

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

SOUTHERN NEW ENGLAND

House-made Maine lobster salad served with fried green tomatoes and scallions - 15

BRAISED DUCK IN A GARDEN

Wilted greens tossed with duck confit, squash, noodles, dried cherries, croutons,
and white balsamic dressing - 16

SESAME MISO OYSTERS

Oysters dredged in white and black sesame seeds fried and served with arugula tossed in
extra virgin olive oil and fresh citrus with a miso dipping sauce - 15

COWBOY SHRIMP AND GRITS

Grilled, chili-rubbed shrimp served with roasted onions, garlic, diced ribeye, chopped Roma
tomatoes, grated parmigiano reggiano and grits - 24

FRYING PAN SHOALS GROUPER

Toasted risotto encrusted grouper served with braised great northern beans, wilted spinach,
and topped with Texas sweet onion relish - 30

GRILLED NEW YORK STRIP

House-cut 12 oz. New York Strip topped with mushrooms and onions served with
fire-roasted mashed root vegetables and haricot verts - 39

BONE-IN PORK CHOP*

Chipotle marinated Berkshire pork chop locally sourced from Wilders Farms topped with
honey chipotle glaze, served with fired roasted mashed root vegetables and haricot verts - 30

PAPPARDELLE AND PEAR

Pappardelle pasta tossed with Bosc pears, walnuts, pecorino, basil,
and extra virgin olive oil - 20

Add grilled chicken (6) or sautéed shrimp (9)

PERUVIAN CHICKEN (GF, DF)

Slow-cooked organic half chicken with salsa verde served with
wild rice, haricot verts, and pan jus - 22

GF - Gluten Free, DF - Dairy Free

All menu prices are subject to 18% gratuity plus current NC sales tax.

*Menu items cooked to order upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness.



RIVER LANDING