



Fresh Chef Dinner Menu

Starters

Duo Dip \$12

Chilled pimento queso and fresh guacamole, topped with pico de gallo and served with warm corn chips.

Fresh Made Guacamole & Chips \$7 Spinach Artichoke Dip \$7

Creamy spinach, jalapenos, tender artichokes and melted cheeses, served with corn chips.

*Tuna App \$12

Pepper crusted ahi tuna served with wasabi, ginger and soy sauce.

*Smoked Salmon \$12

House-smoked salmon served with toast points and a side of our fresh herb aioli.

Crab Cake Appetizer \$12

House-made lump crab cake served with a whole grain mustard sauce.

Sandwiches

Served with fresh fries and a choice of side
Add Bacon \$2.00

*Half Pound Burger

100% fresh CAB ground chuck burger topped with lettuce, tomato, onion and pickles. Your choice:

~Cheddar Cheese \$16

~Mushrooms and Provolone \$17

Chicken Sandwich \$16

Grilled or Hawaiian chicken topped with provolone cheese, lettuce, tomato and onion.

Grilled Fish Sandwich \$17

Fish of the day blackened and grilled served with sriracha aioli, lettuce, tomato, and red onions.

Chicken Salad Sandwich \$15

House-made cranberry-pecan chicken salad with tomato and cheddar cheese on grilled wheat toast.

Portobello Sandwich \$15

Portobello mushroom basted with herb vinaigrette topped with roasted red pepper, feta cheese, red onion and lettuce with a balsamic glaze.

Pasta

Pasta Alfredo or Cajun Pasta \$10

Choose any of the below items to top either style

~*Blackened Filet \$20

~*Grilled Salmon \$20

~ Grilled Herb Shrimp \$18

~ Blackened Chicken \$17

Chicken Parmesan \$17

Lightly floured chicken breast over angel hair pasta, topped with our pomodoro sauce and provolone cheese.

*Salmon Piccata \$20

Angel hair pasta tossed with white wine, kale and cherry tomatoes. Topped with grilled salmon and piccata sauce.

Shrimp Scampi \$18

Tender shrimp sautéed in a light butter sauce with a splash of white wine and fresh lemon juice.

Lasagna \$18

Three-layered beef lasagna topped with our pomodoro sauce, served with a side salad.

*Stir Fry

~Chicken \$16

~*Beef, *Salmon or Shrimp \$18

Your choice of protein sautéed in a teriyaki sauce with assorted vegetables and tossed with rice or angel hair pasta.

Dinner Entrées

Served with two sides

*Grilled Ribeye \$35

Grilled 12 oz USDA Certified Angus Ribeye
Make Black & Blue for +\$3

Add additional ounces for \$3 each!

*Grilled Filet \$33

Grilled center-cut 7 oz filet mignon.
Make Black & Blue for +\$3

*Teriyaki Filet \$33

Grilled center-cut filet, marinated in our teriyaki.

Two Chicken Breasts Served Hawaiian or Smothered \$17

Your choice of marinated, or smothered with onions, peppers, mushrooms and provolone cheese.

Tuscan Chicken \$19

Two chicken breasts topped with our Tuscan sauce.

*Grilled Salmon \$21

Fresh Atlantic salmon grilled and served with our herb aioli and a lemon wedge.

Bone in Pork Chop \$17

12-oz herb seasoned pork chop topped with our herb butter.

Grilled Herb Shrimp \$18

Herb-based shrimp grilled with our herb marinade and served with herb aioli and a lemon wedge.

Cajun Trout \$19 (Add Shrimp \$2)

Fresh grilled cajun North Carolina trout served with herb aioli and a lemon wedge.

Crab Cake Entrée \$28

Two crab cakes served with a side of our whole grain mustard sauce.

Chicken Piccata \$17

Chicken breast sautéed in a lemon, caper and butter sauce served with two sides or over angel hair pasta.

Chicken Marsala \$17

Lightly floured chicken breast topped with our rich marsala mushroom sauce, served with two sides or over angel hair pasta.

Classics

Meatloaf \$16

Made in house, topped with marsala sauce and served with garlic mashed potatoes.

Barbeque Ribs \$21

A half rack, slow roasted and finished on the grill, served with our fresh fries.

Shrimp and Grits \$18

A combination of NOLA and Charleston styles.

Gumbo \$18

NOLA style with shrimp, chicken, and andouille sausage with traditional vegetables served over a bed of rice.

Sides

Fresh fries \$4

Broccoli \$4

Mashed potatoes \$4

White cheddar grits \$4

Garlic bread \$4

Cilantro rice \$4

Vegetable medley \$4

Fried apples \$4

Premium Sides

Mushroom risotto \$5

Green beans \$5

Hot honey brussels sprouts \$5

Queso Blanco mac & cheese \$6

Burgundy mushrooms & onions \$5

Kale, Caesar or House salad \$5

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Salads

Substitute Kale or Caesar base

Roasted Chicken Salad \$15

Pulled roasted chicken tossed with romaine, white cheddar cheese, bread crumbs, bacon, tomatoes in our creamy garlic.

Hawaiian Chicken Salad \$15

Marinated grilled chicken breast on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.

Blackened Chicken Salad \$15

Grilled blackened chicken breast on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

Chef Salad \$16

Mixed greens topped with ham, turkey, eggs, cheddar, bacon, tomatoes and red onion.

*Teriyaki Filet Salad \$18

Teriyaki-marinated beef tenderloin on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers and cherry tomatoes.

*Black & Blue Filet Salad \$18

Blackened beef tenderloin on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

*Ahi Tuna Salad \$19

Seared tuna thinly sliced over a bed of mixed greens topped with corn salsa and avocado and served with our Asian Sesame dressing.

*Salmon Salad \$18

Grilled salmon on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.

Shrimp Salad \$17

Herb shrimp on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.

Grilled Romaine Wedge

Slightly charred on the grill and topped with herb vinaigrette, blue cheese, bacon, sunflower seeds and sundried tomatoes with your choice of:

~Chicken \$15 Shrimp \$17

~*Salmon , *Filet, or

Portobello Mushroom \$18

Salad Dressings

Asian Sesame, Blue Cheese, Caesar, Catalina, Creamy Garlic, Herb Vinaigrette, Honey Mustard

Desserts

Key Lime Pie Square \$7

Zesty Key Lime custard on a cinnamon graham cracker crust, topped with whipped cream.

Pecan Pie \$7

Fresh baked pecan pie served warm in a flaky, buttery crust, topped with ice cream.

Chocolate Brownie \$7

Rich fudge brownie stuffed with chocolate chunks and topped with whipped cream, chocolate sauce and ice cream.

Fruit Cobbler of the Day \$7

Fresh made fruit cobbler served warm, topped with ice cream.