

Starters

Wings

Tossed in your choice of:

Texas Pete Buffalo Sauce

Sweet Baby Ray's BBQ

Asian Chili Sauce

Chipotle Cinnamon Dry Rub

Mango Habanero Sauce

Sriracha Sauce

10 Wings \$9

25 Wings \$20

Pick a Dip

Spicy Buffalo Chicken Dip

Served with Corn Tortilla Chips

Salsa y Queso

Served with Corn Tortilla Chips

Fire Roasted Tomato Salsa

Served with Fresh Corn Tortilla Chips

Roasted Garlic Hummus

Served with Fresh Baby Carrots, Cucumber

Slices and Celery Sticks

\$6

Calamari

Lightly Floured & Fried

Served with a Sweet & Spicy Thai Chili sauce

\$11

Southwestern Nachos

Served on Crisp Tortilla Chips, Topped with Southwestern Chili, Nacho Cheese, Diced Tomato and Red Onion, Sliced Avocado, Sliced Jalapeño, Sour Cream and

Fire Roasted Tomato Salsa

\$10

Vegetable Spring Rolls

Served with a Sweet & Spicy Thai Chili Sauce

\$6

Lobster Salad Sliders

Chunks of Lobster served on Slider Buns

\$10

Cheese Fries

Choice of

Southwestern Chili or Apple Smoked Bacon Bits

with a Spicy Cheese Sauce

\$8

Provolone Cheese Sticks

Garlic Buttered & Breaded,

Lightly Fried, with Ranch Dressing

\$7

Bread Basket

Assorted Rolls and Flat breads served with Whipped Butter, Roasted Garlic Butter, and Sundried Tomato Pesto Butter

\$4

Wild Mushroom and Aioli Toasts

A blend of Yellow Oyster, Shiitake, Cremini, and Portabello sautéed in Extra Virgin Olive Oil with a splash of Sherry and Sabi Aioli

\$7



Soup, Salad, Wrap

Create your own lunch with a combination of any 2 options

Homemade Soup, Salad, Wrap

\$10

Soups:

Ask your server for the Daily Soup Special

Salads:

Mixed Green Salad

Field Greens, Cherry Tomato,
Cucumber, Carrot and Goat Cheese

Caesar Salad

Romaine Lettuce, Seasoned Croutons, tossed in
Caesar Dressing

Spinach & Baby Kale Salad

Diced Egg and Red Onion

Wraps:

Turkey & Swiss

Roasted Sabi Aioli, with Lettuce and Sliced Tomato on a
Spinach Wrap

Roast Beef & Cheddar

Medium Rare sliced beef, White BBQ Sauce, with Lettuce &
Tomato on Sundried Tomato Wrap

Ham & Provolone

Black Forest Ham, Honey Mustard Spread, with Lettuce and
Sliced Tomato on a Flour Wrap

BLT

Applewood Smoked Bacon, Tomato and Leaf Lettuce on a
Spinach Wrap

Salads:

Cranberry & Pecan Chicken Salad

Two Scoops of Grilled Chicken Salad, Fresh Cranberries, Crushed Pecans, Served over Fresh Spinach

\$9

Fried Chicken Salad

Fresh white meat chicken lightly coated with corn starch and fried, over Boston Bibb Lettuce, Diced Tomato, Shredded Carrots,
Black Beans, Sweet Yellow Corn

\$12



Classic Caesar Salad

With Choice of Grilled Salmon, Chicken, Steak

\$14

Caribbean Lobster and Potato Salad

Chunks of Lobster over locally sourced Bibb lettuce with Orange Sections, Hardboiled Egg, Red Bliss Potato, Parsley and
Cilantro with a Dijon Honey Mustard

\$13

Turkey Salad with Wild Rice

Tossed with an Exotic blend of Wild Mushrooms, Spinach, Long Grain Wild Rice on a bed of Baby Kale

\$10

Harvest Chicken Salad

Artesian Mix lettuces with Roasted Red Pepper, Goat Cheese,
Dried Cranberry and Candied Walnuts, Grilled Chicken

\$9

Grilled Romaine BLT

Baby Romaine Grilled Topped with Grilled Red Onion,
Crispy Bacon Bits and Roasted Cherry Tomatoes and Hand Grated Parmesan Cheese

\$8

Sliced Steak Salad

Thinly Sliced Rib Eye Steak topped with Baby Kale & Spinach tossed in a Sabi Bleu Cheese Dressing, topped with Fried Baby
Peppers garnished with Red and Yellow Cherry Tomato

\$9



Hot & Cold Sandwiches

Served with a Choice of:

