

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

SOUTHERN NEW ENGLAND*

Lobster salad with fried green tomatoes,
chopped scallions, and basil aioli - 26

Wine Pairing - Shades of Blue Reisling - 8

CHICKEN AND WAFFLE

Crispy chicken topped with hot honey, served with a
Belgian waffle and sriracha butter - 16

Beer Pairing - 19th Mole - 8

SAINT-JOSSE HARVEST

Seasoned and fried Brussels sprouts topped with a bourbon
glaze, chopped bacon, and Pecorino cheese - 14

Beer Pairing - Highland Gaelic Ale - 7.50

SUMMER SALAD (GF)

Grilled watermelon, peach, and tomatoes tossed with grilled corn,
Bermuda onions, watercress, and a honey-lime dressing - 14

Add on - Chicken (8) Shrimp (9)

Wine Pairing - Boissy and Delaygue Viognier - 11

THIS AIN'T MY FIRST RODEO!

Slow-cooked brisket served with coleslaw and
Tasso five-cheese mac 'n' cheese - 26

Wine Pairing - Domaine Bousquet Reserve Malbec - 11

OXEN OF THE SUN*

Grilled prime beef tenderloin served with roasted bone
marrow, mashed potatoes, and grilled asparagus - 46

Wine Pairing - Tomaiolo Chianti Classico - 12

CAROLINA ON MY MIND*

Grilled Duroc pork chop topped with peach-basil relish, served
with ham hock butter beans and herbed butter corn - 38

Wine Pairing - R. Dutoit Chardonnay - 10

SHRIMP AND LINGUINI*

Sautéed shrimp tossed with sun-dried cherries, Kalamata olives, diced
tomatoes, toasted pine nuts, pesto, Pecorino cheese, and white wine - 28

Wine Pairing - Janare Falanghina del Sannio - 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