

# Winningham Court



## Appetizers

**Shrimp Cocktail**  
*cocktail sauce, lemon*

**Arugula, Prosciutto & Parmesan**  
*extra virgin olive oil, fresh cracked pepper*

**Lump Crab Cake**  
*sweet pepper relish remoulade, petite salad*

**Smoked Salmon Bruschetta**  
*baguette, horseradish crème, capers*

**Asparagus Vichyssoise**

## Salads

**Caesar Salad**  
*crouton, white anchovy, fried caper, parmesan tuile*

**Poached Pear Salad**  
*mesclun green, caramelized pear, Point Reyes bleu cheese, pecan, key lime vinaigrette*

**Arugula Salad**  
*celery, fennel, Honeycrisp apple, pecorino, walnut, extra virgin olive oil, lemon juice*

**Spinach Salad Caprese**  
*Roma tomato, fresh mozzarella, grilled red onion, sweet balsamic vinaigrette*

## Entrees

**Catch of the Day**  
*Carolina Gold rice pilaf, sauté of fava, haricot vert & snow pea, pan sauce*

**Grilled Veal Tenderloin**  
*roasted fingerling potato, leek, house bacon, jus*

**Tuna Nicoise**  
*haricot vert, cherry tomato, potato, egg, mesclun green, red wine vinaigrette*

**Pappardelle Pasta**  
*beech mushroom, squash, zucchini, heirloom grape tomato, pesto cream sauce*

**Rock Shrimp Pasta**  
*fines herbes, angel hair pasta, lemon garlic butter sauce*

**Grilled Rack of Lamb**  
*rosemary fondant potato, haricot vert, veal demi-glace*

**Filet Mignon**  
*asparagus, whipped potato, bordelaise*