

Florentine Style Airline Chicken **\$15**

8 oz char grilled skin on chicken breast served with spinach and goat cheese on a bed of fettuccine with pomodoro sauce

Grouper **\$18**

6 oz panko and herb encrusted grouper served with a five cheese bacon mac & cheese and accented with pineapple and mango salsa

Coconut Crusted Salmon* **\$15**

6 oz fresh salmon filet rolled in toasted coconut, pan seared and served on a bed of lime infused rice & garlic braised zucchini and squash ribbons

Soft Shell Crab **\$16**

2 soft shell crabs served either fried or sauteed on a bed of goat cheese polenta & a bacon three bean succotash, accented by a sweet corn veloute

AT CAPE FEAR NATIONAL

Grilled Filet* **\$21**

8 oz grilled filet served with piped garlic mashed potatoes with demi glaze.

Oscar Style \$3 - with crab meat and hollandaise sauce

Red Wine Braised Lamb **\$19**

10 oz French cut lamb rack paired with deep fried haricot vert, rosemary garlic mashed potatoes & drizzled with a mint malbec reduction

Caesar Salad **\$8**

Chopped romaine, croutons & parmesan cheese served with a side of Caesar dressing

Asian Salad **\$9**

Mixed greens, wontons, mandarin oranges, grilled pineapple, red onion & shredded carrots with a toasted sesame dressing

Spinach Salad **\$9**

Fresh bed of spinach, red onion, sliced strawberries, goat cheese, dried cranberries & walnuts with a strawberry vinaigrette

CFN Cobb Salad **\$10**

Beautiful composition of lettuce, tomato, onion, bacon, ham, chicken salad, boiled egg & bleu cheese crumbles served with your choice of dressing

AT CAPE FEAR NATIONAL

Add Chicken or Chicken Salad \$2

Mahi Mahi or Tuna* \$3

Also Available Blackened

*These items may be cooked to order

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

Alert your server if you have special dietary requirements