



***\*Editor's Note from CapeFearRestaurants.com: Chef Wellersdick makes everything fresh and in-house, resulting in a menu that changes slightly nightly. As such, the menu items and pricing listed below are subject to change.***

## **APPETIZERS, SAVORY SOUPS & FUN STARTERS**

**SPRING ASPARAGUS & FONTINA VELOUTE** with crispy pancetta and truffled croute \$8

**ROMA TOMATO, ROASTED PIQUILL PEPPER BISQUE** with E.V. olive oil poached cherry tomatoes, basil oil and an asiago crouton \$8

**PAN-SEARED CRISPY VEAL SWEETBREADS** with a tasso ham, pecorino cheese, risotto croquette, French horn mushrooms, dried tomatoes, black eyed peas, baby organic arugula, aged sherry vinegar & E.V. olive oil \$13

**LOGAN'S BAKED FOUR CHEESE "MAC- N - CHEESE"** with roasted leeks, crispy pancetta & oven dried tomatoes \$9

**"HUDSON VALLEY" FOIE GRAS TERRINE** with grilled brioche, sweet & sour salsify with dried cherries, white peach gastrique and quince preserves \$20

**HOUSE CURED "GRAVLAX" of ORGANIC SALMON** with grilled brioche, pickled celeriac & fresh fennel bulb, "Purple Haze" creme fraiche and a drizzle of lemon infused olive oil \$12

**"SHEPHERD'S PIE" OF BRAISED COLORADO LAMB, WILD MUSHROOMS & ROOT VEGETABLES** with a truffle, chive, gorgonzola potato gratin \$11

**"COUNTRY STYLE" DUCK, PISTACHIO & DRIED CHERRY TERRINE** with house made pickles, maple gastrique, grainy mustard & crostini \$12

**"SPICY & GREASY" RHODE ISLAND STYLE CALAMARI** with cherry peppers, garlic, butter, olive oil, Portuguese sausage, saffron and lemon aioli \$12

**PORT LAND GRILLE'S BAKED LUMP CRAB MEAT, DRIED TOMATO, GOAT CHEESE DIP** with crostinis \$12

**CHARCOAL GRILLED "VIETNAMESE STYLE" KOBE BEEF & BERKSHIRE PORK MEATBALLS** with a peanut soba noodle salad and a sweet & tangy lemongrass, papaya, Yuzu glaze \$10

**PORT LAND GRILLE'S PAN-SEARED LUMP CRAB MEAT CAKE** over Southern style buttered baby lima beans and a warm apple-wood smoky bacon vinaigrette & a green goddess "tartar sauce" \$12

**#1 YELLOW-FIN TUNA TUNA TARTARE** with citrus tobiko caviar, sweet-sour cucumber relish, Thai couscous salad, ginger candied almonds, siracha crema and house made sea salt potato chips \$10

**(Naturally Raised Louisiana) RABBIT & PROSCIUTTO HAM TARTE** with pickled fresh chanterelle mushrooms, gorgonzola "mousse", peach chutney & dijon truffle cream \$12

**SHAWN'S "SMOOTH" PATE OF CHICKEN, DUCK & RABBIT LIVER, COGNAC & PISTACHIO**

with quince preserves, crostinis, capers, diced red onion, cornichones and whole grain mustard \$9

**CARPACCIO OF TELLICHERRY PEPPERCORN CRUSTED BEEF TENDERLOIN** with shaved Cypress Grove's goats milk cheddar, organic arugula, cipollini onions, cured olives, house made caraway seed crackers and a splash of spring onion lemon oil \$12

**"RED NECK" EGGROLL** filled with NC pulled pork barbecue & southern style local collard greens with a mango fresh mint dipping sauce \$8

**BIG BOWL OF PORTUGUESE STYLE MUSSELS** with grilled spicy sausage, tomatoes, sweet peppers, basil, roasted garlic, saffron & toasted orzo \$10

## **SALADS ~ BOTH "TRIED & TRUE" AND "NON-TRADITIONAL"**

**"ARTESAN" BRESALOA (Italian cured beef), GOLD BEET CARPACCIO, PICKLED RED BEETS & "ROGUE CREAMERY" OREGON BLUE CHEESE** with organic baby greens, dried figs, toasted pecans and a blood orange, wild flower honey vinaigrette \$14

**CRISPY FRIED (Louisiana) OYSTER SALAD** with roasted almonds, piquillo peppers, tasso - black eyed pea vinaigrette and an ancho chili remoulade \$13

**SHELLFISH & BABY ORGANIC SPINACH SALAD** with Maine Lobster meat, poached shrimp, lump crab meat, cold smoked Maine scallops, toasted pine nuts, hearts of palm, caramelized onions, red grapes & a Green Goddess, grainy mustard, champagne, creme fraiche dressing \$18

