

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

POKE BOWL

Ahi tuna, jasmine rice with furikake, edamame, diced red onion, seaweed salad, avocado, diced cucumber, kale, citrus ponzu, and spicy Kewpie aioli - 18

Wine Pairing: Shades of Blue Riesling - 8

HARVEST SALAD

Roasted butternut squash, gooseberries, Craisins, toasted pistachios, roasted garlic, and baby kale with grilled onion balsamic dressing - 14

Wine Pairing: Sheep Creek Sauvignon Blanc - 12

STUFFED FLOUNDER

Flounder stuffed with scallops and shrimp, topped with roasted red pepper and lemon cream sauce, served with hush puppies and coleslaw - 25

Wine Pairing: Escudo Rojo Chardonnay - 13

TENDERLOIN*

Grilled 8 oz. beef tenderloin topped with herbed garlic butter, served with mashed potatoes and creamed spinach - 38

Wine Pairing: Hazel & Axe Cabernet Sauvignon - 14

PORK RIBEYE*

Grilled pork chop topped with bourbon glaze, served with roasted fingerling potatoes and broccolini - 28

Wine Pairing: La Purisima Red Blend - 11

PENNE BROCCOLI

Penne tossed with grilled chicken, broccoli, garlic, pecorino, and lemon cream sauce - 24

Wine Pairing: Stoneleigh Sauvignon Blanc - 10

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