

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

SEARED TUNA*

Sesame-seared tuna served with wasabi, seaweed salad, sweet chili and sriracha sauces - 25

Wine Pairing: Villa Pozzi Moscato - 9

PESTO HUMMUS

Pesto hummus served with mixed olives, English cucumbers, lavosh, soppressata, celery sticks, broccoli, tomatoes, and sesame oil - 16

Wine Pairing: R. Dutoit Les Vieilles Vignes Chardonnay - 10

SEARED ALASKAN HALIBUT*

Pan-seared halibut topped with chermoula, served with mashed potatoes and baked lemon asparagus - 40

Wine Pairing: Stoneleigh Sauvignon Blanc - 10

RIBEYE*

A 14 oz. ribeye, pan-seared in duck fat and topped with caramelized honey-balsamic onions, served with roasted duck-fat potatoes and an arugula salad with shaved pecorino, shallots, and scallions - 38

Wine Pairing: Meiomi Pinot Noir - 12

SOUTHWESTERN PORK CHOP*

Grilled sliced adobo-rubbed pork chop, served with Tex-Mex black beans and Texas-style coleslaw - 38

Wine Pairing: Escudo Rojo Cabernet Sauvignon - 13

PAD THAI

Sautéed shrimp tossed with bean sprouts, tofu, fried egg, scallions, peanuts, shallots, Pad Thai sauce, and noodles, garnished with lime wedges - 24

Wine Pairing: Lagunitas IPA - 5

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