

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

CALIENTE DIP

Bacon and jalapeño dip with southwestern seasoned cream cheese, pepper jack, scallions, pico de gallo, and tortilla scoops - 14

Wine Pairing - Meiomi Pinot Noir - 12

RUBY SALAD

Radicchio, spinach and endive tossed with pistachio, Bosc pears, pomegranate, red onion and lime-sumac and molasses dressing - 16

Wine Pairing - Boissy & Delaygue Lou Pontias Viognier - 11

GROUPER NUGGET

Fried grouper served with fried potato rounds and citrus aioli - 16

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

POT ROAST

Braised sirloin with carrots, leeks, rutabagas, potatoes, red wine and a rich beef broth served with whipped potatoes - 28

Wine Pairing - Bonanza Cabernet Sauvignon - 12

THE BEAST CHOP*

Grilled pork chop topped with Beast BBQ sauce served with skillet five cheese mac-n-cheese and pulled ham hock collards - 38

Wine Pairing - Robert Mondavi Rum Barrel Merlot - 12

LOW COUNTRY CARBONARA

Fettuccine tossed with pancetta, peas, blackened shrimp, pecorino, heavy cream and parsley - 28

Wine Pairing - Ziobaffa Pinot Grigio - 10

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 foodborne illness.