

Appetizers

ENOUGH FOR TWO OR MORE



Carolina Crab Dip

FRESH JUMBO LUMP CRABMEAT BAKED WITH MONTEREY JACK, CREAM CHEESE, AND A HINT OF OLD BAY, SERVED WITH PITA TOAST POINTS 11.50



Five-Eight-Four Crabcake

OUR FAMOUS CRABCAKE MADE WITH FRESH JUMBO LUMP CRABMEAT ON MESCLUN GREENS WITH SIGNATURE HONEY ROASTED PECAN REMOULADE 10.50



Mediterranean Flatbread

TOPPED WITH FETA CHEESE, ARTICHOKE HEARTS, OLIVES, AND VINE-RIPE TOMATOES 7.95
ADD CHICKEN 1.95



Margherita Flatbread

RICH TOMATO SAUCE TOPPED WITH FRESH BASIL, FRESH MOZZARELLA, AND GRAPE TOMATOES 8.25

Blackened Tenderloin Medallions

TWO FILET MIGNON MEDALLIONS, CAJUN SEARED AND SERVED IN OUR GRAND MARNIER ORANGE SAUCE 11.95



Oysters Rockefeller

A HALF DOZEN BAKED OYSTERS TOPPED WITH CREAMED SPINACH, APPLEWOOD BACON AND PARMESAN BREADCRUMBS 16.95



Five-Eight-Four Wings

TEN CHICKEN WINGS WITH YOUR CHOICE OF HOMEMADE SAUCE: HOT, MILD, GENERAL TSO, CHILI-GARLIC OR TERIYAKI 10.95



Buffalo Shrimp

FRIED JUMBO SHRIMP LIGHTLY-DUSTED WITH CORNMEAL AND TOSSED IN A BUFFALO-STYLE SAUCE, SPRING MIX, AND FETA CHEESE 10.95

Seafood Market Sampler

TWO OYSTERS ROCKEFELLER, FOUR SHRIMP COCKTAIL WITH CHILI LIME SAUCE AND A HALF ORDER OF CRAB DIP WITH PITA BREAD TOAST POINTS 18.95

Parmesano Spinach Dip

A SAVORY BLEND OF BABY LEAF SPINACH, PARMESAN, MONTEREY JACK, FRESH GARLIC AND CREAM CHEESE, SERVED WITH CRISPY YELLOW CORN TORTILLAS 9.75

Tahini Hummus Platter

GARNISHED WITH KALAMATA OLIVES, IMPORTED FETA CHEESE, PEPPERONCINI AND GRILLED PITA BREAD 9.50

Five-Eight-Four "Trio"

A HALF ORDER EACH OF CRAB, SPINACH AND HUMMUS DIPS. SERVED WITH PITA TOAST POINTS AND CRISPY TORTILLAS 9.95

Seared Sashimi Tuna

FLASH SEARED AND THINLY SLICED RARE AHI TUNA WITH SOY, WASABI AND PICKLED GINGER 12.95



Margarita Shrimp Cocktail

CHILLED, JUMBO SHRIMP WITH OUR CHILI LIME COCKTAIL SAUCE 10.95

Martini Bar "Sliders"

IDENTICAL TWIN SLIDERS SERVED WITH A SIGNATURE DIPPING SAUCE

Angus Cheeseburger

AMERICAN CHEESE, GRILLED ONION, PICKLE AND CHIPOTLE BLACKJACK BARBECUE SAUCE 7.95

Buffalo Chicken

TEXAS PETE HOT SAUCE, TOPPED WITH BLEU CHEESE CRUMBLES, DILL PICKLE AND COOL BUTTERMILK RANCH DIP 7.95



Tenderloin

TWO TENDERLOIN MEDALLIONS, FRIED ONION RING AND GRAND MARNIER SAUCE 12.95

Topsail Shrimp

LIGHTLY CRACKER MEAL FRIED, WITH COLESLAW AND A CHILI LIME COCKTAIL SAUCE 8.95



"Pig on Pig" BBQ

SLOW ROASTED PORK BARBECUE, HAND PULLED WITH FIVE-EIGHT-FOUR BARBECUE SAUCE, COLE SLAW, APPLEWOOD BACON AND PICKLE 7.95

Five-Eight-Four Crabcake

PAN SAUTÉED, WITH SHREDDED ICEBERG AND OUR HONEY ROASTED PECAN REMOULADE 10.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HERE AT GRILL FIVE-EIGHT-FOUR, WE WILL GLADLY PREPARE ALL MEALS TO MEET YOUR DIETARY NEEDS

