

# LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

## BRIAR PATCH SALAD

Watercress tossed with strawberries, raspberries, blueberries, toasted walnuts, shaved onion, crumbled blue cheese, and champagne vinaigrette - 14

*Wine Pairing: Markstone Pinot Grigio - 8*

## SUMMER SHRIMP COCKTAIL

Jumbo shrimp with grilled watermelon, lemon, and Bloody Mary cocktail sauce - 14

*Wine Pairing: Lunetta Prosecco - 9*

## ISLAND TUNA

Pan-seared tuna topped with avocado crema, served with coconut-mango risotto and sautéed kale - 30

*Wine Pairing: Stoneleigh Sauvignon Blanc - 10*

## FILET NEPTUNE

Grilled 6 oz. beef tenderloin topped with shrimp and crab meat, served with mashed potatoes and spinach, drizzled with a lemon beurre blanc - 38

*Wine Pairing: Meiomi - 12*

## PORK CHOP\*

Bone-in pork chop topped with tomato-bacon bruschetta, served with sweet potato-tasso hash and broccolini - 38

*Wine Pairing: 7 Deadly Zins - 10*

## SHRIMP PESTO LINGUINI

Sautéed shrimp tossed with diced tomatoes, Kalamata olives, pine nuts, garlic, white wine, Pecorino, basil pesto, and linguini- 24

*Wine Pairing: Sheep Creek Sauvignon Blanc - 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.



RIVER LANDING