



dinner

[starts]

- buffalo fried calamari** \$9.75
- "best ever" steamed clams** \$10.75
"best ever" seasoned, chorizo, wine & garlic broth
"best ever" peel & eat shrimp \$9.75
- quesadilla** \$5.75
chives, pepper jack, cheddar, sour cream, salsa
add smoked chicken, pulled pork or chorizo \$7.75
- black bean and pepper jack cheese dip** \$5.75
flatbread strips & tortilla chips
- mini tacos (4)** \$7.75
choose smoked chicken, pulled pork or chorizo; flour tortillas,
bourbon & black pepper gravy, grilled onions, slaw, cheese
- salt & pepper catfish bites** \$7.75
tarter, lemon
- wicked wings (8)** \$7.75
oven roasted & grilled, chipotle tabasco bbq
- "red oak" beer battered chicken tenders (6)** \$7.75
honey mustard, chipotle bbq or buffalo dipping sauce
- the sampler tour, choose 3** \$10.75
tobacco onion petals, ½ smoked chicken quesadilla,
sea salt fries, wicked wings (4), black bean dip,
chicken tenders (3), pulled pork mini tacos (2)
- colossal baked onion soup** \$5.00
cheesy havarti crouton
- tomato bisque or daily creation in soup** \$4.00

[greens]

add cup bisque or daily soup + \$2.00

- niçoise** \$10.75
seared lemon pepper tuna, crisp greens, blistered cherry
tomatoes, green beans, new potatoes, cucumber, tomatoes,
hard-boiled egg, niçoise olives, dijon vinaigrette
skip the tuna, just the salad \$8.25
- wedge** \$7.25
crisp iceberg, smoked bacon, blistered cherry tomatoes,
baguette shards, bleu cheese & bacon dressing
have a southern wedge, add smoked chicken or pulled pork \$8.75
- cobb** \$8.25
romaine lettuce, roasted turkey, avocado, egg, maytag bleu
cheese, tomatoes, crisp bacon, choice of dressing
- bangkok** \$8.75
rice noodles, spicy peanut chicken, no-fry vegetables,
chili lime vinaigrette
- caesar** \$7.25
with grilled or blackened chicken \$8.75
with garlic or blackened bay shrimp \$8.75

[sides]

- house market fresh salad** \$4.00
crisp greens, vegetables, tobacco onion, choice of dressing
- side caesar salad** \$4.00
- blackened french beans** \$4.00
classic onion dip
- mac & cheese** \$4.00
- sausage & potato casserole** \$4.00
- tobacco onion petals** \$4.00
pesto horseradish dip
- sea salt fries** \$4.00
bourbon & black pepper gravy
- house chips** \$3.00
bleu cheese & bacon dip
- creamy coleslaw** \$3.00
- sliced ripe tomatoes** \$3.00

[steaks, chops & plates]

- 3 finger pork chop** \$24.75
a specially cut 3-bone chop, marinated for 48 hours with
soy, maple and red chili, char seared and oven finished
- prime rib** \$24.75
herb crusted and slow roasted, 14oz cut, classically
presented with herbed au jus and horseradish cream
- drunken flat-iron** \$20.75
grilled bourbon glazed slices, bourbon spiked
peppercorn jus, granny smith apple & peach relish
- filet** \$29.75
10oz, grilled savory seasoned and beryc buttered
- tournedos** \$24.75
pan-seared beef tender medallions,
smoked bacon & corn relish, peppered basil soy sauce
- pecan crusted black cod** \$26.75
maple beurre blanc
- simply grilled fish** \$22.75
nightly selection
- pecan roasted salmon** \$22.75
roasted on a silky pecan wood plank,
dijon & maple basted with smoked tomato jam
- pan-fried buttermilk chicken** \$18.75
sweet onion & tasso velouté
- low country shrimp and grits** \$20.75
jumbo shrimp, bay shrimp, tasso ham, andouille, sweet
cream, tomatoes, scallions, mushrooms, cheesy grits

steaks, chops & plates include:

choice of starter: tomato bisque, daily soup, house salad, caesar salad or creamy coleslaw

choice of side: blackened french beans, daily vegetable, mac & cheese, baked potato, cheesy grits or sausage & potato casserole

[noodles]

- smoked chicken & italian sausage penne** \$9.25
mushrooms, sweet onions, zucchini, pesto cream
skip the meat, just the veggies \$8.25
- black bean ravioli** \$9.25
smoked chicken, mushroom & tasso ham cream

[bread +]

+ house chips, coleslaw, cornbread or sliced tomatoes
choose another side for .75¢

- fried turkey blt** \$8.25
lemon pepper mayo, toasted sourdough bread
- flattop burger or grilled chicken** \$7.00
add bacon, ham, salami, fried egg, avocado, american, cheddar, bleu cheese, havarti, swiss, provolone, garlic & herb alouette, parmesan peppercorn alouette, tobacco onions, grilled onions, grilled mushrooms, grilled peppers toppings 50¢ ea
- river club** \$8.75
toasted sourdough, bacon, ham, cheddar, fried turkey,
provolone, mustard aioli, tomato, lettuce
- corned beef or turkey reuben** \$8.75
sauerkraut or coleslaw, swiss, black rye
- prime rib dip** \$9.25
grilled onions, provolone, black pepper mayo, jus dip
- fried baloney** \$7.75
beef baloney, american cheese, tobacco onion petals,
yellow mustard, griddled sourdough bread

[flatbread]

add cup bisque or daily soup + \$2.00

- infused olive oil, classic red sauce and our cheese blend of mozzarella, smoked provolone, white cheddar, parmesan & a dash of herbs** \$5.00
extra cheese, pepperoni, sausage, ham, chorizo, bacon, salami, meatball, prosciutto, smoked chicken, pulled pork, bell pepper, black olive, green olive, mushroom, red onion, tomato, pineapple, minced garlic, pesto, mozzarella balls toppings 50¢ ea

not all ingredients listed. please inform your server of any food allergies. consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. all burgers will be cooked to an internal temperature of 155° per NC DENR 15A NCAC 18A .2609(e). parties of six or more will have 21% gratuity added; if you feel you didn't receive the service, ask to see a manager.