

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

COASTAL DUNES OYSTERS

Crispy fried oysters served with remoulade and a petite salad - 16

Wine Pairing - Freixnet Brut Split - 10

DIRT IN THE WOODS

Pickled beet salad over mixed greens with red onions, feta cheese, walnuts, heirloom tomatoes, and a champagne vinaigrette - 16

Wine Pairing - Markstone Cabernet- 8

VIDA LOCA

Chicken empanadas topped with shredded cabbage, pickled onions, jalapeños, cotija cheese, and red salsa - 18

Wine Pairing - Markstone Pinot Grigio - 8

LA LA LAMB

Herb and citrus-marinated lamb racks served over crispy Yukon potato hash and broccolini- 19

Wine Pairing - Bonanza Cabernet - 12

THE FRISKY BULL

14oz char-grilled choice ribeye topped with a bourbon cream sauce, served with potato au gratin and haricot verts - 48

Wine Pairing - Boissy and Delaygue Roug - 12

DANCING PIG

Grilled Duroc Pork Chop topped with herbed tomato relish, served with mashed potatoes and broccolini- 35

Wine Pairing - Boissy and Delaygue Roug - 12

BUCKET OF PHO

Rice noodles with tripe and thinly sliced Asian brisket, bean sprouts, Thai basil, Thai chilies, and green onion, served in a slow-cooked beef broth with warming spices - 28

Wine Pairing - Meiomi Pinot Noir - 12

DOWN IN THE BAYOU

Pan-seared grouper with Creole gumbo velouté, served with saffron jasmine rice and haricot verts - 40

Wine Pairing - Janare Falanghina - 11

ITALIA BOLOGNESE

Slow-simmered beef sauce with celery, carrots, and onions, tossed with fettuccine pasta, fresh herbs, and pecorino cheese - 26

Wine Pairing - Tomaiolo Chanti - 12

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.