

Monday, June 13, 2016

APPETIZERS

Chilled Peel-n-Eat Shrimp Half Pound of Beer Poached and Old Bay Spiced, Chilled Local Shrimp Served with Cocktail Sauce | \$12.99

Beef Satay Tender Slivers of Filet Mignon Marinated in our Asian Sauce Served with Spicy Thai Peanut Sauce and Asian Slaw | Personal Size - \$9.99 | Sharing Size - \$14.99

Grilled Green Onion and Artichoke Dip Flash Grilled Green Onions and Mixed Cheeses; Served with Butter Crackers | \$11.99

Fried Oysters Large, Crispy, Flash Fried, Virginia Oysters -- Served with our Spicy Remoulade | \$13.99

Crab Fritters Panko Breadcrumb Encrusted and Lightly Fried Delights of Crab Goodness Served with Cilantro-Lime Tartar Sauce | \$15.99

SOUP AND SALADS

Outer Banks Seafood Chowder Fresh Local Seafood with Potatoes, Currituck Corn, Carrots, Celery, Onion, Cream and Sherry – Two Time Outer Banks Chowder Cookoff Award Winner | \$8.99

Asparagus Soup Fresh Asparagus, Sweet Shallots, and Rich Cream Finished with Lump Crabmeat, Toasted Bread Crumbs, and Fresh Herbs | \$7.99

Garden Salad Mixed Greens and Fresh Vegetables With Your Choice of House Made Dressings: Mike's Creamy Roquefort, Ranch, Balsamic Vinaigrette, or Honey-Citrus Vinaigrette | \$7.99

Nutty Goat Salad Mixed Greens, Fresh Tomatoes, Sliced Red Onion, Goat Cheese and Toasted Pecans with Balsamic Vinaigrette | \$9.99

Honey Bleu Salad Crisp Romaine, Local Blueberries, Crumbled Bleu Cheese, Smoked Bacon, House Pickled Fiddlehead Ferns with Honey Citrus Vinaigrette | \$9.99

You may add the following to any of our salads:

Grilled Filet Mignon Kabobs \$18 | Crab Cake \$12 | Grilled Chicken \$8 | Fried Oysters \$12

FEATURED ENTREES

Mike's Famous Crab Cakes Our Award Winning Cakes are Made From Hand Picked Lump Crabmeat with Very Little Filler and Broiled to Perfection and Topped with Currituck Corn Salsa | One For \$21.99 | a Pair for \$27.99

Pasta of the Day Lump Crabmeat, Baby Clams, Local Tuna, and Smoked Ham Sautéed in a Creole Tomato Sauce, Tossed with Fusilli Pasta and Topped with Freshly Grated Parmesan Cheese | \$24.99

Vegetable Pasta Squash, Zucchini, Roast Garlic and Crimini Mushrooms Sautéed in a Tomato and Fresh Basil Cream Sauce, Tossed with Fusilli Pasta; Finished with Freshly Grated Parmesan Cheese | \$19.99

Roast Chicken Herb and Garlic Marinated, Hardwood Grilled and Roasted Semi- Boneless Breast of Natural Chicken and Roasted Crimini Mushrooms Finished with White Truffle Oil and Chicken Jus | \$21.99

Atlantic Salmon Sesame Seed Encrusted, Pan Seared and Topped with Sesame Cilantro Slaw and Sweet Soy Molasses | \$25.99

Local Swordfish Herb and Garlic Marinated, Hardwood Grilled and Drizzled with Lemon Basil Vinaigrette | \$24.99

Gulfstream Mahi- Mahi Island Spiced, Pan Sautéed and Finished with a Pineapple Rum Glaze | \$24.99

Surf and Turf For Two Our Signature 18 ounce Dry Aged NY Strip and a Pair of Mike's Famous Crab Cakes Finished with Currituck Corn Salsa | \$74.99

GRILL ROOM STEAKS AND CHOPS

All our meats are hand selected aged and cut in house, then marinated, seasoned and grilled over native hardwoods and are available with your choice of our homemade sauces and butters:

Creamy Horseradish Sauce, Béarnaise Butter, Bleu Cheese Butter or Stone Ground Mustard Cream

Filet Mignon | 6 ounce - \$28.99 | 10 ounce Butcher's Center Cut - \$39.99
Super tender steak cut from Domestic beef tenderloins

Ribeye (16 ounces) | \$43.99
USDA PRIME | Certified Angus

Grill Room Strip (18 ounces) | \$49.99
Center Cut, Dry-Aged Master Piece- Our Signature Steak

New York Strip (12 ounces) | \$39.99
USDA PRIME | Certified Angus

Pork Chop (12-14 ounces) | \$24.99
Bone- Rib Chop | Pasture Raised | Natural | Seven Springs, NC

Please request how you would like your meat prepared: RARE- very red, cool center | MEDIUM RARE- red, warm center | MEDIUM- pink center MEDIUM WELL- slightly pink center | WELL DONE- cooked throughout, no pink.