**SIMPLE SOUTHERN SALAD**, but goooooood! A wedge of chilled iceberg lettuce, creamy blue cheese, buttermilk dressing, crisp apple-wood smoky bacon bits & chives \$8

**CAESAR SALAD** with hearts of baby romaine, cherry tomatoes, oil cured olives, parmesan cheese and truffled croutons \$8

**FARMER'S MARKET SALAD** of house mixed baby greens, southern style pickled beets, hearts of palm and toasted sunflower seeds. Choice of dressings - balsamic herb vinaigrette, creamy goat cheese, creamy bleu cheese buttermilk, PLG's 1000 Island and Ranch \$8

## **CHEF'S SUGGESTIONS ~ FROM THE SEA**

**"HONG KONG STYLE" DAY BOAT JUMBO DIVER SCALLOPS (Grand Banks, MA)** with peanut sticky rice, green onions, fresh basil, sautéed bok choy, sesame spinach & shiitake mushrooms \$32

**HARDWOOD CHARCOAL GRILLED WILD STRIPED BASS "ROCK FISH" (Outer Banks, NC)** over goat cheese, truffle whipped potatoes, sautéed butternut squash ribbons, roasted almonds and a red wine, cracked olive, roasted tomato, fresh oregano sauce \$30

**HARDWOOD CHARCOAL CERTIFIED ORGANIC SALMON (British Columbia, CA)** over a Russian Banana fingerling potato, sweet onion, smoked salmon "hash", sautéed baby broccoli w/shiitake mushrooms and a marinated cucumber, fresh fennel, fennel pollen, artichoke heart vinaigrette \$28 (price varies according to the variety of Salmon served...)

**CHARCOAL GRILLED (RARE) #1 GRADE YELLOW FIN TUNA (Hawaii)** over wasabi whipped potatoes, grilled marinated baby bok choy, sautéed shiitake mushrooms with edamame and a sweet potato, coconut, peanut, green curry paste broth \$36

**PARMESAN-PECAN CRUSTED FRIED CATFISH (Naturally Raised, North Carolina)** over creamy Anson Mill's slow roasted polenta, Southern style collard greens, ancho chili remoulade and a grainy mustard, tasso ham, roasted garlic pan sauce \$24

**SEASONAL VEGETABLE PLATTER** the Chef prepares a beautiful and gracious assortment of freshly prepared seasonable vegetables, grains and carbs - roasted, grilled, sautéed, you name it...it's there. \$20

## **CHEF SUGGESTIONS ~ FROM THE FARM**

**HARD WOOD CHARCOAL GRILLED, MARINATED WAGYU FLANK STEAK (Strube Ranch, Texas)** with grilled asparagus, French horn mushrooms, red skinned potatoes, baby organic arugula tossed in a walnut, Dijon mustard, aged sherry vinaigrette, crumbled "Rogue Creamery" Oregon Blue Cheese, caramelized walnuts and a Ligurian olive pesto \$26

**WOOD GRILLED BREAST OF GENUINE LONG ISLAND DUCK (Aqueboque, L.I., New York)** over coconut, Madras curry, dried mango sticky rice, with a duck confit ~ tasso ham egg roll, spiced fresh fruit compote, seared snow peas and a "candied" Gala apple, ginger glaze \$26

**MOLASSES-STAR ANISE MARINATED "BROKEN ARROW RANCH" ANTELOPE TENDERLOIN (Texas)** with grilled venison & wild blueberry sausage, brown sugar-maple mashed "Johnston County" sweet potatoes, skillet seared brussel sprouts and a Bosc pear, white port, golden raisin compote \$38

**HERB ROASTED HALF OF DE-BONED "BELL & EVANS- FREE RANGE" CHICKEN** with dried tomato-Italian sausage risotto, wilted spinach with sautéed piquillo pepper-sweet onion-fresh fennel \$24

**"MONGOLIAN STYLE" HEIRLOOM BERKSHIRE PORK TENDERLOIN (Heritage Pork, Iowa)** with a pulled NC pork bbq& roasted sweet potato hash, skillet seared basil corn, balsamic glazed cabbage,, chutney and a sweet-n-tangy balsamic, plum BBQ jus \$28 (Chef's Favorite!)

