

Dinner Menu

STARTERS

Seared Ahi Tuna*

Ahi tuna seared medium rare, sweet chili & spicy peanut sauces, Asian coleslaw, wakame seaweed salad
Vignette 10 Mural 14

Hummus

House-made roasted red pepper hummus, celery, carrots, pita points 9

Spinach Artichoke Dip

Warm spinach artichoke dip, tortilla chips 10

Mussels Du Jour

Ask your server about today's featured mussels 12

Fried Calamari & Banana Peppers

Flash-fried calamari & banana pepper rings, marinara sauce
Vignette 8 Mural 12

Brie Bites

Brie cubes, lightly tempura-battered & fried, fruit compote, red pepper jelly, honey-almond spread 11

Pork Hushpuppies

Classic pork hushpuppies, NC barbecue sauce 8

Adobe Shrimp

Flash-fried shrimp, adobe chili aioli 12

Oysters Rockefeller

Bacon, spinach & Parmesan-stuffed roasted oysters, Parmesan cream sauce 12

Pretzel Bites

Warm pretzel bites, cheese & spicy mustard dipping sauces 7

Antipasti Plate

Marinated artichoke hearts, olives, roasted peppers, fried prosciutto, goat cheese, rosemary & cracked pepper crackers 14

Seafood Platter*

Grilled shrimp, grilled sea scallops, fried calamari, seared Ahi tuna 38

SOUP & SALADS

Homemade Soup du Jour

Please ask your server about today's delicious homemade soup

Vignette 6 Mural 8

CP House Salad

Mixed greens, cherry tomatoes, shredded carrots, sliced cucumbers, toasted sunflower seeds, house-made croutons, dressing of your choice

Vignette 6 Mural 8

Iceberg Wedge Salad

Iceberg lettuce, bacon, blue cheese crumbles, tomatoes, blue cheese dressing 9

Caesar Salad

Chopped Romaine, traditional Caesar dressing, shaved Pecorino Romano, house-made croutons (Add anchovies 2)

Vignette 6 Mural 8

Harvest Beet Salad

Baby spinach, arugula, red & yellow beets, candied walnuts, apples, goat cheese, maple sherry dressing

Vignette 9 Mural 12

DRESSINGS:

Ranch
Blue Cheese
Balsamic Vinaigrette
Maple Sherry
Oil & Vinegar

ADD TO ANY SALAD (grilled or blackened):

Chicken Breast 5
Salmon* 7
Beef Tenderloin* 8
Shrimp 8
Seared Ahi Tuna* 12
Scallops 13

CHEF'S SPECIALTIES

Seafood Trio

Lobster-filled zebra ravioli, grilled jumbo shrimp, seared sea scallops, grilled asparagus, sherry cream sauce 32

Chicken Francese

Parmesan-encrusted chicken breast, house-made goat cheese gnocchi, mushrooms, sundried tomatoes, lemon beurre blanc, fried arugula 19

Short Rib

Slow-roasted, red wine-braised beef short rib, Boursin mashed potatoes, pearl onions, grilled baby carrots, rosemary natural jus 23

Crispy Half Duck

Oven-roasted & flash-fried duck, mushrooms, pea risotto, haricot verts, blackberry cabernet sauce 27

Salmon* (7 oz.)

Pecan-encrusted salmon filet, red quinoa wild rice pilaf, grilled asparagus, cranberry-orange coulis 25

Fresh Catch

Ask your server about today's fresh fish (Market Price)

Pork Chop* (10 oz.)

Bone-in, brown sugar-brined pork chop, arugula & candied walnuts, braised apples, brandy cider reduction, baked macaroni & cheese 24

Shrimp & Grits

Sautéed shrimp & crawfish, Andouille sausage, leeks, Gouda grits, Cajun cream sauce 19

Steak Frites* (10 oz.)

Grilled & sliced New York Strip, compound butter, Bordelaise sauce, house-cut Parmesan herb fries 24

Filet Mignon* (8 oz.)

Char-grilled Angus filet mignon, compound butter, Boursin mashed potatoes, seasonal vegetable, side house salad or Caesar salad 35 (Add melted blue cheese crust or Bordelaise sauce 2)

Ribeye* (14 oz.)

Char-grilled Angus ribeye, compound butter, Parmesan herb-roasted red potatoes, seasonal vegetable, side house salad or Caesar salad 32 (Add melted blue cheese crust or Bordelaise sauce 2)

Chicken Carbonara

Grilled chicken breast, sautéed bacon, onions & peas, garlic cream sauce, linguine 18

Vegetarian Plate

Butternut squash ravioli, sundried tomatoes, arugula, walnuts, roasted butternut squash, sage brown butter 17

ACCOMPANIMENTS

Macaroni & Cheese 6

Sautéed Mushrooms & Onions 5

Parmesan Herb-roasted Red Potatoes 6

Grilled or Blackened Shrimp 8

Red Quinoa Wild Rice Pilaf 5

Boursin Mashed Potatoes 5

Grilled Asparagus 6

Grilled or Blackened Scallops 13

CASUAL FAVORITES

*Served with your choice of French fries or sweet potato chips. Substitute house salad, Caesar salad, or vegetable of the day for \$2

Chicken Fried Chicken

Fried chicken breast, mashed potatoes, green beans, country gravy 15

Fish n' Chips

Beer-battered haddock, coleslaw, French fries, tartar sauce, malt aioli 14

Pork Nachos

Pulled pork, tortilla chips, cheddar cheese, pico de gallo, sour cream 11

Chicken Wings

Fried chicken wings with your choice of: Adobe sauce, Kansas City barbecue sauce, Thai curry sauce, or hot sauce

6 wings for 8 12 wings for 14

Chicken Tenders & Fries

Crispy chicken tenders & French fries 10

Loaded Fries

House-cut fries, cheddar cheese, bacon, sour cream 8

SANDWICHES

French Dip

Shaved beef, caramelized onions, creamy horseradish, Provolone, French baguette, side of au jus 12

Black Angus Burger*

Seasoned ground Angus beef, lettuce, tomato, crispy onions, Cajun remoulade, potato bun 10

(Add ons: egg over easy, bacon, jalapenos, sautéed mushrooms, grilled onions, pimento cheese .60 per topping)

Black & Blue Beef Tenderloin Pita*

Sliced, blackened beef tenderloin, mixed greens, caramelized red onions, blue cheese crumbles, creamy horseradish sauce, warm pita bread 11

Meatball Sub

Homemade Italian meatballs, Provolone, Parmesan, marinara, Cuban loaf 11

Chicken, Bacon & Ranch Sandwich

Grilled or fried chicken breast, Provolone, tomato, bacon, lettuce, sundried tomato ranch, potato bun 10

Beef Brisket Sandwich

Sliced beef brisket, Kansas City barbecue sauce, crispy fried Portobello mushrooms, Provolone, brioche bun 11

Grilled Portobello Sandwich

Portobello mushroom, roasted red peppers, grilled onions, goat cheese, pesto mayo, brioche bun 9

Turkey Wrap

Warm, sliced, oven-roasted turkey, lettuce, onion, tomato, cranberry relish, stuffing, spinach wrap 10

***These items may be cooked to order. Warning: consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase the risk of foodborne illness.**