

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

MONKS ON THE RUN!

Pan-seared monkfish served with jicama slaw, orange segments, and vanilla-basil oil - 14

Wine Pairing - Shades of Blue Riesling - 8

LAMB PARMESAN

New Zealand rack of lamb, breaded and pan-fried, topped with house-made marinara, fresh mozzarella, and served with pappardelle tossed in butter and pecorino - 18

Wine Pairing - Meomi Pinot Noir - 10

MR. WALRUS AND THE CARPENTER

Six horseradish-marinated oysters, quick-fried and served with sambal tartar sauce - 16

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

AUTUMN'S DELIGHT (GF)

Arugula tossed with roasted turkey, dried cranberries, grapes, tomatoes, cucumbers, gorgonzola, toasted walnuts, and balsamic dressing - 14

Wine Pairing - La Guardiense Janier Falanghina - 11

CORDON BLEU

Chicken breast stuffed with honey ham, Dijon, lemon, Gruyère, smoked gouda, and herbs, served with mashed potatoes and heritage farm green beans - 26

Wine Pairing - R. Dutoit Chardonnay - 10

GOOD BOY STEAK!*

Grilled, marinated 14 oz. ribeye served with roasted fingerling potatoes, braised mushrooms and onions, and a side of horseradish crema - 46

Wine Pairing - Tomaiolo Chianti - 12

PASSEL CHOP*

Grilled Duroc pork chop topped with fried potato, prosciutto cracklings, and arugula, served with pancetta and roasted tomato risotto - 38

Wine Pairing - Robert Mondavi Merlot - 12

ON THE ROAD AGAIN!*

Pork loin burnt ends tossed with diced tomato, basil, garlic, mushrooms, and smoked BBQ cream sauce, served over fettuccine - 26

Wine Pairing - Escudo Rojo Cabernet - 13

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.