



Starters	LUNCH PROVISIONS
Soup of the Moment: Cherrywood Bacon Sweet Potato Chowder (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 \$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 chile sauce	10.95
Pamlico Sound Crab Cakes and Crispy Shrimp with cauliflower chow chow & lemon butter	12.95
Chef Pettifer Provisions	
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, pickled vegetables, peanut pesto & chili jam (GF)	13.95
Grilled Salmon with red bliss mashed potatoes, spinach & beurre blanc (GF)	14.95
Grilled Scallops with maple smoked jalapeno butter, pinto bean corn cake & chayote slaw	16.95
Grilled Filet of Beef with Roquefort crumbles, mashed potatoes, market vegetables & bordelaise (GF)	24.95
Mack Daddy Sandwich of Sauteed Filet Tips with caramelized onions, melted gruyere on House Made Tuscan Loaf with 6 Guy Fries	14.95
Angel Hair Pasta with grilled shrimp, marinara & beurre blanc edge	13.95
Panko Breaded Sausage Stuffed Chicken over red bliss mash, asparagus & sherry cream sauce	13.95
Spinach Artichoke Flatbread of feta, roasted red peppers & confit artichokes	11.95
Grilled Half Pound Angus Burger with sweet pepper relish, Tillamook cheddar, cherrywood smoked bacon bits, local leaf & 6 Guy Fries	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.