

MIKE DIANNA'S GRILL ROOM TAKE OUT & DELIVERY DINNER MENU

5pm-9pm Every Night of the Week

Curbside Take Out and Free Delivery Available

STARTERS

Grilled Green Onion and Artichoke Dip Flash Grilled Green Onions, Artichoke Hearts and Mixed Cheeses; Served with Ritz Crackers | \$12.99

Crab Cake One of Our House-Made Broiled Crab Cakes with Currituck Corn Salsa | \$15.99

Shrimp Cake Select Shrimp, Ritz Crackers, and Our House Seasoning Broiled to Perfection and Topped with Old Bay Tartar Sauce | \$9.99

Outer Banks Seafood Chowder Fresh Local Seafood with Potatoes, Currituck Corn, Carrots, Celery, Onion, Cream and Sherry – Two Time Outer Banks Chowder Cook-Off Award Winner | \$8.99 Quart \$23.99

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 | \$8.99 **GF**

Grill Room Salad Hardwood Grilled South Carolina Peaches, Red Onions, Fresh Tomatoes, and Blue Cheese Crumbles on a Bed of Mixed Greens with Our Honey Citrus Vinaigrette | \$11.99 **GF**

Grill Room Wedge Crisp Roma Crunch Lettuce with Smoked Applewood Bacon, Tomatoes, and Our House Roquefort Dressing | \$8.99 **GF**

****You may add the following to any of our salads:** Grilled Chicken Breast \$8 | Filet Mignon Kabobs \$24 | Shrimp Cake \$9

FEATURED ENTREES

Shrimp Cake Select Shrimp, Ritz Crackers and Our Special Seasoning Blended Together and Broiled to Perfection, Topped with Our Old Bay Tartar Sauce | One for \$19.99 | a Pair for \$28.99

Mike's Famous Crab Cakes Our Award Winning Cakes are Made From Hand Picked Lump Crabmeat with Very Little Filler and Broiled to Perfection, Topped with Currituck Corn Salsa | One for \$24.99 | a Pair for \$32.99

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

Ravioli Four Cheese Ravioli Sautéed with Squash, Zucchini and Asparagus in a Roasted Red Pepper Cream Sauce; Sprinkled with Parmesan Cheese | \$19.99

North Atlantic Salmon Hardwood Grilled and Brushed with a Thai Sweet Chile Glaze | \$25.99 **GF**

Seafood Pasta Baby Clams and Crabmeat Sautéed with Fresh Spinach in a Hardwood Grilled Roasted Tomato Cream Sauce; Sprinkled with Parmesan Cheese | \$28.99

Surf & Turf A Hardwood Grilled Herb and Garlic Marinated Filet Mignon Kabob and a Broiled Shrimp Cake Topped with Our Old Bay Tartar Sauce | \$28.99

GRILL ROOM STEAKS AND CHOPS

All our meats are hand selected aged and cut in house, 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

Add Sautéed Mushrooms \$5.00 | Sautéed Onions \$3.50

Filet Mignon | 6 ounces | \$29.99

Super Tender | Domestic Beef Tenderloins

Filet Mignon | 10 ounces | \$44.99

Center Cut | Domestic Beef Tenderloins

Pork Loin | 12 ounces | \$21.99 **GF**

Hardwood Roasted, Sliced, and Dressed with our Famous Mustard Cream Sauce