

# LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

## PATAGONIA TOOTH FISH (GF)\*

Pan-seared Chilean sea bass on asparagus planks, topped with shaved fennel slaw and citrus beurre blanc - 30

*Wine Pairing - R. Dutoit Chardonnay - 10*

## QUACKED OUT FLATBREAD

Duck confit, fig jam, caramelized onions, goat cheese, and balsamic glaze served on toasted flatbread topped with lemon arugula - 16

*Beer Pairing - Mad Mole, 19th Mole Draft - 8*

## VEAL FRANCAISE (GF)

Tender veal, dipped in egg, pan-fried, and topped with lemon butter caper sauce, served with sautéed spinach - 18

*Wine Pairing - Meomi Pinot Noir - 12*

## LATE HARVEST SALAD (GF)

Frangelico-poached pear stuffed with fig jam and gorgonzola, served with arugula, toasted walnuts, sliced grapes, and shaved fennel - 16

*Wine Pairing - Domaine Bousquet Malbec - 11*

## ON THAT COUNTRY ROAD\*

Country ribeye steak with slow-cooked beef gravy, served over rice and broccolini - 28

*Wine Pairing - Escudo Rojo Cabernet - 13*

## STEAK HOUSE FILET (GF)\*

Grilled, marinated 8 oz. prime beef tenderloin topped with marrow butter, served with mashed potatoes and grilled asparagus - 44

*Wine Pairing - Tomaiolo Chianti - 12*

## DEEP SOUTH PORK CHOP (GF)\*

Grilled Duroc pork chop topped with a molasses-Dijon glaze, served with mashed sweet potatoes and sautéed spinach - 38

*Wine Pairing - Boissy and Delaygue Viognier - 11*

## HEN IN THE GARDEN

Grilled chicken and broccoli tossed with lemon cream sauce, pecorino, heirloom tomatoes, penne pasta, and parsley - 26

*Wine Pairing - La Gardinense 'Janare' Falanghina - 11*

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.