

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

TROPICAL SHRIMP COCKTAIL

Citrus-poached jumbo shrimp served with mango, coconut, and pineapple cocktail sauce - 14

Pairing: Arcaia Chardonnay - 10

DR PEPPER RIBS

Pork ribs slow-cooked in Dr Pepper sauce, served with Granny Smith apple slaw and pickle fries - 18

Pairing: Lagunitas IPA - 5

SEARED SWORDFISH

Pan-seared swordfish topped with mango salsa, served with brown rice, braised kale, and Massaman curry sauce - 34

Wine Pairing: Escudo Rojo Chardonnay- 13

COWBOY STEAK*

Grilled ribeye topped with sautéed onions, peppers, bacon, and cheddar jack cheese, served with country-style baked beans with bacon and sausage - 38

Wine Pairing: Hazel & Axe Cabernet Sauvignon - 14

PORK RIBEYE*

Grilled pork ribeye topped with bacon and mushrooms, served with roasted potatoes and buttered asparagus - 27

Wine Pairing: La Purisima Red Blend - 11

SPAGHETTI CARBONARA

Spaghetti tossed with pancetta, garlic, egg, Parmigiano-Reggiano, and parsley, served with buttered garlic bread - 24

Wine Pairing: Whispering Angel Rosé - 13

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