Medium Well and Well Done Filet Mignon preparations are butter-fried to ensure a more pleasurable dining experience for our customers.

**** All entrees, (except pasta dishes) steaks and chops come with roasted garlic mashed potatoes and fresh green beans

**We are open EVERY day – Lunch 12-3 outside on the deck and dinner starting at 5pm
Live Music Tuesday-Friday Evenings Starting at 6pm and Saturday Afternoons
Join us for Brunch on Sundays-11am-3pm**

LUNCH MENU 12-3PM 7 DAYS A WEEK ON OUR COVERED DECK ONLY!!!

APPETIZERS

- Crab Fritters** Panko Breadcrumb Encrusted and Lightly Fried Delights of Crab Goodness -- Served with a Cilantro Lime Tarter Sauce | \$15.99
- Beef Satay** Tender Slivers of Filet Mignon Marinated in our Asian Sauce Served with Spicy Thai Peanut Sauce and Asian Slaw | \$9.99
- Fried Oysters** Crisp Flash Fried Virginia Oysters with Spicy Remoulade | \$13.99
- Grilled Green Onion and Artichoke Dip** Flash Grilled Green Onions and Artichokes with Parmesan Cheese | \$9.99

SALADS

- Chef Salad** House Smoked Turkey Breast and Tavern Ham with Hard Boiled Egg, Chopped Bacon, Tomatoes, Red Onions and Shredded Cheese with Baby Greens | \$13.99
- Garden Salad** Baby Greens and Fresh Vegetables With Your Choice of Housemade Dressings: Mike's Creamy Roquefort, Ranch, Honey-Citrus Vinaigrette or Balsamic Vinaigrette | \$7.99
- Nutty Goat Salad** Baby Greens, Tomatoes, Crisp Cucumbers, Red Onion, Goat Cheese and Toasted Pecans with Balsamic Vinaigrette | \$9.99
- You may add the following to any Salad:**
- Fried Oysters or a Crabcake | \$12
- Fried Flounder | \$10
- House Smoked Turkey Breast, Spicy Fried Chicken | \$7

PANINIS

*Served with your choice of **potato salad, chips or a house salad***

- Turkey** House Smoked Turkey with Sharp Cheddar, Applewood Smoked Bacon and Basil Mayo | \$10.99
- Classic Ham and Swiss** Tavern Ham, Swiss and Spicy Dijon | \$9.99
- 3 Cheese** Swiss, Goat Cheese and Sharp Cheddar | \$9.99
- The Cadillac** Swiss, Goat Cheese, Sharp Cheddar, Fresh Tomato and Fresh Basil | \$10.99

SANDWICHES

*Served with your choice of **potato salad, chips or a house salad***

- Spicy Fried Chicken** Tender Breast of Chicken – Hand Breaded with our Special Spices and Crispy Fried – Served on a Toasted Brioche Roll - The Local's Favorite | \$9.99 (with Ranch or Creamy Roquefort) Add Bacon \$1 Add Cheese \$1
- Fried Oyster** A Half Dozen Crisp, Flash Fried Virginia Oysters on a Toasted Brioche Roll – Served with our Spicy Remoulade Sauce | \$13.99
- Mike's Famous Crab Cake** Fresh Lump Crabmeat, Spices and Very Little Filler, Broiled To Perfection -- Served on a Toasted Brioche Roll with Fresh Corn Salsa | \$15.99
- NC BBQ** House Smoked Pulled Pork Seasoned the Eastern North Carolina Way with Vinegar and Chiles on a Toasted Brioche Roll Topped with Cole Slaw | \$8.99
- Crispy Fried Flounder** Hand Breaded and Fried to a Perfect Golden Brown on a Toasted Brioche Roll with Spicy Remoulade | \$11.99

ENTREES

*Served with a **house salad and your choice of potato salad or chips***

- Mike's Famous Crabcake** Fresh Lump Crabmeat, Spices and Very Little Filler, Broiled To Perfection -- Served with Fresh Corn Salsa | \$18.99
- NC BBQ** House Smoked Pulled Pork Seasoned the Eastern North Carolina Way with Vinegar and Chiles | \$10.99
- Fried Oysters** Eight Crisp, Flash Fried Virginia Oysters – Served with our Spicy Remoulade Sauce | \$16.99
- Fried Flounder** Generous Portion Hand Breaded and Fried to a Perfect Golden Brown | \$15.99