Sweet Potato Wedge, Seasonal Fruit, Fries,

Beer Battered Onion Rings, or Homemade Coleslaw

Lobster Roll

Lobster Meat Lumps atop Shredded Iceberg on
a Brioche Roll

\$14

Hot Roast Beef Sandwich

Thinly Sliced Roast Beef on a Baguette, topped with
Provolone and Mushrooms. Served with a side of Brown
Sauce

\$10

Chicken Salad Sandwich

Tender Chunks of Chicken Salad in a mild dressing
served on choice of bread and topped with Lettuce and
Tomato

\$9

Southwest Chicken Wrap

Sun-Dried Tomato tortilla with Black Beans, Sweet Corn,
Red Onion, Shredded Lettuce, Cheese and Grilled Chicken
with a BBQ Ranch Sauce

\$9

Turkey & Swiss Panini

Smoked Turkey, Swiss, Avocado, Chipotle Mayonnaise on
Flat Bread

\$10

Reuben Panini

Sliced Corned Beef with Sauerkraut on Marble Rye and
1000 Island Dressing

\$10

Steak and Cheese

Sautéed Beef, Onions, and Peppers topped with Provolone
Cheese, served on a
10" fresh baked Philadelphia sub roll

\$11

Chicken Cordon Bleu Sandwich

Grilled Chicken with Ham and Swiss, sautéed
Mushrooms with a Honey Mustard Sauce served on
Whole Wheat Bread

\$10

Cuban Sandwich

Sliced Ham, Swiss cheese, Pulled BBQ Pork, Pickle Chips
and Yellow Mustard on French Baguette

\$11

Smokin Shawn's BBQ Sandwich

Local Pitt Master Smokin Shawn's BBQ is slow cooked
and hand pulled in the traditional North Carolina BBQ
topped with Coleslaw on
Brioche Roll

\$10

California Hoagie

Grilled Turkey Breast, topped with Sabi Aioli
Alfalfa Sprouts, Sliced Red Onion, Fresh Avocado on
Whole Grain Flat Bread

\$9

BURGERS:

Blackened Southwest Burger

8oz Fresh Blackened Beef Patty
with Pepper Jack Cheese
Chipotle Sauce and Guacamole
Leaf Lettuce, Sliced Tomato and Red Onion

\$12

Stonewall Steak Burger

8oz Fresh Beef Patty, Flame Grilled
your choice of
Yellow American, Pepper Jack, Provolone, Swiss, Cheddar
or Crumbled Bleu Cheese,
Leaf Lettuce, Sliced Tomato and Red Onion

\$10

Surf 'n Turf Lobster Burger

8oz Fresh Beef Patty,
Flame Grilled, topped with Lobster, Wild Mushrooms and
sautéed Onions.

\$14

Chipotle Grilled Chicken Burger

6 oz. Chicken Breast, with Chipotle Sauce and Pepper
Jack Cheese topped with Avocado Served on a Pretzel Roll
with Lettuce, Tomato, and Red Onion

\$10

Ultimate Bacon Burger

8oz Fresh Beef Patty,
Strips of Apple Smoked Bacon,
Cheddar Cheese
Leaf Lettuce, Sliced Tomato and Red Onion

\$12



Entrees

Tuscan Seafood Scampi

A combination of Mussels, Clams and Shrimp
over Freshly Cooked Linguine

\$18

Short Rib Stroganoff

Slow cooked Braised Beef, Wild Mushrooms
Wide Egg Noodles
Tossed in a Brown Sauce and Sour Cream

\$20

Blackened Rib Eye

12oz Seared Steak with Mashed Potato
Seasonal Vegetable

\$24

(or Char-Grilled, just ask)

Baked Barramundi Filet

Also know as Australian Sea Bass,
Topped with a Lemon Butter Sauce
with Saffron Rice and Seasonal Vegetable

\$20

Pork Rib Eye

8oz Seared Pork Rib Eye
Mashed Potato and Seasonal Vegetable

\$17

Mango Cilantro Salsa Salmon

Baked Filet, on a bed of sautéed
Wild Mushrooms, Spinach and Onions

\$19

Seared Turkey Cutlet

Two 4oz White Meat Cutlets
Lightly floured and served with Gravy
Mashed Potato and Seasonal Vegetable

\$16

Mediterranean Seafood Medley

Cherry Stone Clams, Mussels, Calamari and Shrimp
with Spanish Saffron Rice

\$21

Traditional Style Meatloaf

Mixed with Herbs, Onions & Spices, with Gravy,
Mashed Potato and Seasonal Vegetable

\$14

Braised Duck Leg

Slow Cooked with a Tart Wild Cherry Sauce
Served with Wild Rice and Seasonal Vegetable

\$23

House or Caesar Salad can be added to entrée for \$4