



Starters	LUNCH PROVISIONS
Soup of the Moment: Roast Butternut Squash with sunflower seeds (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 \$6.95 Add Cafe Strip \$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 sweet pickled vegetables & lemon butter	12.95
Chef Pettifer Provisions	
Grilled Half Pound Angus Burger with Asian slaw, sriracha mayo & 6GuyFries	12.95
Mushroom, Corn, Caramelized Onion, Goat Cheese Frittata with saute spinach	11.95
Parmesan Crusted Spinach & Cheese Stuffed Chicken over a creamy penne Alfredo with spinach	13.95
The Mack Daddy: Sauteed Filet Tips with caramelized onions, melted gruyere on House Made Tuscan Loaf & 6 Guy Fries	13.95
Grilled Scallops with oven dried heirloom cherry tomato caper relish & parmesan polenta	16.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, peanut pesto, pickled vegetables & red chile jam (GF)	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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