

## Starters

### Veggie Friendly Egg Rolls 8.5

*Filled and topped with fresh sweet vegetables, sesame seeds and luscious Thai chili sauce*

### Traditional Salsa 5

*California raised, vine ripe tomatoes, fresh corn tortilla chips, herbs and spices*

### \*\*Chef's Chicken Wings

*As many jumbo and juicy chicken wings as you can eat for .75 each! If grilled, please be patient! Minimum of 10!*

### Roasted Pork Nachos 11

*Slow roasted pork, corn tortilla chips, onions, black bean salsa, smoked gouda, shredded mozzarella smokey BBQ, and Mexican crema*

## Salads

*Served with freshly baked bread, ½ sizes available for SELECT salads upon request. \*\*Proteins are available for ALL salads\*\**

*Dressings: In-House Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Chipotle Bleu Cheese*

### Wild Wild Wedge 6.5

*Crispy Iceberg, tomatoes, cucumbers, candied bacon & Chipotle Bleu Cheese*

### House Salad 7

*Arcadian greens with cucumbers, tomatoes & carrots*

### \*\*Roasted Beet & Greens 7

*Fresh greens topped with fire-roasted beets, goat cheese & walnuts*

### \*\*Pineville Cobb 10

*Assorted greens with cucumbers, bleu cheese crumbles, carrots, hard-boiled egg & candied bacon*

### Salmon Salad 12.5

*6 oz. grilled filet on spring mix with cucumber, onions & Feta cheese*

### Tenderloin Salad 14.5

*Seasoned just right & served over a bed of Arcadian greens with bleu cheese crumbles & caramelized onions*

## Entrees

### Chicken & Waffles Torpedo 12

*Fried chicken between a pair of Belgian waffles, served with Sriracha maple aioli & side of your choice*

### Wild Ahi Tuna 14

*Creole-style Ahi Tuna with Chef's fresh garden succotash*

### \*\*Chef's USDA Prime Ribeye 20

*Juicy 10 oz ribeye with Mexican-style Chimichurri served with Chef's Veggies or side of your choice*

### Big Ol' Brisket 12.5

*Slow-roasted beef brisket topped with caramelized onions, Smokey BBQ, & Swiss-American cheese on a Brioche bun with side of your choice*

### \*\*The Pineville Burger 11

*Certified Angus Beef, smoked Gouda, candied bacon, in-house pickles & lettuce on a Brioche bun with side of your choice (Add Portobello for no extra charge)*

### Byron's Surf & Turf 22

*Seasoned, tender filet & Caribbean shrimp skewer served with Chef's Veggies or side of your choice*

### Bacon Bleu Meltdown 11

*Certified Angus Beef, bleu cheese crumbles, candied bacon & caramelized onions on a Brioche bun with side of your choice*

### \*\*Blackened Shrimp Alfredo 15

*Fettucine, Gulf Coast shrimp, silver dollar mushrooms, housemade Alfredo & Parmesan cheese*

### Portobello Mushroom Dinner 11

*Marinated with love, grilled & served with Chef's Brussels (available with or without bacon)*

## Sides

### \*\*Sidewinder Fries

### Chef's Veggies

### Roasted Red Skins (Add 3)

### \*\*Brussel Sprouts (Add 4.5)

*Flash-fried with bacon*

### Garden Succotash (Add 4)

*Bell peppers, roasted corn, onions, zucchini & cilantro*

### NC Sweet Potato Fries (Add 2.5)

*Cinnamon & sugar dusted*

## Kid's Entrees

*Served with french fries or side of your choice*

### Chicken Tender Twists 7

*Pretzel-breaded chicken tender twists, fried golden brown*

### Old-Fashioned Grilled Cheese 6

*American cheese melted between two slices of buttered & toasted white bread*

### Angus Beef Cheesburger Sliders 7

*Two Angus Beef sliders with melted American cheese*

### Chicken or Cheese Quesadilla 6

*Shredded mozzarella cheese, nestled between two grilled flour tortillas*



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*

\*\* indicates Pineville Club favorites  
20% gratuity will be automatically added to checks for parties of six or more



### Desserts

Brown Butter Cake 6

Southern Pecan Pie 5

\*\*Chef's Special MP

### Drinks

Soft Drinks 2.5

Bottled Water 2

# Let us cater your events!



Flowers Plantation  
120 Flowers Parkway  
Clayton, NC 27527

Phone: 919-553-1984 Ext. 250



# To-Go Menu



### Hours

Monday - Saturday: 11 am - 9 pm  
Sunday: closed during the off-season

Phone: 919-553-1984 Ext. 250