

Dinner Menu

Entrees

Each entrée served with fresh baked rolls and butter, side Lumina or Caesar salad, vegetable of the day, and your choice of French fries, baked potato or starch of the day.

Seafood

Salmon ~ \$21.95 ~ Broiled and topped with a honey pecan glaze.

Macadamia Encrusted Mahi-Mahi ~ \$20.95 ~ Mahi-Mahi filet encrusted with finely chopped macadamia nuts and sunflower seeds, sautéed and topped with a citrus beurre blanc sauce.

Parmesan Scallops ~ \$19.95 ~ Parmesan crusted scallops pan seared with garlic, tomatoes and mushrooms in a creamy Madeira sauce.

Tuna Steak ~ \$19.95 ~ Grilled and served with a wasabi lime mustard.

Flounder ~ \$21.50 ~ Flounder filets stuffed with crabmeat, oven roasted and finished with a creamy lobster sauce.

Southwestern Crab Cakes ~ \$23.95 ~ Lump crab cakes pan fried and drizzled with a spicy chipolte sauce.

Fish and Chips ~ \$18.95 ~ Flounder filets deep fried Calabash style and served with cole slaw, French fries and malt vinegar.

Shrimp and Scallops with Pasta ~ \$18.95 ~ Shrimp and scallops sautéed with diced tomatoes, mushrooms, fresh basil, garlic, shallots and finished with a white wine butter sauce.

Combination Platter ~ \$20.95 ~ Choose two of the following: Flounder, shrimp, sea scallops, or calamari. Deep fried Calabash style and served with cole slaw and tartar sauce. Also available broiled.

Seafood Platter ~ \$24.95 ~ Sea scallops, shrimp, flounder, crab cake and calamari. Deep fried Calabash style and served with cole slaw and tartar sauce. Also available broiled.

Steaks and Chicken

Ribeye ~ \$24.95 ~ 14 ounce Angus beef ribeye char-grilled and topped with tomato tapenade.

Tenderloin of Beef ~ \$23.95 ~ 6 ounce center cut Angus beef tenderloin lightly seasoned, char-grilled and topped with a shallot mustard sauce.

Porterhouse ~ \$29.95 ~ 18 ounce Angus beef lightly seasoned, char-grilled and topped with Maitre'd butter.

Chicken Gorgonzola with Penne ~ \$19.95 ~ Chicken breast sautéed with fresh basil, prosciutto ham, sundried tomatoes, gorgonzola cheese and garnished with toasted pine nuts. Served over penne pasta.

Pretzel Crusted Chicken ~ \$19.95 ~ Chicken breast coated with crushed pretzels and sautéed. Seasoned with pancetta, spinach, roma tomatoes and finished with a marinara sauce and mozzarella cheese.

Chef's Corner

Florentine Ravioli ~ \$18.95 ~ Tender ravioli filled with a creamy ricotta cheese and tossed in a hearty spinach marinara sauce.

Southern Baby Back Ribs ~ \$19.95 ~ Slow roasted until tender, basted with a cider vinegar seasoned barbeque sauce.

North Carolina Trout ~ \$18.95 ~ Boned, lightly seasoned, dredged in flour and sautéed until golden brown. Topped with lump crabmeat and toasted pecans in a creamy butter sauce.