

# LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

---

## SOUTHERN EXPOSURE

House-made pimento cheese served with pickled okra, hot pepper jelly and fried saltine crackers - 14

*Wine Pairing - Shades of Blue Riesling - 8*

## STRAWBERRY FIELDS

Cottle Farms strawberries with baby spinach, toasted pecans, julienne Bermuda onions, feta cheese and choice of dressing - 16

*Wine Pairing - Sheep Creek Sauvignon Blanc - 12*

## SEARED MAHI

Pan-seared mahi topped with saffron beurre blanc served with roasted lemon asparagus and pecorino risotto - 28

*Wine Pairing - J. Lohr Chardonnay - 9*

## NEW YORK STRIP

Grilled 10oz. NY Strip topped with herbed butter served with mashed potatoes and roasted rainbow carrots - 38

*Wine Pairing - Escudo Rojo Cabernet Reserva - 13*

## SEARED CHOP\*

Pan-seared pork chop topped with whole grain mustard pan sauce served with roasted fingerling potatoes, and haricot verts - 38

*Wine Pairing - Meomi Pinot Noir - 12*

## FRIED CHICKEN BREAST

Buttermilk fried chicken breast topped with a black pepper gravy served with mashed potatoes and haricot verts - 28

*Wine Pairing - 19<sup>th</sup> Mole Draft - 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 foodborne illness.