

LAKEVIEW DINNER MENU

Available Wednesday - Saturday from 4pm - 9pm

CRAB STUFFED MUSHROOMS

Fresh crab and cream cheese stuffed mushrooms topped with a
crispy breadcrumb and Parmesan crust - 14

NEGRA MODELO SHORT RIB CHILI

Beer braised short ribs, kidney beans, and pinto beans topped with fresh jalapeño,
sour cream, Colby jack cheese, fresh cilantro, and corn chips - 13

SALMON*

8oz. Pan-seared salmon with caper dill relish served
with rice pilaf and Chef's vegetable - 17

GRILLED RIBEYE*

Beautifully marbled 14oz. cut of Certified Angus Beef ribeye with red wine demi-glaze,
baked potato, and asparagus - 40

BONE-IN PORK CHOP*

100% full-blood Berkshire pork chop locally sourced from Wilders Farms topped with a
honey peach-garlic glaze served with sweet potato hash and Chef's vegetable - 30

AGLIO E OLIO PASTA

Penne pasta tossed with extra virgin olive oil, roasted garlic, shallots, sun-dried
tomatoes, Kalamata olives, artichoke hearts, and fresh herbs- - 16

HALIBUT*

8oz. pan-seared Halibut filet served with a blood orange beet purée, toasted
parsnips, almonds, and chives - 32

BAYOU ZITI

Baked ziti with ground sausage, andouille sausage, chopped shrimp, okra,
sweet corn, black beans, Colby jack cheese, in a creamy Tasso ham sauce
served with cheesy Cajun garlic bread - 24

MILANESE BRAISED BEEF

Top round choice beef roll seared with pancetta and garlic then slow-roasted
with carrots and parsnips served with a creamy polenta - 26

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 food-borne illness.

