

INTRODUCTIONS

CRISPED SCALLOPS

Gently Crisped Diver Scallops over Ham Hock and Corn Risotto \$12

HUMMUS TASTER

With Grilled Flatbreads, Oils, and Exotic Vinegars; Traditional Hummus \$6

BRUNSWICK STREET CRABCAKES

Southport NC Style Crabcakes served over Herb and Cabbage Slaw and finished with a Spicy Remoulade Sauce \$10

SHORT RIBS

Slow Cooked Short Ribs served with a Smoked Almond Sauce and a Port Wine Glace \$8

FROMAGE

3 Exotic Cheeses! Quiz your Server on the Chef's Weekly Selections! \$8

FRIED GREEN TOMATO

Fried Green Tomatoes served with Jumbo Lump Crab, Cherry Tomatoes, Fresh Corn, Cilantro, and Jalapenos \$12

ACQUAINTENCES

FIRE ROASTED TOMATO SOUP

With Goat Cheese Cream \$3 cup \$5 bowl

LOBSTER CONSOMMÉ

With Traditional Garnish and Poached Lobster \$4 cup \$6 bowl

CHILLED PEACH SOUP

Refreshing and Light Peach Soup \$2 cup \$3 bowl

RENDEZVOUS

W.W. RANKIN

The Original Name of our House... and our House Salad! \$3

CAESAR

Baby Romaine Lettuce in a Parmesan Battered Onion Ring, finished with a Traditional Caesar Dressing \$5

WATERMELON SALAD

Watermelon with Avocado and Mache, finished with a Cilantro Lime Vinaigrette \$6

TARRAGON VEGETABLE AND CRAB

Gently pickled Vegetable Terrine served with Crabmeat Ravigote \$12

SPINACH GOAT CHEESECAKE WITH BLUEBERRIES

Spinach Leaves set atop a Savory Goat Cheesecake and finished with Blueberries and a Sourwood Honey Vinaigrette \$8

SOIRÉE'S

TURKEY BREAST

Wild Farms Turkey Breast over a Roasted Vegetable and Quinoa Salad and finished with a Warm Bacon Vinaigrette and Peach Chutney \$18

BOURGEOIS PIG

Pork Chop with a Cottonwood Ale Sauce accompanied by the Breast with an Orange Glaze and finished with Glazed Potatoes and Zucchini \$24

WHITE OAK SMOKED FILET

Filet Mignon Smoked with White Oak then Grilled, served with Chive Whipped Potatoes and an Eggplant Medallion and finished with a Truffled Tomato Sauce \$28

CHICKEN DIAGNE

Chicken Leg and Thigh Stuffed with a Herb and Brie Dressing then Roasted, served with Lima Beans and Parisian Potatoes \$22

LAMB DUAL

Grilled Chops and Braised Leg Crepe topped with an Olive Tomato Mint Relish and served with a Fava Bean Puree \$26

TUNA

Fenugreek and Lemon Seared Sushi Grade Tuna served with Rice and Asparagus and finished with a Tahini Curry Sauce \$26

GOLDEN HALIBUT

Halibut Seared until Golden and served over a Fennel and Vegetable Slaw then finished with a Tangerine Beurre Blanc and Toasted Almonds \$26

PAN FRIED ARCTIC CHAR

Arctic Char Gently Pan Fried until Crispy then served with Creamed Spinach and finished with a Lobster and Shrimp Sauce American \$24

MUSCADINE DUCK

Airline Duck Breast Seared then Glazed with a North Carolina Muscadine Wine Sauce, served with Hericot Verts and Roasted Summer Potatoes \$24

FLAME ROASTED RIBEYE

Grilled Ribeye served with Roasted Garlic Mashed Potatoes and Roasted Asparagus, finished with a Roasted Tomato, Onion, and Corn Relish \$27

SUMMER SHRIMP

Shrimp Sauteed with Tomatoes, Spinach, and Country Ham and served over Handmade Linguine with a Light Vermouth Sauce \$18