

Fine Dining Restaurant Dinner 5pm-8pm

DINNER PLATTERS

Choice of soup or salad \$5 entree split plate fee Teriyaki Pork Tenderloin \$29 \$52 Carolina Crusted Filet Grilled tenderloin medallions on garlic mashed Tapoco's very own Carolina crusted beef potatoes with fried garlic sesame infused tenderloin, topped with herbed Mâitre d'Hôtel teriyaki glaze & roasted red pepper pineapple butter and a behemoth of a baked potato. Additional \$3 for loaded style salsa Recommended Wine Pairing: Sycamore Lane Pinot Grigo Recommended Wine Pairing: Coastal Vines Pinot Noir **Pecan Crusted Trout** \$33 Rustic Chicken Marsala \$35 Locally sourced rainbow trout encrusted with milled pecan flour, nutty browned butter and Skin-on chicken breast smothered with marsala golden fried hushpuppies with maple syrup garlic mushroom sauce, served on a savory Recommended Wine Pairing: potato cake with porcini mushroom dust Sycamore Lane Chardonnay Recommended Wine Pairing: Beringer White Zinfandel Shrimp and Scallop Scampi \$36 Tiger shrimp and sautéd bay scallops broiled in Smoky Mountain Mac & Cheese \$27 garlic butter with toast points and angel hair Cavatappi pasta with Applewood smoked bacon, pit ham, and pulled pork swimming in aged Recommended Wine Pairing: cheddar sauce with spice rubbed Japanese bread Kendall Jackson Chardonnay crumbs Maple Bacon Burger {Available without meat \$19} \$25 Recommended Wine Pairing: Made to order with sweet glazed bacon, smoked Moulinde Gassac Guilhem Rosé gouda cheese, maple aioli and sunny side up egg served with seasoned crispy steak fries Brittany's Fire ダガガガガ \$24 Recommended Wine Pairing: Diced chicken dry rubbed with pulverized chili Sycamore Lane Cabernet spice blend, sauteed with sriracha infused Szechuan sauce, served with white rice and Salmon Angel \$34 edamame Sauteed filet of salmon on angel hair pasta Recommended Wine Pairing: with steaming chardonnay bath, sun-dried Fess Parker Reisling tomatoes, fresh basil with chopped garlic and Jumbo Lump Crab Cakes lemon Sweet white jumbo lump crab cakes with saffron Recommended Pairing: Biltmore Chardonnay citrus sauce and spicy aioli and garlic mashed potato Recommended Wine Pairing: Kim Crawford Sauvignon Blanc **APPETIZERS** DESSERT \$14 Artichoke Dip \$14 Tiramisu Lush spinach and tender artichoke hearts Layers of sponge cake soaked in coffee and melded with heavy cream and cream cheese, liqueur with dark cocoa powder and mascarpone creating a smooth, savory indulgence. Topped cheese with tangy feta cheese, this masterpiece is Espresso Créme Brûlée \$12 served up with warm white corn tortilla chips A soft crystal espresso infused créme brûlée served with chocolate covered espresso beans \$15 Trout Cakes A tasty appetizer made with local trout, tender Caramel Apple Crunch Pie \$14 on the inside yet crispy on the outside, served Spicy peanut oatmeal crumble with baked cinnamon with house made Sriracha apples à la mode and topped warm caramel on

\$17

Fried Calamari

sauces

Bread crumb encrusted calamari rings fried

perfectly tender and served with a duet of

zesty remoulade and sweet Thai red chili

classic creme Anglaise

Recommended Dessert Wine Pairing:

Ruffino Moscato D'Asti