

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

AUCKLAND BOUNTY

New Zealand lamb, breaded and pan-fried, topped with heirloom bruschetta, balsamic glaze and fried Brussels sprouts - 25

Wine Pairing: Domaine Malbec - 11

A BULL IN THE GARDEN

Fire-grilled heirloom tomatoes and truffle burrata served with spinach, toasted pistachios, Bermuda onions, croutons and choice of dressing - 16

Wine Pairing: Villa Pozzi Moscato - 9

SEARED CHILEAN SEA BASS

Pan-seared Chilean sea bass topped with roasted garlic butter sauce and served with herbed mashed potatoes and spinach - 36

Wine Pairing: Sheep Creek Sauvignon Blanc - 12

NY STRIP

Grilled 12 oz. New York strip topped with sautéed mushrooms and onions, served with fries and truffle ketchup - 38

Wine Pairing: Robert Mondavi Cabernet Sauvignon - 12

PORK SCHNITZEL*

Breaded, thin-cut, bone-in pork chop topped with lemon and served with angel hair pasta and lemon caper piccata sauce - 38

Wine Pairing: Ziobaffa Pinot Grigio - 10

SHISH KABOBS

Two skewers of marinated shrimp and beef with red and yellow bell peppers, Bermuda onions, and grape tomatoes, served with wild rice pilaf and tzatziki sauce - 34

Wine Pairing: Meiomi Pinot Noir - 12

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