

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

COWBOY BUTTER OYSTER

Half-dozen Stump Sound oysters topped with cowboy butter, toasted panko, and Pecorino - 18

Wine Pairing - La Guardiense 'Janare'Falanghina del Sannio - 11

ICELANDIC SALAD

Baby kale tossed with sweet potato, beets, pomegranate, goat cheese, toasted pecans, and warm Vermont maple-Dijon dressing - 14

Wine Pairing - The Little Sheep Pinot Noir - 9

MOTTS CHANNEL DAILY CATCH

Chef created local fresh seafood dish prepared daily - Market Price

Wine Pairing - Changes with selection

GAUCHO

Grilled ribeye topped with warm tomato-bacon chimichurri, served with roasted fingerling potatoes and sautéed spinach - 42

Wine Pairing - Domaine Bousquet Malbec Reserve Tupungato - 11

PORK”O”BUCO*

Tomahawk Duroc pork chop, braised and served with saffron risotto, broccoli rabe, and topped with gremolata - 38

Wine Pairing - Meomi Pinot Noir - 12

DRUNKEN CHICKEN CUTLET MELT

Angel hair pasta tossed with broccoli rabe, roasted peppers, garlic, and Pecorino in a vodka blush sauce, topped with grilled chicken - 28

Wine Pairing - Boissy and Delaygue Cotes du Rhone Viognier - 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.