



ROWLAND'S
AT WESTGLOW RESORT & SPA



STARTERS

Baby Iceberg Salad

Oregon Blue Cheese, Watauga County Cured Ham,
Champagne Vinaigrette
\$9

Curried Tomato Soup

Sweet Corn-Thai Basil Ravioli
\$9

House Smoked North Carolina Rainbow Trout

Potato Salad, Apple, Horseradish Aioli
\$10

Rowland's House Salad

Charlotte's Greens, Roast Corn and Peppers, Avocado,
Creamy Cucumber Dressing
\$8

Braised Prince Edward Island Mussels

Bouillabaisse Broth, Lobster Rouille
Small \$10, Large \$15

Heirloom Tomato Salad

Ricotta Salata, Aged Balsamic
\$10

Crisp Eggplant-Buffalo Mozzarella Napoleon

Tomato, Shaved Parmesean
Small \$9, Large \$14

Hawaiian Blue Spot Prawns

Grilled Sourdough, Tomato, Edamame, Garlic, Butter
\$12

Rowland's proudly incorporates fresh organic produce from our gardens
and those of local growers to enhance your dining experience.





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ENTRÉES

Grilled Marcho Farms Lamb Porterhouse

Farro, Roast Vegetables, Violet Mustard
Small \$25, Large \$30

Pan Roasted Tasmanian Salmon

Israeli Couscous, Cucumber, Tomato Confit
\$28

Duo of Grateful Growers Farm Pork

Mustard Grilled Tenderloin, Blackberry Honey Glazed Pork Belly,
Sweet Potato, Cornbread, Succotash
\$28

Miso Marinated Sea Bass

Chinese Black Rice, Baby Bok Choy, Carrot
\$32

Pan Seared Diver Scallops

Belgian Endive, Grape, Champagne Beurre Blanc
Small \$27, Large \$32

Rowland's Prime Aged Beef

Pan Fried Potatoes, Grilled Asparagus
6 Oz. Filet Mignon with Lobster Butter
\$32
12 Oz. New York Strip with Cabernet Sauce
\$38

Lemongrass Steamed Halibut

Green Bamboo Rice, Mushrooms, Napa Cabbage, Aged Soy
\$27

Pan Roasted Springer Mountain Farms Chicken

French Green Lentils, Sauce Gribiche
\$25

Gorgonzola Penne Pasta

Roast Tomatoes, Garlic Confit
Small \$15, Large \$20

Gratuity will be added to parties of six or more





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DESSERTS

Tasting of Strawberries

Sorbet, Lavender Shortcake, Crème Brulee
\$9

Mocha Panna Cotta

Chocolate Shortbread
\$10

Lemon-Yuzu Curd

Raspberries, Whipped Cream, Coconut Meringue, Gingersnap Crumble
\$9

Mountain Berry Crisp

Vanilla Ice Cream
\$8

Dark Chocolate Torte

Marcona Almond Ice Cream, Bourbon Butterscotch
\$10

Trio of House Made Sorbet and Ice Cream

\$8



SWEET ENDINGS

Graham's Ruby Port

8

Graham's 10 Year Tawny Port

13

Dow 20 Year Tawny Port

19

Harvey's Bristol Cream Sherry

7

Bonny Doon Framboise

9

