



## Appetizers

**GF BEEF CARPACCIO** fresh arugula, extra virgin olive oil, capers, shaved Parmigiano Reggiano 22

**GF HOME SMOKED SALMON CARPACCIO** crème fraîche, shaved red onion, capers, fresh arugula 20

**TOMATO BREAD** heirloom tomatoes, fresh garlic atop house-made focaccia bread, E.V.O.O., Parmigiano Reggiano 14

**GF ROASTED SWEET PEPPERS** goat cheese and balsamic reduction 14

**CRISPY EGGPLANT** local honey, fresh rosemary 16

**CHEESE BOARD** accompanied with fig chutney, Marcona almonds, local honey, crackers 26

**GF SEASONAL FARMER'S MARKET VEGETABLES** fresh garlic, E.V.O.O., chili flakes 12

**GF TUNA TARTARE** avocado, cucumber, Wakame, ponzu, toasted sesame seeds 22

**GF CRISPY BRUSSELS SPROUTS** goat cheese, Marcona almonds, hot honey 16

## Salads

**GF HOUSE SALAD** fresh arugula, extra virgin olive oil, fresh garlic, Meyer lemon, shaved Parmigiano Reggiano 12

**CHOPPED WEDGE** romaine, field greens, red onion, tomato, cucumber, and bacon with buttermilk blue cheese dressing, crispy onions 14

**GF ROASTED BEET SALAD** field greens, shaved red onion, goat cheese and oven roasted pine nuts drizzled with balsamic vinaigrette 14

## Sushi

**SALUNA ROLL** tempura salmon, avocado, spicy yellowfin tuna rolled and topped with yellowfin tuna, nitsume, spicy aioli, tempura crunchies 18

**SHRIMP TEMPURA ROLL** panko fried shrimp, avocado, cucumber, nitsume 16

**CRUNCH TIME** crab mix, cream cheese, yellowfin tuna, panko fried, topped with nitsume 18

**GF CALIFORNIA ROLL** crab mix, cucumber, avocado 14

**YUM YUM** panko fried shrimp topped with crab mix, yellowfin tuna, avocado, nitsume, spicy aioli 18

**GF PHILLY** salmon, cream cheese and fresh cucumber 15

**SHAUNA ROLL** tempura sweet potato, avocado, cucumber, basil, nitzume, scallion 16

## Main Plates

**FILET MIGNON** mashed potato, spinach topped with crispy onion, drizzled with demi-glaze 48

**GF CHILEAN SEA BASS** pan sautéed, red pepper & ginger coulis served with mashed potatoes, asparagus 46

**GF RAINBOW TROUT** local North Carolina trout pan sautéed and topped with lemon caper butter, served with mashed potatoes, asparagus 30

**GF BONE-IN PORK CHOP** pan seared and topped with a local honey dijon reduction served with mashed potatoes, asparagus 34

**HOUSE MADE PASTA** made fresh daily in house and served with chef's house-made sauce 32

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

**GF AHI TUNA** sesame seared rare, brown sugar soy, Japanese aioli, with chefs rice and baby bok choy 40

**GF SHAVED PRIME RIB SANDWICH** served open faced on house-made rosemary focaccia, topped with sautéed wild mushrooms and onions, drizzled with house demi-glaze and warm goat cheese fondue, crispy brussels sprouts 28

**GF 1/2 ROASTED DUCK** crispy skin, grand mariner and orange glaze, served with chefs rice and baby bok choy 46

**The Chef's Table and the Sorrento's family of restaurants have been 100% family owned and locally operated for over 35 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.*