

SHINE

..... APPETIZERS

CRUSTY HOT PRETZELS

Two barley malt pretzels, beer cheese 14.5 add pretzel 4.5

HAWAIIAN TUNA POKE

Sesame soy vinaigrette, cucumber, sweet pepper, onion, ginger, toasted macadamia nut 18.5

DUCK FAT FRIES

Russet potatoes, garlic mayo, house-made ketchup 15.5

CADILLAC QUACK FRIES

Duck fat fries topped with birria beef, queso, chive 23.5

OYSTERS ROCKEFELLER

Proprietary herb blend, Pernod, hollandaise 19

PORK BELLY EGGROLLS

Potato, leek, pickled cabbage, Sriracha aioli 16.5

ESCARGOT

French Helix snails under pastry, garlic, white wine, butter, gruyere cheese 14.5

COLOSSAL SHRIMP COCKTAIL

Horseradish edged cocktail, wedged lemon 19.5

DUCK LIVER PATE

Saffron honey, water crackers, 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 3.5 *Gluten free bread + 3

GRILLED CHICKEN

Sauteed 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 14.75

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, Sauteed mushrooms, Poached egg, Bleu cheese, Goat cheese

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

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

8oz CC Filet Mignon 54 24oz Porterhouse 65

7oz Tournedos 44 16oz Ribeye 56 14oz NY Strip 42

40oz Tomahawk 95 (w/ 24 hour notice)

SAUCES/EXTRAS

Hollandaise 6 Bearnaise 6 Roast Drawn Butter 6

Sauteed Mushrooms 5 Bacon & Bleu Cheese 7

Horseradish Cream 4 Grilled Onion 5 Poached Egg 4

..... PLATES

PAN FRIED FROGS LEGS

Green beans, white wine & garlic over dirty rice 27.5

PORK MOLE

Boneless ribeye chop, rich complex House-made mole, chilis, nuts, jasmine rice, paddle cactus salad 27.5

BULGOGI

Thin cut Korean BBQ ribeye, jasmine rice, kimchi 32

CRAB CAKES

Jumbo lump crab, caper aioli, cilantro rice, seasonal veggie 36

CABERNET BRAISED BEEF SHORT RIB

Slow cooked bone-in, gorgonzola potato puree, broccolini 37

SWEET POTATO RAVIOLI

Smoked chicken thigh, crawfish, brandy chipotle cream, goat cheese, toasted walnut 29.5

LOWCOUNTRY SHRIMP & CHEESE GRITS

Mushroom, tomato, bacon, pork, shellfish reduction 28.75

RIGATONI CACIO E PEPE

Aleppo pepper, lemon herbed ricotta, hearts of palm, parmesan, pink peppercorn 24.5

Twenty-first 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

COLD TRIO

Chicken, tuna & egg salads, mixed greens, tomato wedge, balsamic vinaigrette 17.5

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 15.25

WARM BAGUETTE

Half a warmed rustic baguette, whipped Plugra 6.5

BOARDS 28

CHEESE selection of 4 cheeses, crackers, accoutrements

MEAT selection of 4 cured meats, accoutrements

SIDES 3.5 w/sandwich * 5.5 a la carte

Fries Seasonal Vegetable Southern Slaw

Fresh Fruit Black Bean Salad Potato Salad

Garlic Green Beans (6.5) Broccolini (6.5)

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