LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

Calamari

Buttermilk-soaked calamari with Italian-seasoned breading, served with pepperoncini and house marinara - 18

Beer Pairing: Stella Artois - 5

The Chef's Salad

Butter lettuce with Frangelico-poached pear, crumbled blue cheese, red onion, toasted walnuts, sliced grapes, and passion fruit vinaigrette - 16

Wine Pairing: Shades of Blue Riesling - 8

Seared Hailbut

Pan-seared halibut topped with a passion fruit honey glaze, served with parsnip purée and tri-colored carrots - 38

Wine Pairing: Ziobaffa Pinot Grigio - 11

Steak Au Poivre*

Grilled 14 oz. New York strip topped with au poivre sauce, served with mashed potatoes and French green beans - 38

***Wine Pairing: Hazel & Axe Cabernet Sauvignon* - 14**

Pork Chop*

Grilled pork chop topped with smoked Gouda and bacon, served with mushroom risotto and spinach - 32

Wine Pairing: *Meiomi Pinot Noir* - 12

Bolognese

Slow-cooked beef and Italian sausage in San Marzano tomato sauce, tossed with rigatoni, parsley, and Pecorino, served with toasted garlic bread - 28

Wine Pairing: La Purisima Red Blend - 11

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