



T H E CHEF'S TABLE

RESOLUTELY NATURAL. ELEGANTLY EVOLVING.

Nicole Palazzo, Executive Chef
Matt St Cyr, Sous Chef
Jesse Wilhelm, Sushi Chef

Small Plates

BLACKENED CHICKEN TACOS caramelized onion, arugula and goat cheese fondue 12

BLACKENED SHRIMP TACOS cilantro lime mango slaw and fresh avocado 12

GF **BEEF CARPACCIO** fresh arugula, extra virgin olive oil, capers, shaved Parmigiano Reggiano 16

GF **HOME SMOKED SALMON CARPACCIO** crème fraîche, shaved red onion, capers, fresh arugula 16

TOMATO BREAD heirloom tomatoes, fresh garlic atop house-made focaccia bread, E.V.O.O., Parmigiano Reggiano 11

TEMPURA SOFT SHELL CRAB seaweed salad, sweet Thai chili 16

CRISPY EGGPLANT local honey, fresh rosemary 10

GF **ROASTED SWEET PEPPERS** goat cheese and balsamic reduction 12

CHEESE BOARD accompanied with fig chutney, Marcona almonds, local honey, crackers 20

GF **SEASONAL FARMER'S MARKET VEGETABLES** fresh garlic, E.V.O.O., chili flakes 10

GF **TUNA TARTARE** avocado, cucumber, Wakame, ponzu, toasted sesame seeds 18

CRISPY BRUSSEL SPROUTS goat cheese, Marcona almonds, hot honey 12

ROASTED BEET TARTARE whipped feta, spiced almond dust, arugula oil, honeycomb, crostini 16

Salads

GF **HOUSE SALAD** fresh arugula, extra virgin olive oil, fresh garlic, Meyer lemon, shaved Parmigiano Reggiano 9

CHOPPED WEDGE romaine, field greens, red onion, tomato, cucumber and bacon with buttermilk blue cheese dressing, crispy onions 11

GF **ROASTED BEET SALAD** field greens, shaved red onion, goat cheese and oven roasted pine nuts drizzled with balsamic vinaigrette 13

Sushi

TUNA PIZZA crispy tortilla, avocado, jalapeno, red onion, kalamata olives, nitsume, spicy aioli, green onions 18

GF **SASHIMI RICE BOWL** tuna, salmon, avocado, cucumber, tempura crunch, nori, sweet & spicy sauce 18

SALUNA ROLL tempura salmon, avocado, spicy yellowfin tuna rolled and topped with yellowfin tuna, nitsume, spicy aioli, tempura crunchies 14

SHRIMP TEMPURA ROLL panko fried shrimp, avocado, cucumber, nitsume 12

CRUNCH TIME crab mix, cream cheese, yellowfin tuna, panko fried, topped with nitsume 12

GF **CALIFORNIA ROLL** crab mix, cucumber, avocado 10

SUNSHINE ROLL California roll topped with salmon, fresh lemon zest 12

GF **VEGGIE ROLL** cucumber, carrot, asparagus, avocado, nitsume, Japanese aioli 10

YUM YUM panko fried shrimp topped with crab mix, yellowfin tuna, avocado, nitsume, spicy aioli 14

GF **PHILLY** salmon, cream cheese and fresh cucumber 10

GF **BAGEL ROLL** smoked salmon, cream cheese, fresh arugula, capers and everything bagel seasoning 12

Main Plates

FILET MIGNON mashed potato, spinach topped with crispy onion, drizzled with demi-glace 36

GF **CHILEAN SEA BASS** pan sautéed, red pepper & ginger coulis served with mashed potatoes, asparagus 40

GF **RAINBOW TROUT** local North Carolina trout pan sautéed and topped with lemon caper butter, served with mashed potatoes, asparagus 28

GF **BONE-IN PORK CHOP** pan seared and topped with a local honey dijon reduction served with mashed potatoes, asparagus 30

HOUSE MADE PASTA made fresh daily in house and served with chef's house-made sauce 24

GF **MAHI MAHI** blackened, mango jalapeno salsa, with mashed potatoes and asparagus 34

GF **FAROE ISLAND SALMON** coconut curry, toasted coconut, with mashed potatoes, brussel sprouts 38

GF **AHI TUNA** sesame seared rare, brown sugar soy, Japanese aioli, with mashed potatoes, sauteed spinach 38

SHAVED PRIME RIB SANDWICH served open faced on house-made rosemary focaccia, topped with sautéed wild mushrooms and onions and drizzled with house demi-glace and warm goat cheese fondue, crispy brussel sprouts 22

The Chef's Table and the Sorrento's family of restaurants have been 100% family owned and locally operated for over 30 years.

Our passion, culture and stewardship at The Chef's Table is one that pays great respect to the food that is grown, picked and shortly after presented quite beautifully on your plate. Your server will inform you of today's daily food and beverage features. 20% gratuity will be added to parties of 6 or more guests.