



• VINEYARD & WINERY •

## Entrees

All entrees are served with house salad or cup of soup

### From the Land

#### 6-oz. Black Angus Beef Filet Mignon 25

Hand Cut  
Served with mashed potatoes and Chef's vegetable.

#### 8-oz. Black Angus Beef Hanger Steak 20

Hand Cut  
With roasted mushrooms and demi-glace sauce.  
Served with mashed potatoes and Chef's vegetable.

#### 12-oz. Black Angus Beef Ribeye 25

Hand Cut  
Served with mashed potatoes and Chef's vegetable.



Vincent Merlot, Tail Feathers Cabernet Sauvignon, Cape Fear Reserve, The Cardinal

#### Buttermilk Fried Pork Chops 18

Two boneless pork chops, dirty gravy, mashed potatoes, Chef's vegetable.



Tiger Swallowtail or Tory Hole

#### Smothered Chicken 17

Grilled chicken, mushrooms, onions, Provolone cheese, mashed potatoes, Chef's vegetable.



Cape Fear Chardonnay or Desire Moscato

#### Cajun Cavatappi 17

Andouille, chicken, shrimp, okra, peppers, onions, Cajun tomato broth, cavatappi pasta.



Desire Moscato or "I, Swanee"

### From the Ocean

#### Shrimp & Grits 12/16

Sauteed shrimp in a house-made red pepper cream sauce, served over a Cheddar and herb grit cake.



Desire Moscato or "I, Swanee"

#### Super Lump Blue Crab Cakes 15/22

Maryland-style crab cakes served over herb risotto with Chef's vegetable.



Tiger Swallowtail or Cape Fear Chardonnay

#### Rosemary and Brown Sugar Salmon 18

Atlantic Salmon, rosemary and brown sugar with a balsamic reduction sauce.  
Served with herb risotto and Chef's vegetable.



Tiger Swallowtail or Cape Fear Chardonnay

#### Red Snapper on the Bone 24

Whole Red Snapper, drizzled with a Parmesan-herb butter.  
Served with herb risotto and Chef's vegetable.



Desire Moscato or Tailfeathers Cabernet Sauvignon

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

## Cape Fear Vineyard & Winery House Wines



### Suggested Wine Pairings

Our house wines are developed around our menu in traditional European styles and crafted to linger on your pallet to complement the cuisine. Our team of chefs work closely with award-winning vintner, Dana Keeler, to make your wine and dining experience enticing and pleasurable. We encourage you to try the suggested pairings, but as Sir Richard Branson says, "Wine, like life, is meant to be enjoyed." So, whether you pair or not, we invite you to order a bottle (or two), relax, absorb the art, the scenery and the animals, and enjoy a great dining experience!

**Tory Hole** Named after the Revolutionary War battle that led to the formation of Elizabethtown, a sweet, red, Southern Muscadine blend with aromas reminiscent of your grandma's grapevines. Pairs well with smoked meats, barbecue and "mac and cheese."

**The Cardinal** Named after North Carolina's state bird, this Merlot blend is a semi-dry, smooth, silky wine with aromas of plums, raisins and dark chocolate. It's very versatile and pairs well with pastas, burgers and barbecue.

**Tail Feathers Cabernet Sauvignon** A silky red wine with aromas of ripe blackberries, cedar and black pepper spice. The palette is treated to flavors of bright raspberries laced with licorice and coffee. Pairs well with steaks, burgers and Red Snapper.

**Vincent Merlot** A velvet soft, red wine with notes of black cherry and vanilla. Pairs well with beef, ribs, burgers, pizza, soft cheeses and red sauces.

**Cape Fear Reserve** A very complex wine blended with seven red grape varietals. It's dry and earthy with hints of spices and notes of red cherry and mushroom. Pairs well with steaks, pasta, cheeses and mushrooms.

**"I, Swanee"** Named after the Southern vernacular phrase for, "I, Swear," and our beautiful swans on the lake, a sweet, white Muscadine wine expressing its Southern heritages with fruit and floral notes. Pairs well with chicken and seafood dishes.

**Tiger Swallowtail** Named after North Carolina's state butterfly, a crisp, medium-bodied white blend with notes of Granny Smith apples entwined with the fragrance of white flowers. The body seduces with a hint of lemongrass making this delicate wine pair well with seafood, poultry and cheeses.

**Cape Fear Chardonnay** Aged in stainless steel vats instead of oak barrels, rich with the great floral aromas and tastes indicative to the varietal. A very crisp, white wine with hints of pear and ripe apple. Pairs well with seafood, chicken, pork, sharp cheeses and light sauces.

**Desire Moscato** Named after the Camellia species, 'Desire,' this semi-sweet white wine has notes of peaches and honey that lead to balanced flavors of mango and pineapple. This full-bodied, sultry and seductive wine pairs well with spicy dishes and cheeses.