

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

FISH AND CHIPS

Fried grouper nuggets served with jalapeño
tarter sauce with house fries - 22

Wine Pairing - Shades of Blue Riesling - 8

P.E.I BOUNTY!

Steamed mussels with white wine, garlic, butter, and
herbs, served with extra virgin olive oil crostini - 18

Wine Pairing - Stoneleigh Sauvignon Blanc - 10

MAY FLOWERS SALAD

Organic Old Heritage Farms greens with assorted flower blossoms, toasted walnuts,
chickpeas, cucumbers, tomatoes, and goat cheese, with a choice of dressing - 16

Add on - Chicken (8) Shrimp (9)

Wine Pairing - The Little Sheep Pinot Noir - 9

LAMB LOLLIPOPS!*

Grilled lamb with Calabrian chili-basil
pesto, served with mashed potatoes - 24

Wine Pairing - Robert Mondavi Merlot - 12

FRATER FLATBREAD

Grilled flatbread topped with marinara, capicola, salami,
fresh mozzarella, jalapeños, and red pepper flakes - 14

Wine Pairing - Meomi Pinot Noir - 12

THE COWBOY STEAK*

16oz grilled ribeye topped with tasso-caramelized onions, accompanied
by garlic and BBQ baked beans and Arizona street corn - 54

Wine Pairing - Escudo Rojo Cabernet Sauvignon - 12

DEEP IN THE WOODS*

Grilled Duroc Pork Chop topped with bourbon-glazed Granny Smith
apples, served with mashed potatoes and haricot verts - 36

Wine Pairing - Boisey and Delaygue Rouge - 12

ITALIAN PLEASURES*

Herb-breaded veal served with bucatini pasta, tossed in
fire-roasted tomato sauce and topped with fresh mozzarella - 30

Wine Pairing - R. Dutoit Chardonnay - 10

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