WE RESERVE THE RIGHT TO ADD GRATUITY TO PARTIES OF EIGHT OR MORE



Denotes Five-Eight-Four Favorites

Soups & Salads

Homemade Soups

ALL SOUPS ARE MADE DAILY WITH LOVING CARE BY OUR CHEFS.
ASK YOUR SERVER FOR TODAY'S SELECTION. CUP 4.50 BOWL 5.50
CHILI WITH OR WITHOUT CHEESE. CUP 4.50 BOWL 5.50

Five-Eight-Four Dinner Salads

A LARGE SALAD SERVED A LA CARTE

House 8.95 Caesar 8.45 Greek 8.95 Fruit & Almond 8.95  Dinner Wedge 9.95

TRY WITH ONE OF OUR SIGNATURE TOPPINGS

Grilled Chicken 5.95 Grilled Jumbo Shrimp 8.95 Five-Eight-Four Crabcake 8.95

Grilled Salmon 9.95 Seared Sashimi Tuna 11.00

Five-Eight-Four Salad Bar

DESIGN YOUR OWN, "ALL-YOU-CAN-EAT" SALAD WITH AN ARRAY OF UNIQUE INGREDIENTS,
OLD TIME FAVORITES, SEASONAL VEGGIES, FRUITS, NUTS AND HOMEMADE SALAD DRESSINGS 11.95

TRY WITH ONE OF OUR SIGNATURE TOPPINGS

Grilled Chicken 5.95 Grilled Jumbo Shrimp 8.95 Five-Eight-Four Crabcake 8.95

Grilled Salmon 9.95 Seared Sashimi Tuna 11.00

HOMEMADE SALAD DRESSINGS: BUTTERMILK RANCH, GORGONZOLA BLEU CHEESE, HONEY MUSTARD,
THOUSAND ISLAND, CREAMY BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE AND HOUSE ITALIAN

Side Salads

House

FRESH TOSSED SALAD WITH GRAPE
TOMATOES, CUCUMBERS, CHEDDAR CHEESE
AND HOMEMADE CROUTONS 5.95

Caesar

CRISP ROMAINE TOSSED WITH OUR HOMEMADE CAESAR
DRESSING, CROUTONS AND PARMESAN 5.50

Greek Salad

SHREDDED ICEBERG LETTUCE WITH IMPORTED
FETA CHEESE, KALAMATA OLIVES, PEPPERONCINI,
PICKLED BEETS, GRAPE TOMATOES AND CUCUMBERS,
DRIZZLED WITH OUR HOMEMADE GREEK DRESSING 6.95

Tomato and Mozzarella Salad

LAYERS OF FRESH MOZZARELLA,
TOMATOES AND BASIL, DRIZZLED WITH
BALSAMIC VINAIGRETTE 7.95

Iceberg Wedge Salad

COOL AND CRISP WITH GORGONZOLA BLEU CHEESE DRESSING,
APPLEWOOD BACON AND GRAPE TOMATOES 6.95

Fruit & Almond Salad

MIXED GREENS WITH MANDARIN ORANGES,
STRAWBERRIES, DRIED CRANBERRIES, SLICED
ALMONDS, BROCCOLI, CHEDDAR, GRAPE TOMATOES
AND CUCUMBERS 6.95

Burgers & Sandwiches

SANDWICHES ARE GARNISHED WITH LETTUCE, TOMATO AND PICKLE, AND INCLUDE A CHOICE OF SIDE DISH.
ADD CHOICE OF SIDE SALAD OR SALAD BAR FOR ONLY 4.95.
TO SUBSTITUTE A SALAD OR CUP OF SOUP FOR SIDE DISH ADD 2.95.

— Gourmet Toppings —

Cheeses – SHARP CHEDDAR, AGED SWISS, PEPPERJACK, AMERICAN

Hot Toppings – GRILLED ONIONS, SAUTÉED MUSHROOMS, CHIPOTLE BLACKJACK BBQ SAUCE

Additions – THICK CUT APPLEWOOD SMOKED BACON ADD 1.95, GORGONZOLA BLEU CHEESE ADD 1.95

The Tropical Burger*

A HALF POUND ANGUS BEEF BURGER TOPPED WITH
APPLE MANGO CHUTNEY, A THICK SLICE OF AGED
SHARP CHEDDAR CHEESE WITH BALSAMIC AIOLI,
SPICY BROWN MUSTARD, AND MIXED GREENS 12.95

