

SHINE

..... APPETIZERS

- CRUSTY HOT PRETZELS**
2 barley malt pretzels, beer cheese 13.5 add pretzel 3.5
- HAWAIIAN TUNA POKE**
Sesame soy vinaigrette, cucumber, sweet pepper, onion, ginger, toasted macadamia nut 17.5
- DUCK FAT FRIES**
Russet potatoes, garlic mayo, house-made ketchup 14.5
- SPICY BBQ OYSTERS**
Chili garlic butter, crispy ham, panko, gruyere 17.5
- GRILLED ARTICHOKE**
Olive oil, garlic, Maldon salt, hollandaise 15.75
- PORK BELLY EGGROLLS**
Potato, leek, pickled cabbage, Sriracha aioli 16
- ESCARGOT**
French Helix snails under pastry, garlic, white wine, butter, gruyere cheese 14.5
- STUFFED SHIITAKE MUSHROOMS**
Spinach, garlic, goat cheese, hollandaise 16.25
- DUCK LIVER PATE**
Saffron honey, water cracker, cornichon 15.25
- LOBSTER PUPPIES**
Corn fritter, lobster demi, chive, remoulade 14.5
- BAKED BRIE EN CROUTE**
Apricot jam, toasted almond, water cracker 17
- RAW BEEF CARPACCIO**
Arugula, dijon, olive oil, Parmesan Reggiano, caper 18
- HOT WINGS**
Frenched wings with paddle cut celery 17.25
*Tabasco & bleu cheese OR *G's Cajun Dry Rub & ranch

SANDWICHES

..... Add a Side for \$2.5 *Gluten free bread + \$3

- SOUTHERN FRIED CHICKEN**
Brined breast, dill pickle, griddled bun, mayo 15.25
- GRILLED RIBEYE STEAK**
Arugula, garlic parmesan mayo, French bread 22.5
- BLACKENED GROUPER**
Cilantro citrus aioli, nitro pickle, lettuce, brioche bun 21
- HOUSE BEEF BURGER**
Steakhouse 8oz thick patty, double cheese, griddled bun
OR "Smash it" two 4oz patties, double cheese 16.5
- ADD ONS (3.5 each) Grilled Onions, Arugula, Bacon, Sautéed mushrooms, Poached egg, Bleu cheese, Goat cheese

Nineteenth Bill of Fare

..... SOUP & SALADS

- TWENTY ONE CHICKEN STEW**
Pulled chicken, carrot, celery, onion, rice 6.25
- SHINE HOUSE**
Mixed lettuces, purple cabbage, cucumber, radish, tomato, red onion, carrot, crouton, cheddar 7.25
- PRALINE BLEU CHEESE CHOPPED**
Bleu crumbles, greens, carrots, green onion, cilantro, bleu cheese vinaigrette, fried noodle, "prosciuttos" 14.75
- BLACKENED CHICKEN CAESAR**
Chilled blackened chicken tossed in Caesar dressing with romaine, red onion, tomato, croutons, parmesan 18.25
- TURKEY COBB**
Brined, smoked turkey breast, avocado, tomato, bacon, green onion, egg, crumbled bleu cheese, cheddar, balsamic vinaigrette 21
- GOAT CHEESE**
Arugula, frisee, oak leaf, goat cheese, candied pecans, tart dried cherries, sorghum dressing 15.75
- WARM BAGUETTE**
Half a warmed rustic baguette, whipped Plugra 6

BOARDS 22

- CHEESE** selection of 4 cheeses with crackers
CHARCUTERIE selection of 3 cured meats

SIDES \$2.5 w/sandwich * \$4.5 a la carte

- | | | |
|--------------------|--------------------------|-------|
| Seasonal Vegetable | Southern Slaw | |
| Fresh Fruit | Black Bean Salad | Fries |
| Potato Salad | Garlic Green Beans (\$6) | |

SANDWICHES

- REUBEN**
24-hour slow cooked corned beef, sauerkraut, 1000 island dressing, swiss, marble rye 18
- FRIED SHRIMP PO'BOY**
Spicy remoulade, lettuce, tomato, pickle, mayo, Gambino bread 15.25
- CUBAN**
Pressed roast pork, ham, swiss, dill pickle, mojo, yellow mustard 14.5
- FRENCH DIP**
Thin sliced roast beef, roast garlic, French bread, provolone, au jus 18.5

..... USDA PRIME GRADE "A" STEAKS & CHOPS

When available & while supplies last. Served with potatoes and seasonal vegetable.

- | | |
|--------------------------------------|------------------|
| 8oz CC Filet Mignon 49 | 14oz NY Strip 39 |
| 7oz Tournedos 43 | 16oz Ribeye 48 |
| 40oz Tomahawk 95 (w/ 24 hour notice) | |

SAUCES ETC. 3.5 ea

- | | |
|-------------------|--------------------|
| Hollandaise | Poached Egg |
| Sautéed Mushrooms | Roast Drawn Butter |
| Horseradish Cream | Bearnaise |

..... PLATES

- PAN FRIED FROGS LEGS**
Green beans, white wine & garlic over dirty rice 26.5
- BUCATINI AGLIO e OLIO**
Artichoke, olive, sundried tomato, garlic oil, caper, chili flake, parsley, pecorino 24
- THAI CURRY BEEF & SCALLOPS**
Seared scallops & beef tenderloin, red curry, coconut milk, Asian vegetables, togarashi, jasmine rice 37.5
- MUSHROOM PASTA**
Wild mushrooms, mushroom fettuccine, thyme cream 23
- LOWCOUNTRY SHRIMP & GRITS**
Mushroom, tomato, lardon, green onion, pork & shellfish reduction, cheese grits 26.5
- CHEF TOM'S PORK TENDERLOIN**
Grilled with sesame sautéed spinach, wild mushrooms, pureed sweet potatoes, apple ginger glaze 27.5
- SHRIMP TORTELLINI**
Tomato, garlic, white wine, tri-colored tortellini 28.5
- BIG ASS BOWL OF MUSSELS**
Sautéed mussels, tomato saffron broth, aioli, baguette 32
- CRAB CAKES**
Jumbo lump crab, caper aioli, cilantro rice, seasonal veggie 33.5
- SPINACH WALNUT RAVIOLI**
Sautéed chicken, sundried tomato pesto cream, feta 27.5
- BULGOGI**
Thin cut Korean BBQ ribeye, jasmine rice, kimchi 29
- CAJUN CREOLE SHRIMP**
Spicy ancho cream, brickyard red roux, rustic baguette 29
- HALF DUCK**
Grilled breast and confit thigh, daily vegetable, dirty rice, seasonal fruit compote 38.5
- STEAK FRITE**
Served medium, duck fat fries, garlic aioli 29.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

No outside food or drink by NC Law.

A Convenience Surcharge will be added to your bill should you choose to utilize a credit card for payment