



Fresh Chef Dinner Menu

Starters

Duo Dip \$9

Pimento and fresh guacamole, topped with pico de gallo and served with corn chips.

Fresh Made Guacamole & Chips \$5

Chips and Pineapple Salsa \$4

Spinach Artichoke Dip \$5

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

*Smoked Salmon \$10

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

Sandwiches

Served with kale and our fresh fries.

Add Bacon \$1.50

*Cheese Burger \$12

Fresh Chef's 8 oz burger topped with cheddar cheese, lettuce, tomato, onion and pickles.

*Mushroom and Provolone Burger \$14

8 oz burger topped with burgundy mushrooms and onions, provolone cheese, lettuce, tomato and onion .

Grilled Chicken Sandwich \$14

--Marinated grilled chicken breast topped with grilled pineapple

--Blackened chicken

--Grilled with BBQ sauce

All topped with provolone cheese, lettuce, tomato, and onion.

Chicken Salad Sandwich \$12

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

Portobello Sandwich \$12

Herb marinated portobello mushroom topped with roasted red pepper, feta cheese, red onion and lettuce, finished with a balsamic glaze on a brioche bun.

Pasta

~Pasta Alfredo \$10

~Cajun Pasta \$10

Choose any of the below items to top either style of pasta.

~*Blackened Filet \$16

~*Grilled Salmon \$18

~Grilled Herb Shrimp \$16

~Blackened Chicken \$14

Chicken Parmesan \$16

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

Chicken Piccata \$16

Grilled chicken breast sautéed in a lemon, caper and butter sauce served over angel hair .

Chicken Marsala \$16

Lightly breaded chicken breast served over angel hair pasta and topped with our rich marsala mushroom sauce.

*Salmon Piccata \$18

Grilled salmon over angel hair pasta sautéed with kale and tomatoes tossed in a white wine sauce and topped with our piccata sauce.

Dinner Entrées

*Black & Blue Ribeye \$24

Blackened ribeye, topped with blue cheese and burgundy mushrooms, served with asparagus and fresh fries.

Add additional ounces for \$1 each!

*Teriyaki Filet \$25

Grilled center-cut filet, marinated in our house-made teriyaki and served with fresh fries and grilled asparagus.

*Black & Blue Stuffed Filet \$25

Center-cut filet, blackened, grilled and stuffed with bleu cheese crumbles, served with fresh fries and grilled asparagus.

Barbeque Ribs \$18

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

Shrimp and Grits \$16

A combination of NOLA and Charleston styles.

Hawaiian Chicken \$15

Two marinated chicken breasts with grilled pineapple served with cilantro rice topped with pico de gallo and broccoli.

Blackened Chicken \$15

Two grilled blackened chicken breasts served with cilantro rice topped with pico de gallo and broccoli.

*Grilled Salmon \$18

Fresh Atlantic salmon grilled and served with cilantro rice topped with pico de gallo and broccoli.

Grilled Herb Shrimp \$17

Herb-based shrimp grilled with our herb marinade and served with cilantro rice topped with pico de gallo and broccoli.

Cajun Trout \$17

(Add 4 Shrimp \$2)

Fresh grilled cajun North Carolina trout served with cilantro rice topped with pico de gallo and broccoli.

Meatloaf \$16

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

Stir Fry \$16

*Beef, Chicken or Shrimp

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

Desserts

Key Lime Pie Square \$4

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

Ultimate Chocolate Brownie

A la Mode \$5

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

Cheesecake \$5

House-made creamy cheesecake with fresh strawberry topping.

Fresh Fruit Shortcake A la Mode \$5

Fresh made shortcake topped with ice cream and fresh seasonal fruit.

Salads

Substitute a Caesar or Kale salad for any entrée salad.

Hawaiian Chicken Salad \$13

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

*Teriyaki Filet Salad \$15

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

*Black & Blue Filet Salad \$15

Beef tenderloin grilled with blackening seasoning on a bed of mixed greens and topped with blue cheese crumbles, red onions, mushrooms, cucumbers and tomatoes.

*Grilled or Smoked Salmon Salad \$16

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

Herb Shrimp Salad \$16

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

Blackened Chicken Salad \$13

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

Blackened Chicken Caesar \$13

Grilled, blackened chicken breast on a caesar salad made with romaine lettuce, shredded parmesan cheese, croutons and fresh caesar dressing.

~Grilled Romaine Wedge

Grilled romaine wedge topped with herb vinaigrette, blue cheese crumbles, bacon, sunflower seeds and sun dried tomato.

~Chicken \$13

~*Filet \$15

~*Salmon \$17 or Shrimp \$16

Salad Dressings

Caesar, Creamy Garlic, Blue Cheese, Herb Vinaigrette, Catalina, and Honey Mustard.

Sides

Fresh Fries \$3

Grilled Asparagus \$4

Broccoli \$3

Cilantro Rice \$3

Garlic Bread \$3

Soup \$4

Vegetable of the day \$4

Burgundy Mushrooms & Onions \$4

White Cheddar Grits \$4

Kale, Caesar or House Salad \$4

Mashed Potatoes \$3

* 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.