

# LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

## BABY BACK RIBS

Slow-smoked baby back ribs glazed with a Coca-Cola BBQ sauce, served with house-made applesauce and coleslaw - 18

*Pairing: 19th Mole Draft - 8*

## PANZANELLA SALAD

Local heirloom tomatoes tossed with toasted ciabatta bread, fresh mozzarella, basil, garlic, and baby salad greens - 14

*Wine Pairing: Ziobaffa Pinot Grigio - 10*

## RED SNAPPER AL CARTOCCIO

Red snapper baked in parchment with sweet onions, tomatoes, capers, Kalamata olives, basil, and lemon butter - 25

*Wine Pairing: Sheep Creek Sauvignon Blanc - 12*

## BEEF TENDERLOIN\*

Grilled 8 oz. beef tenderloin topped with horseradish cream sauce served with mashed potatoes and sautéed spinach - 38

*Wine Pairing: Escudo Rojo Cabernet Sauvignon - 13*

## GEORGIA PORK CHOP\*

Grilled pork chop topped with bacon-peach bruschetta served with roasted fingerling potatoes and garlic green beans - 38

*Wine Pairing: Meiomi Pinot Noir - 12*

## RED OR WHITE CLAM SAUCE

Linguine tossed with your choice of red or white clam sauce, chopped clams, littleneck clams, parsley, and pecorino - 24

*Wine Pairing:*

*Red Sauce - Tomaiolo Chianti - 12*

*White Sauce - Villa Pozzi Moscato - 9*

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