The Smoke House Burger*

A HALF POUND ANGUS BEEF BURGER TOPPED
WITH HAND-PULLED PORK BBQ, SLICED SMOKED
GOUDA CHEESE, APPLEWOOD BACON, AND HOMEMADE
SMOKEHOUSE BBQ SAUCE 12.95

Five-Eight-Four Angus Burger*

A JUICY HALF POUND BURGER
ON A SOFT TOASTED BUN WITH YOUR CHOICE OF
GOURMET TOPPINGS 10.95

Chicken Grill

MARINATED, BONELESS, CHICKEN BREAST
WITH YOUR CHOICE OF GOURMET TOPPINGS,
ALL ON A TOASTED BUN 10.95

The Southern Burger*

A HALF POUND ANGUS BEEF BURGER TOPPED WITH
WILD SWEDISH LINGONBERRIES, A THICK SLICE OF
FRESH GOAT CHEESE WITH THAI AIOLI, SPICY BROWN
MUSTARD, AND MIXED GREENS 12.95

Topsail Shrimp Burger*

JUMBO SHRIMP FRIED WITH OUR LIGHT CRACKER
AND CORNMEAL BREADING ON A TOASTED BUN,
WITH SOUTHERN STYLE COLESLAW AND HOMEMADE
TARTAR SAUCE 11.95

Grilled Prime Rib Sandwich

THIN SLICES OF CHOICE PRIME RIB ON
GRILLED SOURDOUGH BREAD WITH YOUR CHOICE OF
GOURMET TOPPINGS 13.95

Crabcake Sandwich

OUR FAMOUS CRABCAKE MADE WITH LUMP CRABMEAT
ON A TOASTED BUN WITH HONEY ROASTED
PECAN REMOULADE 16.95

ANY ABOVE ITEM MAY BE CAJUN BLACKENED ON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Steaks

ALL OUR STEAKS ARE U.S.D.A. CHOICE. EACH CUT IS CHARGRILLED AND SEASONED WITH OUR FIVE-EIGHT-FOUR STEAK SEASONING FOR OPTIMUM FLAVOR. THEY ARE SPECIALLY AGED AT LEAST 28 DAYS FOR TENDERNESS AND ARE HAND CUT.

STEAKS INCLUDE OUR ARTISAN BREAD BASKET WITH HERB OIL AND CHOICE OF SIDE DISH. ADD CHOICE OF SIDE SALAD OR SALAD BAR FOR ONLY 4.95. TO SUBSTITUTE A SALAD OR CUP OF SOUP FOR SIDE DISH ADD 2.95

Filet Mignon

THE MOST TENDER OF ALL CUTS. TRY WITH ONE OF OUR FIVE-EIGHT-FOUR STEAK ADDITIONS 19.95

Thick Cut Filet

WELL TRIMMED, CENTER CUT FILET MIGNON 25.95

Tenderloin Medallions

THREE FILET MIGNON MEDALLIONS
GRILLED WITH CAJUN SPICES
AND SERVED WITH OUR SIGNATURE
GRAND MARNIER ORANGE SAUCE 18.95

Lebanese Beef Kabob

MARINATED MEDALLIONS WITH TRI-COLOR
BELL PEPPERS AND BERMUDA ONION ON A BED OF
RICE PILAF 17.95

Ribeye

A JUICY, TENDER, HAND CUT STEAK
COOKED TO PERFECTION 19.95

New York Strip

A WELL MARBLED CENTER CUT 24.95



Five-Eight-Four Prime Rib

AN EIGHT HOUR, SLOW ROASTED PREPARATION.
AN 12 OUNCE CUT SERVED WITH AU JUS
AND HORSERADISH CREAM 21.95
ENJOY AN EXTRA THICK CUT FOR ONLY \$3.00 PER OUNCE



