



Starters	LUNCH PROVISIONS
Soup of the Moment: Lobster Butternut Squash Bisque	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 \$6.95 Add Sirloin \$9.95</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 chili sauce	10.95
Pamlico Sound Crab Cakes N Shrimp with with dill pickled green tomatoes & lemon butter	12.95
<b>Chef Pettifer Provisions</b>	
Grilled Half Pound Angus Burger with Ashe County Hook Cheddar, poblano ketchup, sliced tomato, local leaf & 6 Guy Fries	12.95
Grilled Scallops with corn, coconut sweet chili curry, sticky rice & cucumber	15.95
Marinated Tofu & Vegetable Red Curry with green rice	11.95
Grilled Chicken Breast with penne pasta, artichoke hearts, corn, goat cheese, cherry tomatoes, arugula, pesto & balsamic reduction	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, peanut pesto, pickled vegetables & red chile jam (GF)	13.95
The Mack Daddy: Sauteed Filet Tips with caramelized onions, melted gruyere on House Made Tuscan Loaf with 6 Guy Fries	13.95
Grilled Filet of Beef with Roquefort crumbles & bordelaise (GF)	24.95
Grilled Salmon with red bliss mashed potatoes, spinach & beurre blanc (GF)	14.95
Angel Hair Pasta with grilled shrimp, marinara & beurre blanc edge	13.95

**V=Vegan GF=Gluten Free**

Substitutions Politely Declined. While Modifications & Alterations May Seem Easy To Accommodate,  
These Requests Compromise The Unique Characteristics Of Our Cuisine & The Efficiency Of Our Service.  
Parties Of 5 Or More A 20% Gratuity Is Added To The Bill. \$10 Split Plate Fee Available.

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