

# Steak

# Entrees

# Seafood

## Ribeye:

a seasoned and grilled, succulent 12 oz Chairmans Reserve ribeye, cooked to order, with baked potato 22

## Prime Beef Filet:

8 oz, center cut prime filet served with mashed potatoes and wilted spinach 27

Add Blue Cheese Crusted 3

## 308 Main Street:

strips of prime tenderloin marinated in chipotles, green pepper and garlic. tossed in a creamy sauce with penne pasta and julienned vegetables 20

## Crab Stuffed Beef Filet:

a tender 6 oz prime beef filet stuffed with jumbo lump crab meat topped with fresh wilted spinach and a creamy mornay sauce 28

## Chairmans Reserve New York Strip:

a tender 12 oz New York Strip Steak cooked to perfection Served with a baked potato complete with sour cream. cheddar cheese and butter 21

add grilled onions, peppers and jalapeno's 3

add crab diablo sauce 5

## Crab Imperial:

jumbo lump crab meat, asparagus and sweet peas in a creamy herb tomato sauce over linguine noodles 19

## Stuffed Salmon:

fresh salmon filet with crawfish and mushroom stuffing, finished with white wine cream sauce, served with mashed potatoes and sautéed vegetables 20

## Crisp Panko Crusted Tilapia:

Crispy golden brown tilapia drizzled with a sweet creamy orange reduction, fruited rice and asparagus 18

## Pan Seared Salmon:

fresh pan seared salmon filet, crispy outside with warm house potato salad and house vegetables 20

## Fried Shrimp:

five panko & herb dusted jumbo shrimp with wedge potatoes and sweet apple cider cole slaw 19

## Shrimp Marinara:

fresh tomato marinara topped with grilled shrimp and asparagus, sprinkled with parmesan cheese served over linguini 18

*Many of our entrees are gluten free.  
Ask your server if you are not sure.*

## Something Special

## Green Chicken:

a zesty lemon and pecan pesto baked on top of a boneless chicken breast served with our family recipe of corn pudding and house vegetables 17

## Lasagna:

a family classic, layers of noodles, meat sauce and three cheeses. Served hot and bubbly with a house salad 13

## Eggplant Parmesan:

hand breaded eggplant topped with our fresh marinara sauce and parmesan cheese, variety of house vegetables and grilled pineapple spears 15

## MeatLoaf:

a hearty portion of our signature meatloaf, mashed potatoes, house vegetables 12

## Muscovy Duck:

tender muscovy duck, pan seared until crispy and finished with a cherry shallot relish, served with wild rice and wilted spinach 24

## French Cut Prime Pork Loin:

10 oz prime pork loin grilled and served with mushroom sauce, rosemary roasted potatoes and house vegetables. 18

## Stuffed Chicken Breast:

stuffed with asparagus and three cheese combination, pan seared until golden brown and served over rice 17

# The Lemon Wedge



## Appetizers

Shrimp and Grits: sautéed shrimp, tomatoes, shallots over seasoned grits 8

Stuffed mushrooms: baked baby bella caps filled with bread stuffing and bits of crawfish, drizzled with lemony cream sauce 8

Pulled Pork Sliders: North Carolina style pulled pork served with sweet cole slaw and barbecue sauce 7

Baked Brie: gently warmed brie with a raspberry chipotle sauce with crunchy crustini's 9

Beef Tenderloin on toast points: sliced beef tenderloin served on toast points with creamy horseradish sauce 9

Shrimp Cocktail: large shrimp with cocktail sauce and saltine crackers. 10



## Soup du Jour



Bowl 7

Cup 4

## Salads

Spinach and Strawberry Salad: fresh spinach and strawberries tossed together then sprinkled with seasoned pecans, dressed with our signature red wine vinaigrette and parmesan crisps  
small 6 large 9

Roasted Onion Salad with Garlic Vinaigrette: roasted onions and pecans with baby greens with a zesty garlic vinaigrette, sprinkled with blue cheese small 6 large 9

Wedge Salad: crisp iceberg lettuce with diced tomatoes, applewood smoked bacon, eggs with house thousand island or blue cheese dressing small 5 large 8

House Salad: mixed greens, carrots and tomatoes, your choice of thousand island or red wine vinaigrette dressing 5

Add Grilled Chicken 7 Shrimp 9 Salmon 11

## Chef's Seafood Salad

colossal lump crab and jumbo shrimp, crisp mixed greens with diced eggs, bell peppers, cucumbers, tomatoes, carrots, avocado and our fresh crab louis dressing 21



cash and credit cards, no checks please.  
18% gratuity added on parties of 6 or more

Hours: Closed Monday  
Tuesday - Thursday 10:30 am - 9:00 pm  
Friday & Saturday 9:00 am - 10:00 pm  
Sunday 9:00 am - 2:30 pm Womelette Bar & Brunch