



Starters

Spinach Artichoke Dip \$5

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

Fresh Made Guacamole \$5

Topped with pico de gallo and served with corn chips.

*Smoked Salmon \$10

House-smoked salmon served with toast points and a side of our fresh Herb Aioli.

Chips and Mango salsa \$3

Mango salsa served with fresh corn chips.

Soup of the Day \$4

Kale, House or Caesar Salad \$4

Sides

Fresh Fries \$3

Grilled Asparagus \$3

Broccoli \$3

Kale Salad \$4

Cilantro Rice \$3

Grits \$4

Burgundy Mushrooms & Onions \$4

Baked Sweet Potato \$4

Basket of Bread \$3

Vegetable of the day \$3

Mashed Potatoes \$3

Sandwiches

*Cheese Burger \$12

Fresh Chef's gourmet burger topped with cheddar cheese, lettuce, tomato, onions, and pickles.

*Mushroom and Provolone Burger \$14

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

Grilled Chicken Sandwich \$14

-Marinated chicken breast topped with grilled pineapple & provolone cheese, lettuce and onion.

-Blackened and topped with provolone cheese, lettuce tomato and onions.

-Grilled with BBQ sauce and topped with provolone cheese, lettuce tomato and onions

All sandwiches 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.

*Blackened Filet \$16

*Teriyaki Filet \$16

*Grilled Salmon \$16

Grilled Herb Shrimp \$16

Blackened Chicken \$14

Chicken Marsala \$16

Lightly breaded chicken breast served over Angel Hair pasta and topped with our rich Marsala mushroom sauce.

Chicken Piccata \$16

Lightly breaded chicken breast topped with a lemon, caper and butter sauce served over Angel Hair.

Chicken Parmesan \$16

Lightly breaded chicken breast over Angel Hair pasta and topped with our pomodoro sauce and provolone cheese.

Salmon Piccata \$17

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

Dinner Entrées

Nightly Feature!

Ask your server to tell you about our featured entrée for the evening!

*Black & Blue Ribeye \$26

Blackened Ribeye cut and cooked to order, topped with blue cheese, our Burgundy mushrooms and served with fresh fries and grilled asparagus.

*Grilled Ribeye \$24

Hand cut and served with fresh fries and grilled asparagus.

. 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.

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 \$19

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.

Shrimp and Grits \$16

A combination of NO and Charleston Shrimp and Grits. Now offered daily due to popular demand.

Meatloaf \$16

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

Chicken Cacciatore \$16

Chicken sautéed with tomatoes, green peppers, mushrooms and onions.

Served with cilantro rice topped with pico de gallo and broccoli.

Stir Fry \$16

*Beef or Chicken or Shrimp

Your choice of protein sautéed in a teriyaki sauce with vegetables and served over a bed of cilantro rice.

Salads

Substitute a Caesar or Kale salad for any of our entrée salads.

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.

Desserts

Key Lime Square \$4

Zesty Key Lime custard on a cinnamon graham crust.

Ultimate Chocolate Brownie Alamode \$5

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

Fresh Fruit Shortcake Alamode \$5

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

Features

Monday 1/2 price bottles of wine

Wednesday Lasagna night

Thursday Fajita night

Friday and Saturdays Fresh Fish

\$3 Craft Beer all day Saturday

Sunday Prime Rib served all day

**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*