

Appetizers

Soft Shell Crab Bites

Soft shell crab pieces, Sriracha creole aioli, lemon

\$12

Bruschetta

Artisan French bread char grilled, Roma tomato, fresh basil and garlic brushcetta

\$6

Tortellini Alla Panna

Fresh made three cheese tortellini, prosciutto di Parma, spring peas,

\$9

Mussels and Clams Provencale

Fresh Prince Edward Island mussels, local cherrystone clams, roasted garlic, fennel, white wine, basil, tomato sauce

\$11

Salads

Grilled Caesar Salad

Romaine hearts lightly grilled, creamy Caesar dressing, housemade croutons & Parmigiano-Reggiano

\$8

Forest House Salad

Tender spring greens, grape tomatoes, English cucumbers, shaved red onion, julienne carrots with choice dressing

\$6

Caprese Salad

Local heirloom tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil & aged balsamic vinegar

\$9

Spinach Salad

Baby spinach, chopped bacon, hard boiled egg, mushrooms, red onion, house made croutons, warm bacon vinaigrette

\$8

Add Chicken \$3

Shrimp or Tuna* \$5

Also Available Blackened

Entrees

*Steak Au Poivre**

\$24

10 oz center cut choice NY Strip loin, pan seared,
mushroom brandy pepper demi glace cream, scalloped
potatoes

Fruite De Mer

\$21

Jumbo shrimp, sweet sea scallops, mussels, linguini, fresh
tomato basil sauce

Roasted Pork Tenderloin

\$18

Tender pork medallions, brandy sauce, roasted peaches,
shallot jam, chive whipped potatoes

*Sesame Ahi Tuna**

\$21

Sesame encrusted tuna over fried "riced" cauliflower with peas,
roasted red peppers, carrots and brocolli

Catch De Jour

AT CAPE FEAR NATIONAL

Market

Please ask your server

Chicken Francese

\$18

Boneless breast of chicken, parmesan egg batter, capers, white wine
lemon butter, fresh linguini

*These items may be cooked to order

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne
illness.