



## Dinner – Plated

### **Pork Chop - \$19.95**

6 oz Grilled Pork Chop served with Apple and Cranberry Chutney

### **Lemon Chicken - \$18.95**

Pan Seared Breast of Chicken with Lemon Lime Sauce

### **Roast Grouper - \$23.95**

Roasted Grouper with a Mediterranean Sauce

### **Chicken Oscar - \$19.95**

Seared Chicken Breast, Fresh Asparagus and Lump Crab with Creamy Mornay Sauce

### **Roast Prime Rib of Beef 8 oz - \$23.95**

Served Medium Rare w/ Horseradish Sauce

### **Atlantic Salmon - \$21.95**

Pan Seared Filet of Salmon with a Dill Buerre Blanc

### **Breast of Chicken Lumina - \$18.95**

Sautéed with Artichoke Hearts, Roasted Red Peppers & Olives in a Creamy Mornay Sauce

### **Filet Mignon - \$26.95**

Tender 8 oz Filet served with Wild Mushroom and Roasted Garlic Compote

### Combination Platters

4oz Grilled Filet Mignon with your choice of the following

Roast Black Grouper.....	\$29.95
Grilled Colossal Shrimp.....	\$30.95
Lump Crab Cakes.....	\$30.95
Seared Atlantic Salmon.....	\$27.95
Grilled Breast of Chicken.....	\$25.95

*All Entrees are served with Garden Salad, Chef's Selection of Vegetable, Starch, and Dessert, Rolls & Butter; Coffee, Decaf & Iced Tea*

Prices subject to 20% service charge and North Carolina State Sales Tax