# Regatta Lunch and Dinner Menu

## APPETIZERS

Nachos Grande $16

House-made corn tortilla chips with black beans, guacamole, sour cream,

fresh pico de gallo, jalapenos & cheddar jack cheese

Add Chicken +$5, Ground Beef +$6, Steak +$8, Shrimp +$9.

Beer-Battered Onion Rings $12

Freshly sliced & beer-battered Vidalia onions, deep-fried & served with Cajun dipping sauce

Bang Bang Shrimp $18

Thai chili marinated grilled shrimp skewers, served on mixed greens

Jumbo-Lump Crab Cake $20

North Carolina blue crab served on bed of arugula with a side of chipotle aioli

Warm Soft Pretzels $12

Four kosher sea-salted pretzel rods, served with cheese dipping sauce

Chicken Tenders $15

Buttermilk soaked, breaded chicken and a side of french fries

Your choice of plain or tossed in buffalo sauce & served with ranch, honey mustard, or blue cheese.

## SOUPS & SALADS

New England Clam Chowder, Cup $7.50, Crock $10

French Onion Soup $10

Greek Salad $16

Feta cheese, Kalamata olives, English cucumbers, heirloom tomato,

 Peruvian Sweety Drop peppers, served with Greek dressing

Add Chicken +$5, Steak +$8, Shrimp +$9.

Caesar Salad $15

Romaine tossed with creamy Caesar dressing, bacon bits, pickled onions,

topped with house-made croutons and shaved Parmesan cheese

Add Chicken +$5, Steak +$8, Shrimp +$9.

Cobb Salad $18

Roasted diced turkey & ham, tomatoes, hardboiled egg, onions, bacon bits, cucumber, & bleu crumble

Choice of dressings: ranch, honey mustard, or balsamic

## BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED WITH FRIES

CBA Burger $16

8oz Certified Black Angus Beef served with lettuce, tomato & red onion on a toasted brioche bun

Add American, Swiss, or cheddar cheese +$1, Caramelized Onions +$1, Fried Egg +$2, Guacamole +$2.50, Pico de Gallo +$1.50, Bacon +$2.

Cowboy Burger $20

8oz Certified Black Angus Beef served with Swiss cheese, mushrooms,

onion rings, bacon, BBQ sauce, and lettuce

Lobster Roll $27

Maine lobster mixed with an Old Bay-lemon aioli & romaine hearts on a toasted brioche bun

Crab Cake BLT $23

North Carolina blue crab served with bacon, lettuce, tomato & chipotle aioli on a brioche bun

## ENTRÉES

Fish & Chips $21

Local haddock fried to perfection, served with fries, tartar sauce & coleslaw

Grilled Steak Tips $25

House-marinated tips served with rice and a vegetable medley

Simply Grilled $25

Grilled with infused herb oil, served with roasted asparagus

Your choice of either Salmon, Mahi-Mahi, or Shrimp.

Filet Mignon $34

8oz filet mignon served with whipped mashed potatoes, asparagus & compound butter

Lemon Chicken $21

Boneless chicken breasts pan-roasted with shallots, herbs & lemon,

served with your choice of starch & seasonal vegetables

Before placing your order, please inform your server if anyone in your party has a food allergy.

Starred ITEMS ARE SERVED RAW, UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF BORNE ILLNESS.

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY MAY BE ADDED TO YOUR BILL.