LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

Southern New England

House-made Maine lobster salad served with fried green tomatoes and scallions - 22

Wine Pairing - Andre Delorme Sparkling Rosé, French - 13

Grandma's Greens

Granny Smith apples and crisp celery tossed with toasted walnuts, Bermuda onions, crumbled goat cheese, and Heritage Farm greens, topped with prosciutto cracklings - 12

Wine Pairing - Boissy and Delaygue Côtes du Rhône Viognier, France - 11

Cowboy Shrimp and Grits

Grilled chili-rubbed shrimp served with roasted onions, garlic, diced ribeye, Tasso, okra, corn, tomatoes, grated Reggiano, and South Carolina grits - 24

Wine Pairing - Ziobaffa Pinot Grigio, Italy - 10

Broadway Steak (GF)*

Grilled, marinated 14 oz. New York strip topped with frizzled onions, served with a baked potato and spinach - 46

Wine Pairing - Bonanza Cabernet Sauvignon, California - 12

Warsaw Pork Chop (GF)*

Grilled Duroc pork chop topped with tomato-bacon bruschetta, served with mashed potatoes and squash casserole - 38

Wine Pairing - Escudo Rojo Cabernet Reserva, Chile - 13

Pappardelle and Pear

Pappardelle pasta tossed with Bosc pears, walnuts, pecorino, basil, and extra virgin olive oil - 22

Add-on: Grilled Chicken (9) or Sautéed Shrimp (9)

Wine Pairing - R. Dutoit Les Vieilles Vignes Chardonnay, France - 10

Peruvian Chicken (GF, DF)

Slow-cooked organic half chicken with salsa verde, served with wild rice, haricots verts, and pan jus - 28

Wine Pairing - Janare Falanghina del Sannio, Italy - 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.

RIVER LANDING