

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

UPTOWN FISH-N-CHIPS

Beer-battered mahi finished with sea salt and lime, served with fresh-cut fries tossed with pecorino and parsley - 16

Pairing: Blue Moon - 5

THE CHEF'S SALAD

Baby greens tossed with grape tomatoes, avocado, cucumbers, red onion, toasted pistachios, pecorino, black beans and corn, chilled chopped shrimp, and lemon vinaigrette - 18

Wine Pairing: Ziobaffa Pinot Grigio - 11

SEARED MOUNTAIN TROUT

Pan-seared 10 oz. trout topped with garlic-herbed oil, served with baby greens tossed with avocado, diced tomato, grapes, walnuts, and citrus vinaigrette - 34

Wine Pairing: Shades of Blue Riesling - 8

BEEF TENDERLOIN*

Pan-seared beef tenderloin with Cabernet demi-glace, served with Duchess potatoes and French green beans - 38

Wine Pairing: Escudo Rojo Cabernet Sauvignon - 13

PORK RIBEYE*

Grilled pork ribeye topped with bacon jam, served with Eagle Island butter beans, and mashed potatoes - 27

Wine Pairing: Little Sheep Pinot Noir - 9

PENNE ALLA VODKA

Pancetta tossed with garlic and Absolut Red Pepper Vodka in a tomato cream sauce with penne - 24

Wine Pairing: Sheep Creek Sauvignon Blanc - 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