

Masonboro Menu

forty five dollars per person
plated dinner private dining

CHOOSE ONE

CHICKEN CAPRINI *gf*
caprino cheese and roasted pepper stuffing,
tomato lemon butter sauce, mashed potatoes,
vegetables

***GRILLED SALMON** *gf*
mashed potatoes, vegetables, dijon sauce

TUSCAN BEEF *gf*
red wine sauce, cheesy grits

RISOTTO PRIMAVERA
vegetable stock, onions,
spinach, tomatoes, squash, zucchini

CALABASH
beer battered haddock and shrimp,
french fries, coleslaw

Cape Fear Menu

fifty five dollars per person
plated dinner private dining

CHOOSE ONE

***PORK CHOP MARSALA** *gf*
Lombardo marsala, mushrooms,
prosciutto, mashed potatoes,
vegetables

***CRAB ENCRUSTED SIRLOIN** *gf*
lemon butter, mashed potatoes,
vegetables

LOBSTER RAVIOLI
sherry cream, tomato

RISOTTO PRIMAVERA
vegetable stock, onions,
spinach, tomatoes, squash,
zucchini, vegan tenders

SNOW'S CUT MAHI *gf*
feta, roasted tomatoes, basil,
lemon butter, mashed potatoes,
vegetables

private dining includes the use
of the Aidan Heaney Room

ample parking

full liquor, beer and wine available

appetizers and desserts available

plated dinners include soup or salad and soft drinks

room seats up to thirty eight guests

twenty five plate purchase minimum for private dining

all food and beverage is subject to a 20% gratuity and sales tax

no gift cards accepted as payment

no outside food permitted

\$250 non refundable deposit due upon reservation



*may be cooked to order: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
please be aware food may contain or come in contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, or fish
gf marks gluten-free items, ask your server about other items that may be prepared gluten-free