Land -n- Sea

6 OUNCE FILET MIGNON WITH FIVE SHRIMP
ON A SKEWER BRUSHED WITH FIVE-EIGHT-FOUR
SEASONING 25.95

Try Our Five-Eight-Four Steak Additions

Toppings

Bleu Cheese Gratinée
FIRE MELTED ITALIAN
GORGONZOLA BLEU 4.95

Oscar

JUMBO LUMP CRABMEAT,
FRESH ASPARAGUS AND
BÉARNAISE SAUCE 8.95

Sauces



Au Poivre

FRESH BABY PEPPERCORNS IN A SAVORY
BRANDY DEMI-GLACE 4.95



Grand Marnier

GRAND MARNIER LIQUEUR BLENDED WITH
FRESH ORANGE JUICE 3.95

Béarnaise

A LEMON BUTTER SAUCE WITH TARRAGON 3.95

Pairings

Five-Eight-Four Crabcake

OUR FAMOUS CRABCAKE WITH HONEY
ROASTED PECAN REMOULADE 8.95

Shrimp Scampi

BAKED SHRIMP IN A ROASTED
GARLIC BUTTER SAUCE WITH
PARMESAN BREADCRUMBS 7.95

— ANY STEAK MAY BE CAJUN BLACKENED OR PITTSBURGH RARE ON REQUEST —

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Mélange Entrées

(mé•lange) A MIXTURE: A MEDLEY OF FLAVORFUL INGREDIENTS

INCLUDES OUR ARTISAN BREAD BASKET WITH HERB OIL. ADD CHOICE OF SIDE SALAD OR SALAD BAR FOR ONLY 4.95

Maui Mahi Mahi

A CHARGRILLED FILET ON JASMINE RICE,
SAUTEED SPINACH AND A HAWAIIAN
PINEAPPLE-PONZU RELISH 17.95

"Lynn's" Shrimp & Grits

SOUTHERN STYLE CHEDDAR CHEESE GRITS TOPPED
WITH LEMON GARLIC BUTTER JUMBO SHRIMP, ANDOUILLE
SAUSAGE, GRAPE TOMATOES, TRI-COLORED PEPPERS
AND ONIONS 17.95



Mediterranean Shrimp & Pasta

SHRIMP TOSSED WITH OUR HOMEMADE
MARINARA SAUCE, IMPORTED FETA CHEESE,
ARTICHOKE HEARTS AND KALAMATA OLIVES
ON LINGUINE 17.95



Seafood Pesto Pasta

LITTLE NECK CLAMS, NEW ZEALAND GREEN TIP MUSSELS
AND SHRIMP TOSSED IN A LIGHT TOMATO PESTO
WHITE WINE SAUCE ON LINGUINE 18.95

Blackened Chicken Alfredo

CAJUN SPICED CHICKEN BREAST ON FETTUCCINE
WITH A PARMESAN CREAM SAUCE,
GRAPE TOMATOES, AND SCALLIONS 16.95
ADD VEGETABLE 2.00

"L.T.'s" Chicken Stir Fry

TENDER MORSELS OF CHICKEN BREAST TOSSED WITH
HOMEMADE SPICY TERIYAKI SAUCE, SNOW PEA PODS,
BROCCOLI FLORETS, SLICED CARROTS AND
SUMMER SQUASH ON STEAMED JASMINE RICE 16.95

Angel Hair Primavera

DELICATE ANGEL HAIR PASTA WITH OUR ALFREDO
OR MARINARA SAUCE, TOPPED WITH YOUR CHOICE OF SLICED
CHARGRILLED CHICKEN AND FRESH STEAMED VEGGIES 18.95
OR JUMBO SHRIMP 21.95



Maurice's Favorite Pasta

FRESH CUT TOMATOES, BASIL, GARLIC, RED ONION
AND A HINT OF WHITE WINE AND LEMON JUICE
TOSSED IN ANGEL HAIR PASTA 17.95
8 JUMBO SHRIMP 21.95 8 OZ. CHICKEN 18.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Seafood

ENTREES INCLUDE OUR ARTISAN BREAD BASKET WITH HERB OIL AND CHOICE OF SIDE DISH. ADD CHOICE OF SIDE SALAD OR SALAD BAR FOR ONLY 4.95. TO SUBSTITUTE A SALAD OR CUP OF SOUP FOR SIDE DISH ADD 2.95

North Atlantic Salmon

WILD CAUGHT FROM THE COOL WATERS OF THE NORTH ATLANTIC AND CHARGRILLED TO PERFECTION 17.95

Salmon Rockefeller

BAKED WITH CREAMED SPINACH, APPLEWOOD BACON, AND PARMESAN CHEESE 18.95



Hatteras Grouper

SAUTÉED, THEN BAKED WITH OUR JUMBO LUMP CRAB IMPERIAL AND PARMESAN BREADCRUMBS 23.95



Five-Eight-Four Pan Seared Crabcake

OUR LARGE, AWARD WINNING CRABCAKE MADE WITH JUMBO LUMP CRABMEAT AND SERVED WITH OUR SIGNATURE HONEY ROASTED PECAN REMOULADE 16.95



Broiled Seafood Platter

EAST COAST BROILED FLOUNDER WITH SHRIMP SCAMPI AND OUR CRABCAKE. SERVED WITH SOUTHERN COLESLAW AND OUR TARTAR SAUCE 24.95



