

Dinner Menu

Salads & Soups

Soup of the Day <i>seasonal and fresh – please ask your server for today’s selection</i>	\$7
Burrata <i>heirloom tomatoes, basil, balsamic reduction</i>	\$17
Iceberg Wedge Salad <i>blue applewood bacon bits, cherry tomatoes, watermelon radish</i>	\$11
Caesar Salad <i>romaine, parmesan croutons, choice of dressing</i>	\$11
Tuna Niçoise Salad <i>NC tuna, green beans, egg, olives, onion, greens in confit marinade</i>	\$19
<i>Bacon \$2.00 • Shrimp (6) \$9 • Grilled Chicken \$6 • Grilled Salmon \$12</i>	

Appetizers

Dinner Rolls <i>2 rolls, herb infused olive oil</i>	\$3
Crab Cakes <i>Orange Reduction</i>	\$16
Oyster Cocktail <i>cocktail sauce</i>	\$15
Pimento Spread <i>pita chips</i>	\$12

Catch of the Day

NC Grilled Swordfish <i>grilled Mediterranean salsa, balsamic reduction</i>	\$28
Pan Seared Salmon <i>fennel risotto topped with pickled raspberry onion</i>	\$26
Daily Special <i>we have great partnerships with our local purveyors – ask your server for daily specials</i>	\$MP

*Kids menu available for Children Under 12

Steaks & Cuts – All steaks are Certified Black Angus Butcher Cuts

Filet Mignon 8oz	\$41
Hand Cut NY Strip 12oz	\$38
Hand Cut Rib Eye 14oz	\$39
Skirt Steak 16oz	\$28
Grilled Pork Medallions 12oz	\$28

All selections come with your choice of side and one the following sauces:

(Extra sauces are \$3)

Demi-Glace • Creamy Blue Cheese • Chimichurri • Green Peppercorn Sauce

Sides \$6

Garlic Mashed Potatoes • Roasted Brussel Sprouts • Creamed Spinach • Roasted Broccoli with Almond Butter • Sautéed Mushrooms and Herbs • Classic Baked Potato • Potatoes Au Gratin

Main Courses

Captain's Platter <i>broiled or fried, served with hushpuppies & slaw</i>	\$24
Penne & Scallops <i>creamy white wine sauce, sun dried tomatoes, spinach, crispy shallots</i>	\$32
Cheese Tortellini <i>creamy mushroom sauce</i>	\$18
Grilled Airline Chicken Breast <i>prosciutto & sage, saffron risotto, marsala reduction</i>	\$25

Desserts

Tiramisu <i>coffee liquor-soaked sponge cake with mascarpone and powdered chocolate</i>	\$7
Double Chocolate Cheesecake	\$7
Flan <i>vanilla & orange custard, summer berry compote</i>	\$6