



Starters

Fresh Made Guacamole \$5

Topped with pico de Gallo and served with corn chips.

Spinach Artichoke Dip \$4

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

*Cheese Burger \$12

Fresh Chef's 8 oz burger topped with cheddar cheese, lettuce, tomato, onions, and pickles served with our fresh fries and kale salad.

*Mushroom and Provolone Burger \$14

8 oz burger topped with burgundy mushrooms and onions, provolone cheese, lettuce, tomato, onions and served with our fresh fries and kale salad.

Hawaiian Chicken Sandwich \$14

Marinated grilled chicken breast topped with grilled pineapple & provolone cheese, lettuce, onion, and served with our fresh fries and kale salad.

Pasta

Pasta Alfredo \$10

Linguine, Fresh Alfredo, topped with chives and parmesan cheese.

Cajun Pasta \$10

Linguine, Cajun cream sauce, topped with sour cream, chives and diced tomatoes.

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

*Blackened Filet \$16

*Grilled Salmon \$15

Grilled Herb Shrimp \$15

Blackened Chicken \$14

Chicken Parmesan \$16

Lightly breaded chicken breast over Angel Hair pasta and 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 \$17

Grilled Salmon over Angel Hair pasta sautéed with kale and tomatoes tossed in a white wine sauce topped with our piccata sauce.

Dinner Entrées

*Black & Blue Ribeye \$24

Blackened Ribeye cut and cooked to order, topped with blue cheese and served with our Burgundy mushrooms 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 Filet \$25

Premium center-cut filet, blackened grilled and topped with bleu cheese crumbles served with fresh fries and grilled asparagus.

Barbeque Ribs \$18

A half rack of slow roasted, grilled in-house barbecue ribs served with our fresh fries.

Shrimp and Grits \$16

A combination of NO and Charleston Shrimp and Grits.

Hawaiian Chicken \$15

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

Blackened Chicken \$15

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

Cajun Trout & Shrimp Combo \$18

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

*Grilled or Smoked Salmon \$16

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

Grilled Herb Shrimp \$17

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

Cajun Trout \$16

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

Chicken Cacciatore \$16

Chicken sautéed with tomatoes, green peppers, mushrooms and onions. Served with cilantro rice topped with pico de gallo and broccoli.

*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 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 onion, 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 onion, 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 onion, mushrooms, cucumbers and tomatoes.

*Grilled or Smoked Salmon Salad \$15

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

Herb Shrimp Salad \$15

Jumbo shrimp grilled with our herb marinade on a bed of mixed greens and topped with feta cheese, red onion, 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 onion, mushrooms, cucumbers and tomatoes.

Blackened Chicken Caesar \$13

Grilled blackened chicken breast on a Caesar salad made with romaine lettuce, shredded Parmesan cheese, our house-made herb croutons and fresh Caesar dressing.

Salad Dressings

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

Sides

Grilled Asparagus \$3

Broccoli \$3

Cilantro Rice \$3

Burgundy Mushrooms & Onions \$4

Fresh Fries \$3

Basket of Bread \$3

Kale, Caesar or House Salad \$4

Soup of the Day \$4

Desserts

Key Lime Square \$4

Zesty Key Lime custard on a cinnamon graham crust.

Ultimate Chocolate Brownie \$4

Rich fudge brownie stuffed with chocolate chips and chocolate chunks topped with whipped cream.

Lemon Bar \$4

Pastry crust topped with a sweet lemon curd and confectioners sugar.