



Starters

Half Dozen Escargot in the Shell with white wine garlic butter (GF)	11.95
Roasted Shrimp with soba noodles, cashews, sesame miso dressing & scallions	11.95
Angus Short Rib Taco with crunchy slaw, poblano pesto, queso fresca & chile sauce	13.95
Roast Brussels Sprouts tossed with pinenuts, parmesan & frittata de mustarda compound butter (GF)	12.95
Crispy Fried Oysters with lemon aioli & pepper relish	14.95
Lindsey Vonn Indulgence: Nena, O'Bannon, Salami Felino, Prosciutto Americano, Cornichons, Grain Mustard, Bing Cherry Chutney & Points	17.95
Fried Calamari with bacon ranch & chipotle cream	13.95
Pamlico Sound Crab Cakes and Crispy Shrimp with Carolina Chow-Chow & lemon butter	12.95
Mister Miyagi 3 Way: Tempura Shrimp, Avocado Cucumber Carrot Roll with Spicy Tuna Tartare, Bagel Roll, wasabi, soy sauce & pickled ginger	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	14.95
Chilled Platter of Steamed Old Bay Shrimp in the Rough (GF)	1/4 lb. \$11.95 1/2 lb \$18.95
*Service of a Half Dozen Freshly Shucked James River, VA Oysters on the Half Shell with mignonette (GF)	12.95
*Chilled Fruit De Mer of Oysters, Crabmeat, Shrimp in the Rough, Horseradish, Mignonette & Cocktail Sauce (GF)	16.95pp

Broths & Local Leaf

French Onion Soup with melted gruyere	9.95
Soup of the Moment: Chicken Noodle	9.95
Organic Baby Greens tossed with candied walnuts, roasted butternut squash, Vermont goat cheese crumbles & maple vinaigrette (GF)	11.95
Chophouse Salad of romaine, hot asiago fondue, diced tomatoes, olive melange, herb bread crumbs & fresh lemon dressing	12.95
Traditional Caesar Salad with herb croutons & fresh reggiano parmesan	10.95
Mixed Greens of Local Leaf with julienne vegetables, Dijon vinaigrette, gorgonzola & house-made pickled cucumbers (GF)	9.95
Romaine Salad with chicory, endive, tomatoes, bacon bits, onions & blue cheese (GF)	10.95

Margaux's Entrees

~These Entrees Are Served With A Mixed Green Salad	
~Angel Hair with sauteed shrimp, fresh plum tomato sauce & beurre blanc edge	22.95
~Goat Cheese & Spinach Rotolo with pesto cream & grilled zucchini	19.95
~Grilled Chicken over lemon-marscapone risotto cake, spinach, bacon tomato relish & balsamic glaze drizzle	21.95

***Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

(V)=Vegan (GF)=Gluten Free

Chef Pettifer's Winter Fare**23 February 18**

Togarashi Dusted Jumbo Scallops with sticky rice, spring vegetables, pickled carrots & orange soy glaze	29.95
Herb Crusted Grouper with Tillamook cheddar cheesy leeks & red bliss mash	33.95
Grilled Yellowfin Tuna over polenta with a ruby grapefruit, baby arugula & ricotta salata salad (GF)	31.95
Ginger Currant Stuffed Salmon in puff pastry with a chive plate sauce, fingerlings & asparagus	27.95
Blackened Gulf Stream Swordfish with roasted butternut squash corn bread smoked bacon pudding, remoulade, pickled green tomatoes & okra	29.95
Pan Roast of Shrimp, Scallops, Mussels in a garlic herb butter with spinach, Roma tomatoes & bowtie pasta	32.95
Moroccan Lamb Loin over 3 grain pilaf, grilled zucchini, roasted peppers, lamb meatballs & harissa	28.95
Grilled Filet Mignon with Margaux's steak butter, fingerlings, roast Brussels sprouts & red wine reduction (GF)	39.95
Grilled Angus NY Strip with golden beet tarragon relish & red bliss mash (GF)	36.95
Grilled 14oz Veal Porterhouse with artichoke lemon sage caper Piccata Sauce, asparagus & parmesan polenta	41.95
PubGrub: Grilled Half Pound Angus Burger with queso, re-fried beans, pico de gallo, pickled jalapenos & 6GuyFries	15.95

Vintage: Circa 1992

Grilled Filet of Beef with Roquefort crumbles, potatoes Anna, sauce bordelaise & fresh market vegetables	39.95
Mustard Seared Calves Liver with red wine vinegar, caramelized onions & bacon strips	21.95
Crispy Peppered Long Island Duckling with Market vegetables, polenta & raspberry orange glaze (GF)	28.95

Margaux's 3 Course Prix Fixe Menu

Monday Prix Fixe Mayhem \$21.95pp All Evening 32.95
Early Byrd Hours Tues-Fri 5:30p-6:30p \$21.95 Per Personality.
After 6:30p Original Price of \$32.95 Applies
Saturday Evening Prix Fixe Menu Is \$32.95 Per Person All Evening
MommaRule: Plates Served The Way Momma Serves Them: As Is

First Course (Choose One)

Caesar Salad with herbed croutons & reggiano sprinkles
Crab Cake with salted cucumber salad
Garlic & Herb Beef Skewer with balsamic glaze (GF)
Cup of Chicken Noodle
Fried Shrimp with spiced yogurt sauce

Second Course (Choose One)

Herb Grilled Angus Cafe Strip with green peppercorn cream
Grilled 6 Ounce Pork Chop with BBQ sauce (GF)
Saute Shrimp with bowtie pasta, spinach, marinara & parmesan
Saute Scallops with sticky rice, spinach & pineapple salsa (GF)
Grilled Salmon with mashed potatoes, grilled zucchini & beurre blanc(GF)

Third Course (Choose One)

Profiterole with chocolate sauce & almonds
Apple Dried Cherry Raisin Bread Pudding
Chocolate Raspberry Cheesecake
Margaux's Creme Brulee (GF)
Key Lime Pie
Chocolate Mousse (GF)

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service. Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. A \$10 Split Plate Fee Is Available.

