

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

NARRAGANSETT BAY

Baked crab and lobster dip served with
seasoned fried saltine and Ritz crackers - 18
Wine Pairing - Andre Delorme Sparkling Rosé - 13

WINTER SOLSTICE

Tender arugula tossed with pecans, fried goat cheese, heirloom
tomatoes, craisins, roasted acorn squash, and raspberry vinaigrette - 15
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

FRENCH CONNECTION

7 oz. beef tenderloin topped with a brandy cream sauce, served with
fire-roasted mashed root vegetables and grilled lemon broccolini - 42
Wine Pairing - Boissy Delaygue “Lou Pontias” Côtes du Rhône - 12

SWEET CHIP CHOP*

Frenched Duroc pork chop, char-grilled and topped with a honey
garlic chipotle glaze, served with mashed sweet potatoes
and smashed broccoli with pecorino and lemon - 38
Wine Pairing - Escudo Rojo Cabernet Reserva, Chile - 13

CAJUN PASTA

Creamy Cajun sauce tossed with linguini, broccoli, garlic, tasso,
pecorino, and topped with pan-seared lobster and shrimp - 28
Wine Pairing - Shades of Blue Riesling - 8

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.