

SHINE

..... APPETIZERS.....

- CRUSTY HOT PRETZELS**
Two 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
- CADILLAC QUACK FRIES**
Duck fat fries topped with birria beef, queso, chive 22
- OYSTERS ROCKEFELLER**
Proprietary herb blend, Pernod, hollandaise 19
- PORK BELLY EGGROLLS**
Potato, leek, pickled cabbage, Sriracha aioli 16
- ESCARGOT**
French Helix snails under pastry, garlic, white wine, butter, gruyere cheese 14.5
- COLOSSAL SHRIMP**
Horseradish edged cocktail, wedged lemon 19.5
- DUCK LIVER PATE**
Saffron honey, water cracker, cornichon 15.25
- CROQUETTES**
Ham, pimento cheese, onion, red pepper jelly 14.5
- STUFFED SHIITAKE MUSHROOMS**
Spinach, garlic, goat cheese, hollandaise 16.25
- RAW BEEF TARTARE**
Dijon, chive, chopped caper, shallot, gherkin, EVOO, fried baguette, egg yolk 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

- GRILLED CHICKEN**
Sautéed mushroom, swiss, griddled bun, mayo 15.25
- BANH MI**
House cured pork belly, mortadella, spiced ham, pate, pickled mango & carrot, thai chili, cilantro, mayo 18.5
- CUBAN**
Pressed roast pork, ham, swiss, dill pickle, mojo, yellow mustard 14.5
- HOUSE BEEF BURGER**
Steakhouse 8oz thick patty, double cheese, griddled bun
OR "Smash it" two 4oz patties, double cheese 17.5
ADD ONS (3.5 each) Grilled Onions, Arugula, Bacon, Sautéed mushrooms, Poached egg, Bleu cheese, Goat cheese

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

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

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| 8oz CC Filet Mignon 49 | 24oz Porterhouse 62 |
| 7oz Tournedos 44 | 16oz Ribeye 52 |
| | 14oz NY Strip 39 |
| 40oz Tomahawk 95 (w/ 24 hour notice) | |

Twentieth 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 16.75
- CHILLED ICEBERG WEDGE**
Shaved bacon, diced tomato, radish, balsamic reduction, bleu cheese dressing, crouton 14.5
- 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

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

..... PLATES

- PAN FRIED FROGS LEGS**
Green beans, white wine & garlic over dirty rice 26.5
- PORK MOLE**
Fork-tender braised shoulder steak, rich complex House-made mole, chilis, nuts, paddle cactus salad 27.5
- BULGOGI**
Thin cut Korean BBQ ribeye, jasmine rice, kimchi 31
- CRAB CAKES**
Jumbo lump crab, caper aioli, cilantro rice, seasonal veggie 36
- CABERNET BRAISED BEEF SHORT RIBS**
Slow cooked bone-in, gorgonzola potato puree, broccolini 34
- SWEET POTATO RAVIOLI**
Smoked chicken thigh, crawfish, brandy chipotle cream, goat cheese, toasted walnut 27.5
- LOWCOUNTRY SHRIMP & CHEESE GRITS**
Mushroom, tomato, bacon, pork & shellfish reduction 28
- RIGATONI CACIO E PEPE**
Aleppo pepper, lemon herbed ricotta, hearts of palm, parmesan, pink peppercorn 24
- SHRIMP TORTELLINI**
Tomato, garlic, white wine, tri-colored tortellini 28.5
- BIG ASS BOWL OF MUSSELS**
Saffron, garlic, tomato, chardonnay, shellfish stock, aioli 33
Ginger, thai chili, lemongrass, cilantro, coconut milk 36
- WILD MUSHROOM PASTA**
Sautéed mushrooms, mushroom fettuccine, thyme cream 23
- LAMB CHOPS**
Dijon herb crust, spicy bordelaise, potato, broccolini 38
- THAI CURRY BEEF & SCALLOPS**
Seared scallops & beef tenderloin, red curry, coconut milk, Asian vegetables, togarashi, jasmine rice 37.5
- CAST IRON HALF CHICKEN**
24-hour brined, crispy skin, dijon cream, broccolini 29
- MAPLE LEAF FARMS 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