

DEACON TOWER GRILLE

APPETIZERS

CRAB DIP 10

LUMP CRAB, PEPPERJACK,
HOUSE CRACKERS

BLACK BEAN CAKES 8

CORN SALSA, SOUR CREAM, SCALLION

CALAMARI 9

SWEET CHILI AND RED SAUCES

PIMENTO CHEESE 7

SUMMER SAUSAGE, MUSTARD, HOUSE CRACKERS

CRAB CAKES 11

PETITE SALAD, REMOULADE

SOUP & SALAD

SOUP OF THE DAY 4/6

HOUSE 5

ROMAINE, CUCUMBER, TOMATO, BACON,
SMOKED GOUDA, CROUTONS, RANCH

CAESAR 5

ROMAINE, PARMESAN, CROUTONS

BLEU 6

ROMAINE, CUCUMBER, TOMATO, BLEU CRUMBLES,
EGG, ALMOND, PICKLED ONION, BALSAMIC VINAIGRETTE

SPRING GREENS 6

CLEMENTINES, GRAPE TOMATOES, DRIED CHERRIES, GOAT
CHEESE, LEMON SHALLOT VINAIGRETTE

PIZZA

FIESTA 9

BLACK BEAN PUREE, TOMATOES, CHEESES, CILANTRO

PEPPERONI 9

RED SAUCE, MOZZARELLA

CAPRESE 8

GRAPE TOMATOES, FRESH MOZZARELLA, BASIL, GARLIC

BBQ CHICKEN 10

HONEY BBQ, RED ONION, BACON, SMOKED GOUDA

PLATES

HOUSE, CAESAR SALAD OR SOUP
AND CHOICE OF SIDE

ANGUS FILET 29

WHISKEY PEPPERCORN SAUCE

SHRIMP & GRITS 23

COUNTRY HAM, TOMATO SCALLION BUTTER SAUCE

VEAL RIB CHOP 28

DIJON CHICKPEA SALAD, SPICED TOMATO CHUTNEY

CHICKEN WITH ARTICHOKE 20

TOMATOES, MUSHROOMS, BROCCOLI, LINGUINI

NORTH CAROLINA FLOUNDER 26

SWEET POTATO CRISPS, ORANGE BASIL BUTTER

ANGUS CHOPPED STEAK 18

MUSHROOM GRAVY

MARINATED ANGUS FLANK STEAK 19

PETITE SALAD, AVOCADO CHIMICHURRI SAUCE

GRILLED SALMON 21

MUSTARD SHALLOT BUTTER

PRIME RIB 27

HORSERADISH SAUCE, AU JUS

CAJUN CATFISH 18

TARTAR SAUCE

ROSEMARY CHICKEN 20

MASHED POTATOES, PAN GRAVY

SCALLOPS 25

COUNTRY HAM, CORN, DILL SAUCE

PORK CHOP 20

BBQ DRY RUB, JALAPENO PEACH PRESERVES

LINGUINI CARBONARA 18

BACON, PEPPERS, ONIONS, CRE



