilled 1/2lb Burger Half pound patty, lettuce, tomato, onion, pickle and your choice of cheese	8.50
Three-Tiered Roasted Turkey Club Bacon, lettuce, tomato, American and Swiss cheese on your choice of bread	8.95
Grilled Chicken and Two Cheese Panini Provolone and Buffalo Mozzarella, served on foccacia bread with pesto sauce	9.95
Grilled Vegetables and Marinated Tofu In a spinach wrap with guacamole	9.75
Marble Rueben Kosher style corned beef, melted Swiss cheese, aged sauerkraut and Thousand Island dressing	9.50
Philly Cheese Steak Tender Philly beef, grilled peppers and onions with provolone cheese on a hoagie roll	8.50
The Piedmont BLT A generous portion of bacon, lettuce and tomato on your choice of bread	7.95
Cuban Sandwich Cuban bread, grilled pork loin, shaved ham, Swiss cheese, sliced dill pickles and mustard	9.75
Spicy Chicken Quesadilla Grilled chicken, roasted peppers and jack cheese; folded into a flour tortilla and lightly grilled accompanied by salsa, sour cream and guacamole	8.95
Imperial Salmon Burger USA wild cut pink and Keta salmon patty served on a multi-grain kaiser roll with lemon dill mayonnaise	8.50
Veggie Burger Chipotle, black beans and vegetable patty served on a multi-grain kaiser roll with hummus	8.50
RTP BBQ Sandwich NC pulled BBQ pork served on a potato roll with NC tri-color sweet potatoes and cole slaw	9.25
North Carolina Shrimp Served with mashed potatoes and fresh seasonal vegetables	18.25

Sides

French Fries	2.50
Fresh Vegetables 🌈	2.50
Fresh Seasonal Fruit 🍎	3.75

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