LITTLE ONES – 12 and under please

- Chicken Fingers with Chips or House Salad | \$8.99
- Buttered Noodles or with Marinara Sauce | \$6.99

Our Wines, Beers and Cocktails are Ever-changing. Please Ask Your Server About Seasonal Beers

WINES (bottle/glass) Very Extensive Bottle List Available – If you are interested, please ask your bartender or server

<u>Whites</u>		<u>Reds</u>	
Alamos Torrontes	\$7/\$28	In Situ Reserva Cabernet Sauvignon	\$8/\$28
Alias Chardonnay	\$8/\$28	TreMonte Malbec	\$8/\$28
Ca' Di Ponti Pinot Grigio	\$9/\$32	The Vines Pinot Noir	\$8/\$28

FEATURED COCKTAILS

Grill Room Margarita ~ patron, cointreau, sour, lime and orange juice on the rocks \$12

The Fuller ~ tito's handmade vodka, muddled citrus, bitters, club soda & ginger ale over ice \$9

Grill Room Sangria ~ A housemade blend of Tremonte Malbec, Triple Sec, Sprite and Fresh Fruit \$8

ICE COLD CANNED BEER

Budweiser	St. Louis, MO		\$4.00
Bud Light	St. Louis, MO		\$4.00
Michelob Ultra	St. Louis, MO		\$4.00
Coors Light	Golden, CO		\$4.00
Yuengling Lager	Pottsville, PA		\$4.00
Corona	Mexico		\$5.00
Avery Ellie Brown Ale	Boulder, CO		\$6.00
Bell's Oberon	Comstock, MI		\$6.00
Dale's Pale Ale	Brevard, NC		\$6.00
Unita HopNosh	Salt Lake City, UT		\$6.00
Guinness Draught	Dublin, Ireland	14.9 ounce	\$6.00
Bell's Two Hearted Ale	Comstock, MI	16 ounce	\$8.00
OB Brewing Station Lemongrass Wheat Ale	Kill Devil Hills, NC	16 ounce	\$8.00

Bottled Drinks: Root Beer, Orange Crush Soda, Nantucket Nectar's Lemonade, Yoo Hoo.....\$2.99

Juices: Orange, Grapefruit, Pineapple, Apple & Cranberry\$2.99

Bottled Water: Aqua Panna (still water) 0.5 liter- \$2.99, 1 liter \$5.99

Pelligrino (sparkling water) 750ml-\$3.99

Sodas: Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Dr Pepper, Mountain Dew

Mike Dianna's Grill Room is open seven days a week. We serve lunch on the deck from 12 noon until 3:00pm. Dinner begins at 5:00 pm indoors in our comfortable dining rooms. Sunday Brunch is also available from 11:00 am until 3:00 pm. Reservations are highly recommended for dinner.

Mike Dianna's Grill Room Sunday Brunch Menu

Featuring our \$5 Bloody Mary Bar, \$5 Mimosas and ½ off any bottle of wine

APPETIZERS

Crab Fritters- Panko Breadcrumb Encrusted and Lightly Fried Delights of Crab Goodness with our Cilantro-Lime Tartar Sauce | \$15.99

Grilled Green Onion and Artichoke Dip Flashed Grilled Green Onions and Mixed Cheeses; Served with Butter Crackers | \$11.99

Fried Oysters Crispy, Flash Fried, Large Virginia Oysters -- Served with our Spicy Remoulade | \$13.99

Beef Satay Tender Slivers of Filet Mignon Marinated in our Asian Sauce Served with Spicy Thai Peanut Sauce and Asian Slaw Personal Size | \$8.99 Sharing Size | \$14.99

SOUP AND SALADS

Outer Banks Seafood Chowder Fresh Local Seafood with Potatoes, Currituck Corn, Carrots, Celery, Onion, Cream and Sherry – Two Time Outer Banks Chowder Cookoff Award Winner | \$8.99

Asparagus Soup Fresh Asparagus, Sweet Shallots and Rich Cream Finished with Lump Crabmeat, Toasted Bread Crumbs and Fresh Herbs | \$7.99

Garden Salad Mixed Greens and Fresh Vegetables With Your Choice of Housemade Dressings: Mike's Creamy Roquefort, Ranch, Balsamic Vinaigrette, Honey-Citrus Vinaigrette | \$7.99

Nutty Goat Salad Mixed Greens, Fresh Tomatoes, Sliced Red Onion, Goat Cheese and Toasted Pecans with Balsamic Vinaigrette \$9.99

