

The Lakeview Menu

WHET PLATES

Gone to the Pits

Grilled Carolina Peaches & Southern California Avocado's with Scallions, Arugula, Baby Spinach, Ricotta Salata, EVOO and Basil Vinaigrette

\$7.75

Summertime Y'all

Fresh Cut Corn, Chopped Road Stand Tomatoes, Cored and Peeled Cucumbers, Sliced and Grilled Fingerling Potatoes and Marinated Grilled Portabella on a Bed of Crispy Frisee Mix.

Drizzled with Green Goddess Dressing and Shards of Reggiano

\$7.50

Bivalves from Bama

Fresh Shucked Salty Gulf Coast Oysters on the Half Shell with Drawn Butter, Cocktail Sauce, Mignonette Sauce, Saltines, Lemon Wedge and Hot Sauce

Half Doz. \$8.95 Doz. \$16.25

Tenderly Stuffed Up

Tiny Paillards of Beef Tenderloin Filled with Smoked Gouda Cheese, Breaded and Fried

Accompanied by Creamy Horseradish Sauce

\$6.75

Layers of Napoli

Baby Grilled Eggplant, Organic Tomatoes, Fresh Mozzarella and Pesto Vinaigrette Over Italian Greens

\$7.95

The Art of Simplicity

Fresh Poached and Chilled Tender Whole Artichoke Accompanied by Hollandaise and Warm Drawn Butter

\$8.50

Goin' Soft for Blue

Crispy Fried Soft Shell Blue Crab over Savory Couscous-Quinoa Salad, Mixed Greens,

Sweet Lemon-Lime Vinaigrette and Harissa Crème Fraîche

\$7.25

Baja Birdie

Slow cooked Seasoned Free Range Chicken Pulled and Married with Skillet Potatoes, Grilled Poblano

Chile, Herbed Queso, Shaved Lettuce and Diced Tomato on Three Tiny Warm Tortillas.

Finished with Red Chile Adobo Sauce and Lime Crème.

\$6.95

MAIN PLATES

All Main Plates Accompanied by the Appropriate Vegetable and/or Starch

Top of the Mark

Grilled 7 oz. USDA Choice Filet Mignon with Marinated Grilled Portabella, Bleu Cheese Crumbles and

Port Wine Veal Reduction

\$ 26.75

Suggested Wine: Reverdito Nebbiolo 9.75 38

Southern Gulf Campfire

*Mesquite Grilled 12 oz. USDA Choice Rib eye Steak Served up with Three Lime-Chili Rubbed
Grilled Shrimp and Chimichurri Sauce*

\$24.95

Suggested Wine: Lenome Twins Zinfandel 9 35

The King of Racks

*Flavorful Domestic Grass-Fed Rack of Lamb Marinated in EVOO, Garlic and
Rosemary then Grilled and Gratinated with Dijon-Parmesan Crust
Accompanied by Cabernet Demi-glace*

\$26.50

Suggested Wine: Angeline Reserve Cabernet 8.75 35

She's A Stuffed Up Young Bird

*Free Range Chicken Breast Stuffed with, Fresh Mozzarella, Ricotta,
Roasted Garlic-Basil Pork Filling, Coated in Herbed Bread Crumbs and
Baked. Served with Capelli d' Angelo & Vodka Sauce*

\$14.75

Suggested Wine: Bastide Miraflores Grenache 8.50 33

Staggering Swine

*12oz. Berkshire Pork Chop Pan Seared with Fresh Cracked Black Pepper and Finished with
Double Cream, Knob Creek Whiskey and Veal Demi-glace*

17.75

Suggested Wine: Wines by Joe 10.50 41

Fresh Catch

*Perusing the Markets and Docks from Topsail to Southport to Bring You Something Special.
Your Server will Inform you of Tonight's Delicious Offering
Market Price*

Fisherman's Wharf

*Cioppino: a Classic San Francisco Italian-Portuguese Seafood M lange of Whole Clams, Mussels,
Shrimp, Crab, Fresh Fish, and Calamari in a Wonderful Tomato- Seafood Broth
Accompanied by Toasted Buttered Baguette*

\$23.75

Suggested Wine: Jovino Pinot Gris 6.25 26

Lobster Love

*Fresh Saut ed Cold Water Lobster Tail Meat, Herbed Lobster Ricotta Cake, Saut ed Wild Mushrooms and Triple
Cr me Brie Layered Between Delicate Sheets of Pasta. Finished with Orvieto Mascarpone Leek Sauce*

\$28.50

Suggested Wine: Santa Christina Orvieto 7 27

All menu prices are subject to 18% gratuity and current NC State tax

Consumer Advisory: 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