

# 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.