



Starters	LUNCH PROVISIONS
Soup of the Moment: Curried Coconut Carrot with cilantro cream (GF)	8.95
French Onion Soup with melted gruyere	9.95
Traditional Caesar Salad with herbed croutons & fresh Reggiano sprinkles <i>Add Grilled Chicken \$6.95 Add Grilled Salmon \$9.95 Add Cafe Strip \$10.95</i>	9.95
Organic baby greens tossed with sliced pears, gorgonzola crumbles, toasted pecans & EVOO	9.95
Margaux's Steakhouse Salad of poached shrimp, romaine, crispy bacon, egg, tomatoes, gorgonzola crumbles, red onions, cucumbers, croutons & dijon vinaigrette	10.95
Crispy Fried Calamari with sweet chile sauce	10.95
Pamlico Sound Crab Cakes and Crispy Shrimp with citrus fennel salad and lemon butter	12.95
Chef Pettifer Provisions	
Grilled Scallops in a tomato coconut curry with ImLee chutney, rice pullao & poppadum	16.95
Grilled Angus Burger with caramelized onions, melted gruyere on toasted bun with 6 Guy Fries	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	13.95
Katsudon Chicken Bowl with sticky rice, mixed vegetables, boiled egg, spicy kewpie mayo & sweet soy drizzle	13.95
Grilled Salmon with red bliss mashed potatoes, spinach & beurre blanc (GF)	14.95
Oranj-Soy Glazed Tempeh with Early Spring Vegetables over rice noodles topped with sesame seeds & pickled carrots (GF)	11.95
Grilled Filet of Beef with Roquefort crumbles & bordelaise (GF)	24.95
Angel Hair Pasta with grilled shrimp, marinara & beurre blanc edge	13.95

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.