

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

SHRIMP COCKTAIL

Jumbo shrimp cocktail served with lemon and Bloody Mary cocktail sauce - 14

Wine Pairing - André Delorme Sparkling Rosé - 13

ICEBERG SALAD

Shaved iceberg lettuce tossed with grated carrots, cucumbers, red onions, edamame, and soy-ginger dressing - 16

Wine Pairing - Shades of Blue Riesling - 8

SEARED COD

Pan-seared Canadian cod with smoked tomato and thyme sauce, served with basmati rice pilaf and sautéed spinach - 24

Wine Pairing - The Little Sheep Pinot Noir - 9

RIBEYE

Grilled 14 oz. ribeye topped with wild mushrooms and onions, served with whipped potatoes and creamed spinach - 42

Wine Pairing - Boissy & Delaygue Côtes du Rhône Lou Pontias - 12

THE HONEY CHOP*

Grilled pork chop topped with honey-garlic glaze, served with mashed sweet potatoes and stewed green beans - 38

Wine Pairing - Escudo Rojo Cabernet Reserva - 13

VEAL PARMESAN

Breaded veal topped with marinara and mozzarella, served with pappardelle tossed with pecorino, marinara, and parsley- 28

Wine Pairing - La Guardiense 'Janare' Falanghina del Sannio - 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 foodborne illness.