

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

P.E.I. STEAMED MUSSELS

Steamed mussels with white wine, garlic, tomatoes, butter, scallions and EVOO seared crostini - 16

Wine Pairing - Ziobaffa Pinot Grigio - 8

LOBSTER SALAD

Scarlet butter lettuce tossed with lobster salad with tomatoes, croutons, boiled egg, feta and choice of dressing - 22

Wine Pairing - J. Lohr Chardonnay - 9

VEAL NEPTUNE

Sautéed veal, shrimp, and crab served with sautéed spinach and mashed potatoes topped with citrus beurre blanc - 36

Wine Pairing - Sheep Creek Sauvignon Blanc - 12

SPRING FLANK STEAK

Grilled 12 oz. flank steak topped with smoked chili vinaigrette, goat cheese, basil tomatoes served with roasted sweet potatoes and sautéed spinach - 38

Wine Pairing - Escudo Rojo Cabernet Reserva - 13

SEARED CHOP*

Pan-seared pork chop topped with Jack Daniel's peach BBQ sauce served with country potato salad and Carolina coleslaw - 38

Wine Pairing - Meomi Pinot Noir - 12

SMOKY BEEF STROGANOFF

Smoked beef tenderloin tossed with wild mushroom cream sauce, pecorino, fresh herbs and linguini - 28

Wine Pairing - 7 Deadly Zins Zinfandel - 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.



RIVER LANDING