**SEASONAL VEGETABLE PLATTER** the Chef prepares a beautiful and gracious assortment of freshly prepared seasonal vegetables, roasted, sautéed and grilled...plus polenta, mashed potatoes and sweet potato puree \$22

## **SELECTIONS OF STEAKS, CHOPS & FILETS**

**"THICK CUT" BEEF PORTERHOUSE (26 OZ) \$46**

**"COWBOY STEAK" BONE IN RIB-EYE CHOP (22 OZ) \$42**

**DELMONICO STEAK "Century Farm - Naturally Raised" Certified Black Angus, (Lake County, Oregon) 18 oz ~ \$39**

**"KANSAS CITY" BONE IN STRIP STEAK (20 oz) ~ \$40**

**NY STRIP STEAK "Petite Center Cut" 10 oz ~ \$32**

**U.S.D.A. PRIME GRADE "Baseball Cut" BEEF SIRLOIN STEAK - 10 oz \$33 (Nebraska)**

**FILET MIGNON (9 OZ) ~ \$39 or "Petite Cut" FILET MIGNON (6 oz) ~ \$34**

**HERB CRUSTED DOUBLE CUT VEAL PORTERHOUSE CHOP 18 oz ~ \$45 (Marcho Farms, Pennsylvania)**

**AMERICAN WAGYU/ANGUS "KOBE STYLE" NEW YORK STRIP STEAK "grade 7" (12 OZ)  
~ \$60 (Snake River Farms, Idaho)**

**Choose your preparation: Meats are seasoned with a special blend of Hawaiian Red Sea salt & smoked Telicherry Peppercorns** Hard Wood Grilled - Espresso Rubbed/Pan Seared - House Made Cajun Spice rubbed - "Peppercorn-Pittsburgh"

**All steaks, chops and filets come with cipollini onions & your choice of potato, vegetable and sauce - additional sides \$5 each**

**Potatoes** ~ "Pound Cake" Loaded Mashed Potatoes ~ Sea Salt Baked Idaho Potato stuffed with aged White Cheddar, Smoky Bacon & Chive Butter ~ Twice Baked Potato w/roasted garlic & 3 cheeses ~ Parmesan Truffle Matchstick Fries ~ Sweet Potato Fries w/ malt vinegar aioli ~ "Logan's Bacony Skillet Potatoes ~ Mashed "Johnston County, NC" sweet potatoes - lightly scented with mild curry and wildflower honey ~ Balsamic Sea Salt Seasoned "Tater Tots" ~ House Made bacon-studded "Mac-n-Cheese"

**Vegetables** ~ Sautéed Asparagus ~ Bacon-Balsamic Braised Cauliflower ~ Shawn's Baked Creamed Spinach w/smoky bacon and parmesan ~ Garlicky buttered Spinach ~ Sautéed Baby Broccoli w/ Shiitake Mushrooms ~ Thyme buttered baby green beans ~ Skillet seared Basil Corn ~ "Drunken Mushrooms, sautéed in rain water madeira

**Sauces** ~ Peppercorn, Brandy, Sundried Tomato sauce ~ House Made P-1 Steak Sauce ~ Blue Cheese, Roasted Garlic, Balsamic Glaze ~ Chanterelle Mushroom "Stroganoff" ~ Horseradish, Roasted Pepper Crema ~ Truffled Maitre d' hotel Butter ~ "Hunter's Sauce with Porcini mushrooms, port wine & fresh tarragon

## **DESSERTS & ARTESAN CHEESES**

**FRESH LOCAL BERRY PANNA COTTA** with a blackberry, strawberry sauce and a lemon biscotti \$8

**SHANE'S WARM BAKLAVA** with fresh cranberry caramel sauce and rum raisin ice cream \$8

**LOCAL BLUEBERRY, LEMON BUTTERMILK TARTE** with a blueberry syrup \$8

**PORT LAND GRILLE'S TIRAMISU** \$8

**SOUTHERN COMFORT & CARAMEL WALNUT TART** with butterscotch sauce and vanilla ice cream \$8

**DOUBLE DARK CHOCOLATE CAKE** with a shot of ice cold milk, and an apricot, mango & orange sauce & chantilly cream \$8

**MOLTEN CHOCOLATE MOUSSE CAKE** with a scoop of butter pecan ice cream and a pool of butterscotch sauce \$8

**NOT YOUR ORDINARY COCONUT CAKE** with pistachio anglaise \$8

**COCONUT VANILLA BEAN CREME BRULEE & RAISIN, MANGO RICE PUDDING DUO** with wafer cookie \$8

**WARM "NEWBERRY FARM'S" BLUEBERRY POUND CAKE** with a pecan crumb topping, local blueberry, star anise sauce and vanilla ice cream \$8

**GOAT'S MILK AGED CHEDDAR CHEESE** (Cypress Grove's Farm, Napa Valley) \$4

**MAHON** ~ pasteurized cow's milk cheese (Minorca, Spain) \$4

**"PURPLE HAZE" CHEVRE** ~ lavender fennel pollen infused goat's milk chevre Cypress Grove's Farm (Napa) \$4

**MIDNIGHT MOON** ~ one year aged goat's milk cheese, Cypress Grove Farm, (Napa, CA) \$4

**REBLOCHON** semi-soft aged unpasteurized cow's milk cheese (Arvis, France) \$4

**ARTESANO MANCHEGO** ~ firm aged Manchego sheep's milk cheese (Spain) \$4