Chef Salad Roasted Turkey Breast, Smoked Ham and Sharp Cheddar with Hard Boiled Egg, Chopped Bacon, Tomatoes and Red Onions with Baby Greens \$13.99

You may add the following to any Salad:

Spicy Fried Chicken \$7 | Crab Cake \$12 | Fried Oysters \$12

TODAY'S FEATURES

MDGR French Toast Fluffy Challah Bread, Dipped in our Cinnamon Crème Brulee Batter and Griddled to Perfection – Served with Whipped Butter, Maple Syrup and Your Choice of Applewood Smoked Bacon or Country Sausage | \$8.99

Huevos Rancheros Sunny Side Up Fried Egg over Slow Cooked Pulled Pork and Black Bean - Corn Salsa on a Crispy Corn Tortilla, Finished with Ranchero Sauce – Served with Your Choice of Home Fries or Creamy Grits | \$11.99

Chicken Biscuit Our Spicy Fried Chicken on Homemade Buttermilk Biscuits topped with a Sunny Side Up Fried Egg – Served with Your Choice of Home Fries or Creamy Grits | \$11.99

Biscuits and Sausage Gravy Our Super Tasty Country Sausage Gravy over Homemade Buttermilk Biscuits – Served with Your Choice of Home Fries or Creamy Grits | \$8.99 | We use hand ground, local sausage from Butcher Block

The Omelet Smoked Ham, Red Bell Pepper, Onion and Goat Cheese (Add Lump Crabmeat +\$6) – Served with Your Choice of Home Fries or Creamy Grits and a Homemade Buttermilk Biscuit | \$9.99

Mike's Famous Crab Cake Sandwich Fresh Lump Crabmeat, Spices and Very Little Filler, Broiled To Perfection -- Served on a Toasted Brioche Roll with Fresh Corn Salsa – Served with Potato Chips or a House Salad | \$15.99

NC BBQ Sandwich House Smoked Pulled Pork Seasoned the Eastern North Carolina Way with Vinegar and Chiles on a Toasted Brioche Roll Topped with Cole Slaw – Served with Potato Chips or a House Salad | \$8.99

Turkey Panini Roasted Turkey with Sharp Cheddar, Applewood Smoked Bacon and Basil Mayo – Served with Potato Chips or a House Salad | \$10.99

Fried Oyster A Half Dozen Crisp, Flash Fried Virginia Oysters on a Toasted Brioche Roll – Served with our Spicy Remoulade Sauce | \$13.99

Sides

Homemade Biscuit | \$1

One Egg | \$1

Bacon | \$2.99

Sausage | \$2.99

Sausage Gravy | \$3.99

Homefries | \$2

Grits | \$1.99

Kid's Menu

Pasta with Melted Butter or Marinara Sauce | \$6.99

Three Cheese Ravioli with Melted Butter or Marinara Sauce | \$9.99

Chicken Tenders with Homefries, Grits, Garden Salad or Potato Chips | \$8.99

**We are open every evening starting at 5pm. Join us for Brunch on Sundays. 11am-3pm
Live Music on the deck Tuesday-Friday Evenings and Saturday Afternoons. This Wednesday The Fritz Free Show!! 10pm**

Mike & Dianna's
**GRILL
ROOM**

**USDA PRIME BEEF
FRESH FISH & MORE**

KIDS MEALS

**CHICKEN TENDERS SERVED WITH MASHED POTATOES AND GREEN
BEANS
\$8.99**

**GRILLED CHICKEN BREAST WITH MASHED POTATOES AND GREEN
BEANS
\$9.99**

**MARINATED FILET MIGNON KABOB WITH MASHED POTATOES AND
GREEN BEANS
\$14.99**

**PASTA WITH MELTED BUTTER or MARINARA
\$6.99**

**THREE CHEESE RAVOLI WITH BUTTER or MARINARA
\$9.99**

***** Children 12 and under only please*****



Mike & Dianna's
GRILL
ROOM

USDA PRIME BEEF
FRESH FISH & MORE

KIDS' COCKTAILS

Strawberry Daiquiri \$3.95

Pina Colada \$3.95

Roy Roger \$2.99

Shirley Temple \$2.99

Delicious Bottled Sodas

**ORANGE CRUSH, YOO HOO, NANTUCKET NECTAR'S LEMONADE,
STEWARTS ROOT BEER.....\$2.99**

Juices

ORANGE, PINEAPPLE, APPLE, & CRANBERRY\$2.99

Fountain Drinks

**PEPSI, DIET PEPSI, GINGER ALE, SIERRA MIST, MOUNTAIN DEW,
DR. PEPPER.....\$2.99**

Milk....\$2.99 Iced Tea....\$2.50

