

APPETIZERS

DEVILED LOBSTER DIP

FRESH LOBSTER—CREAM CHEESE—COARSE
MUSTARD—CHEDDAR & HORSERADISH CRUST
SERVED WITH SPICY PITA CHIPS

13

SESAME CRUSTED AHI

FRIED WONTON—SWEET & SOUR SAUCE—ARUGULA

13

BRAISED SHORT RIBS

CHAR SIU BBQ GLAZE—CUCUMBER KIMCHI

14

CRAB STUFFED SHRIMP

HOT HONEY MUSTARD—PAN JUS—WILTED SPINACH

13

PULLED PORK NACHOS

BRAISED MOJO PORK—LETTUCE—TOMATO
ONION—ROASTED RED PEPPERS
CHIPOTLE CHEDDAR CHEESE SAUCE

13

SANDWICHES

GRASSFED BEEF BURGER

8OZ ALL NATURAL BEEF—PIMENTO CHEESE
BACON JAM—LETTUCE—TOMATO—ONION

13

TENDERLOIN SLIDERS

RED CABBAGE COLESLAW—SWEET PICKLES
SRIRACHA MAYO

13

CATAWBA HOT CHICKEN

DOUBLE BREADED CHICKEN BREAST—SPICED CHILI
SAUCE—LETTUCE—TOMATO—ONION—PICKLE

13

PORTOBELLO STACK *GF*

PORTOBELLO MUSHROOM—ROASTED RED PEPPER
RED ONION—SPINACH—PROVOLONE
TRUFFLE BALSAMIC

10

FAJITA QUESADILLA

PEPPERS—ONIONS—CHEDDAR—MONTEREY JACK

GRILLED CHICKEN 12
BRAISED BRISKET 14

FLATBREADS 11

ADD ADDITIONAL TOPPINGS FOR .50 EACH
GF CRUST AVAILABLE FOR AN ADDITIONAL 1

CHOOSE A SAUCE, CHEESE & 2 TOPPINGS

SAUCES: TOMATO, PESTO OR ALFREDO

CHEESES: MOZZARELLA, CHEDDAR OR BLUE

TOPPINGS: PEPPERONI, SAUSAGE, BACON,
CHICKEN, HAM, MUSHROOMS, RED ONIONS,
PEPPERS, BLACK OLIVES, TOMATOES,
PINEAPPLE, BROCCOLI, SPINACH

ROASTED STREET CORN FLATBREAD

BRAISED MOJO PORK—RED ONIONS—ARUGULA
CHIPOTLE CHEDDAR CHEESE SAUCE

11

BBQ BRISKET FLATBREAD

TOMATOES—CILANTRO—PROVOLONE
ZESTY TOMATO SAUCE

11

SOUPS & SALADS

SOUP DU JOUR

VARIETIES OF HOUSE MADE SOUPS

6 4

SPINACH & ARUGULA

ROASTED FIG—POACHED PEAR—GRAPE TOMATOES
PECANS—GOAT CHEESE—PICKLED SHALLOTS
BLUE AGAVE VINAIGRETTE

BLUE CHEESE WEDGE

ICEBERG—BLUE CHEESE—BACON
GRAPE TOMATOES—BLUE CHEESE DRESSING

CATAWBA GREENS

SPINACH—ARUGULA—ROMAINE—TOMATO
ONION—RADISH—ROASTED SQUASH—FETA
MAPLE BALSAMIC VINAIGRETTE

CAESAR

ROMAINE—PARMESAN—CROUTON—CAESAR DRESSING

LARGE 9 SMALL 5

**SALADS AVAILABLE WITH

GRILLED CHICKEN 15 GRILLED SALMON 19

ENTREES

CEDAR ROASTED SALMON

CHAMPAGNE CAVIAR BEURRE BLANC
FRIED ROOT VEGETABLES

22

CHICKEN PICCATA *GF AVAILABLE*

PAN SEARED CHICKEN BREAST
LEMON CAPER SHERRY SAUCE—ANGEL HAIR

18 14

WILD MUSHROOM RAVIOLI

MADEIRA SAGE CREAM—PARMESAN

16

NC RAINBOW TROUT

BROWN BUTTER—CAPERS—TOASTED ALMONDS

20

ROASTED WINTER VEGETABLES *GF*

HARISSA CARROT—FENNEL—CAULIFLOWER
SHALLOT CRÈME FRAICHE

14

CCC MEATLOAF

SOUTHERN STYLE MEATLOAF
BROWN SUGAR TOMATO GLAZE

18 14

BLACK ANGUS TENDERLOIN *GF*

6OZ CENTER CUT—GRILLED OR SEARED
KALBI BUTTER OR CATAWBA STEAK SAUCE

27

DRY AGED RIBEYE *GF*

40 DAY DRY AGE—10OZ CUT

32

CLASSIC RISOTTO *GF*

SPINACH—MUSHROOM—PARMESAN

GRILLED CHICKEN 18 14

GRILLED SALMON 20 16

BLACKENED SHRIMP 21 17

ALL ENTREES ARE SERVED WITH YOUR
CHOICE OF SALAD OR SOUP DU JOUR, STARCH,
VEGETABLE DU JOUR AND DINNER ROLL
SUBSTITUTE ASPARAGUS, BROCCOLI, OR SAUTÉED
SPINACH FOR AN ADDITIONAL 1