



*March 27-29*

## SMALL PLATES

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- Steamed Mussels** *TBC Beer, Bacon, Garlic, Chile Flake 12*  
**Fried Brussels Sprouts** *Saigon Vinaigrette 12*  
**Fried Oysters** *Corn Pudding, Chipotle Aioli, Slaw 14*

## MENU

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- Local Asparagus Bisque 10**  
*Chive Garnish*
- Grilled Romaine 14**  
*Bacon, Blue Cheese, Grape Tomato, Green Onion, Ranch, Balsamic Drizzle*
- Arugula & Strawberry Salad 14**  
*Candied Pecans, Goat Cheese, Champagne Vinaigrette*
- Lane Angus Cheese Burger 16**  
*Hand Cut Fries*
- Crisp Calamari 18**  
*Chili Syrup, Wasabi Aioli*
- Shrimp & Mussels Thai Curry 25**  
*Stir-Fry Vegetable, Jasmine Rice, Coconut, Sesame*
- Grilled Canadian Salmon 28**  
*Sauteed Spinach, Whipped Potato, Dill, Tomato Concasse*
- NC Speckled Trout 28**  
*Panko Crust, LV Asparagus, Potato, Strawberry Butter*
- Chicken Scallopini 25**  
*Warm Orzo Salad, Egg Crust, Lemon Cream*
- Uptown Hamburger Steak 24**  
*Sauteed Broccoli, Whipped Potato, Mushroom Demi*
- Petit Filet 30**  
*Carrot Mash, Beurre Rouge, Onion Ring*
- Char-Grilled Steakhouse Ribeye 32**  
*Creamed Spinach, Southwest Butter, Crisp Potato Garnish*