

APPETIZERS

FRIED CALAMARI - \$10

Fried crispy and tender with banana peppers in a spicy marinara sauce

QUESADILLA - \$9

Grilled chicken, green onion, jack and cheddar cheese

SHRIMP AND GRITS - \$11

Jumbo shrimp, garlic and spices, locally grown stone ground yellow grits, shaved Grana Padano Parmesan cheese

SLIDERS - \$9

Cheese and bacon (three per serving)

CRAB CAKE - \$10

Jumbo crab cake over corn relish and cajun remoulade sauce

WINGS - \$9

Classic Buffalo or Chef inspired toss

JUMBO SHRIMP COCKTAIL - \$10

Poached jumbo shrimp and port wine cocktail sauce

FRESH MOZZARELLA - \$8

Fresh mozzarella, roasted peppers, basil, extra virgin olive oil with a balsamic reduction

SOUPS

FRENCH ONION SOUP - \$6

Fresh stock, sweet sherry, toasted crouton, topped with provolone, parmesan and gruyere cheeses

SOUP DU JOUR - \$5 Bowl \$3 Cup

Let the Bistro Chef's delight you with renditions of classical soups or their own original recipes

Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food-borne illness, especially if you have a medical condition. All burgers shall be cooked to 155 degrees by order of the N.C. Health Department. Not all ingredients are listed; please inform your server of any food allergies.

An 18% gratuity will be added to groups of 6 or more

SALADS

ORIENTAL SALAD - \$10

Choice of crispy or grilled chicken, chopped iceberg lettuce, cucumbers, tomatoes, scallions, red and yellow peppers, Enoki mushrooms, grilled pineapple tossed in a ginger miso dressing topped with fried wonton skins

COBB SALAD - \$10

Romaine lettuce tossed with roasted turkey, avocado, egg, blue cheese, tomatoes, crisp bacon and choice of dressing

CAESAR SALAD - \$7

Crispy romaine, seasoned croutons, Grana Padano Parmesan cheese, tossed with our own classic Caesar dressing

SOUTHWEST GRILLED SHRIMP SALAD - \$11

Mixed greens, corn, black bean relish, cucumbers, tomatoes, avocado tossed with a light cilantro lime vinaigrette, topped with shredded pepper jack and crispy tortillas

THE WEDGE - \$7

Crisp iceberg, blistered tomatoes, baguette chips and blue cheese dressing

EMBASSY SALAD - \$7

Seasonal greens, Enoki mushrooms, candied walnuts, gorgonzola cheese, tossed in an aged balsamic vinaigrette

HOUSE MARKET FRESH SALAD - \$5

Crisp greens, vegetables and choice of dressing

Add grilled shrimp-\$6, chicken-\$3, salmon-\$4 or crab cake-\$6 to any salad

SANDWICHES

All sandwiches accompanied by your choice of chips, fries, or petite greens.

GRILLED MARINATED TUNA STEAK SANDWICH - \$12

Grilled marinated tuna steak, wasabi mayo, lettuce, tomato, avocado on a toasted Kaiser roll

STEAK SANDWICH - \$12

NY strip, sautéed onions, mushrooms on a hoagie with melted provolone cheese

GRILLED CHICKEN SALAD SANDWICH - \$9

Fresh herbs, whole grain mustard dressing, apricots, toasted multi-grain bread

F & B - \$12

Grilled shrimp, mushrooms, tomatoes, onions, mozzarella cheese, baked inside a tortilla shell, over a Caesar salad

ROAST TURKEY BLT - \$9

Lemon pepper mayo, toasted sourdough bread

FLATTOP BURGER - \$9

Choice of grilled mushrooms, avocado, cheddar, blue, swiss, grilled onions, crisp bacon (.75 ea)

TRADITIONAL REUBEN - \$9

Sliced corned beef, sauerkraut, thousand island dressing, melted swiss on marbled rye

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DINNER ENTREES

All Entrees served with a choice of House or Caesar Salad

12oz NEW YORK STRIP - \$26

Crusted with salt and pepper, char grilled to your desired temperature, topped with a roasted shallot, pinot noir reduction served with parmesan and chive potatoes

8oz FILET MIGNON - \$29

Filet pan seared, served with a port wine reduction, topped with a Roquefort compound butter and accompanied with parmesan and chive potatoes

SHRIMP AND CRAB POMODORO - \$22

Jumbo shrimp and lump crab meat over angel hair in a light fresh tomato sauce with basil, garlic and white wine

BABY BACK RIBS

Creamy coleslaw and fries

Half rack - \$15 Full rack - \$24

PAN SEARED SALMON - \$19

Grape tomato relish served with today's fresh vegetables

SHRIMP AND GRITS - \$21

Jumbo shrimp, garlic and spices, locally grown stone ground yellow grits, shaved Grana Padano Parmesan cheese

DAY BOAT FLOUNDER - \$21

Pan sautéed with garlic, lemon, grape tomatoes, shaved almonds, in a light sherry butter sauce with chive parmesan mashed potatoes

BERKSHIRE FARMS PORK TENDERLOIN ROULETTE - \$19

Sliced pork tenderloin stuffed with black forest ham, fontina cheese, fresh sage, in a light wine sauce with shallots, artichokes, chopped tomato and a light hint of creole mustard served over sautéed spinach

PAPPARDELLE PASTA - \$18

Sliced chicken breast, cremini mushrooms, oven dried tomatoes, arugula, tossed with garlic, fresh rosemary, Madeira wine sauce topped with shredded Grana Padano Parmesan

CHICKEN VELOCE - \$18

Pan seared breast of chicken, shitake mushrooms, garlic, lemon and white wine served with parmesan and chive potatoes

PENNE - \$13

Portabella mushrooms, spinach, tomatoes, and shaved parmesan

SIDES

PENNE WITH TOMATO - \$4

PARMESAN AND CHIVE POTATO - \$4

TODAY'S FRESH VEGETABLE - \$4

FRIES - \$3

SEA SALT BAKED POTATO - \$3

CREAMY SLAW - \$3

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DESSERTS

TRADITIONAL CRÈME BRULEE - \$6

Rich, traditional, fresh with real vanilla beans

MOLTEN CHOCOLATE CAKE - \$6

Chocolate cake, filled with chocolate sauce served warm with vanilla bean ice cream

BOURBON PECAN PIE - \$6

Served with vanilla bean ice cream

NY CHEESECAKE - \$6

Served with fresh fruit

PREMIUM ICE CREAM - \$5

Ask about today's flavors

SPECIALTY BEVERAGES

CAPPUCCINO - \$2.50

Your choice of either regular or decaf

LATTE - \$2.50

Your choice of either regular or decaf

ESPRESSO - \$2.25

Your choice of either regular or decaf served with a twist of lemon

GOURMET HOT CHOCOLATE - \$2

Milk chocolate blended with steamed milk

All of our Specialty coffees can be upgraded to a double for \$1.00 or made into a mocha for \$.50.

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