Lobster Gnocchi

POTATO PASTA TOSSED IN LIGHT TOMATO BROTH, WHITE WINE, BASIL, GARLIC AND FRESH STEAMED VEGETABLES TOPPED WITH A CHOICE OF COLD WATER LOBSTER TAIL 26.95
WITH 8 OZ. CHICKEN 17.95 WITH 5 JUMBO SHRIMP 19.95

Pan Sautéed Grouper

MOIST AND FLAKY, DRIZZLED WITH A CHARDONNAY BROWN BUTTER SAUCE 17.95

Surf City Mahi Mahi

CHARGRILLED WITH BABY ASPARAGUS AND TOPPED WITH A COOL TOMATO-BASIL SALSA 16.95

Broiled East Coast Flounder

A BONELESS, SKINLESS FILET BROILED WITH LEMON BUTTER, SOUTHERN STYLE COLESLAW AND OUR HOMEMADE TARTAR SAUCE 16.95

Lightly Fried Topsail Flounder

OUR FLOUNDER FILET LIGHTLY FRIED WITH CRACKER CRUMBS AND YELLOW CORNMEAL, SERVED WITH TARTAR SAUCE AND SOUTHERN STYLE COLESLAW 16.95

Fried Seafood Platter

TOPSAIL FRIED FLOUNDER WITH OUR JUMBO FRIED SHRIMP AND CRABCAKE. SERVED WITH SOUTHERN COLESLAW AND OUR TARTAR SAUCE 24.95



Blackened Tilapia

SAUTÉED WITH WHITE WINE-GARLIC. SERVED WITH GRAND MARINER ORANGE SAUCE 15.95

Chicken

ENTREES INCLUDE OUR ARTISAN BREAD BASKET WITH HERB OIL AND CHOICE OF SIDE DISH. ADD CHOICE OF SIDE SALAD OR SALAD BAR FOR ONLY 4.95. TO SUBSTITUTE A SALAD OR CUP OF SOUP FOR SIDE DISH ADD 2.95

Chicken Bruschetta

GRILLED, MARINATED CHICKEN BREAST ON A BED OF SAUTÉED BABY SPINACH, TOPPED WITH A COOL TOMATO-BASIL SALSA 15.95

Aegean Chicken Kabob

MARINATED MORSELS OF FRESH CHICKEN BREAST WITH TRI-COLOR BELL PEPPERS AND BERMUDA ONION ON A BED OF RICE PILAF 16.95

Chicken Grill

OUR HERB MARINATED CHICKEN BREAST, SIMPLY CHARGRILLED TO PERFECTION 14.95



Chicken Oscar

MARINATED, GRILLED CHICKEN BREAST TOPPED WITH THE CLASSIC TRIO OF FRESH ASPARAGUS, JUMBO LUMP CRABMEAT AND BEARNAISE SAUCE 19.95

Chicken and Broccoli Crepe Mornay

OUR HOMEMADE FRENCH CREPE FILLED WITH FRESH BROCCOLI AND CHICKEN, THEN GLAZED WITH A SWISS CHEESE MORNAY SAUCE 15.95

Chicken Rockefeller

TENDER CHICKEN BREAST BAKED WITH CREAMED SPINACH, APPLEWOOD BACON, AND PARMESAN CHEESE 16.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Side Dishes 3.95

RICE PILAF
RANCH WEDGE FRIES
FRENCH GREEN BEANS
SAUTÉED GARLIC SPINACH
SOUTHERN STYLE COLE SLAW
STEAMED BROCCOLI FLORETS
TWICE BAKED STUFFED POTATO
BUTTER WHIPPED MASHED POTATOES

SWEET POTATO FRIES
IDAHO BAKED POTATO
THICK CUT ONION RINGS
FRESH BABY ASPARAGUS
CANDIED SWEET POTATOES
PARMESAN CREAMED SPINACH
CALIFORNIA VEGETABLE BLEND
HOMESTYLE MACARONI AND CHEESE



For Younger Palates

12 AND UNDER + INCLUDES DRINK, ICE CREAM AND CHOICE OF ANY SIDE DISH. 7.95

Fettucine Alfredo

FETTUCINE WITH
PARMESAN SAUCE

Macaroni and Cheese

HOMEMADE WITH ELBOW MACARONI
AND CHEDDAR

Chicken Tenders

THREE CRISPY BREADED
CHICKEN TENDERS

Cheese Nachos

WITH MELTED CHEDDAR

Grilled Chicken Breast

SLICED GRILLED CHICKEN BREAST

Grilled Cheese

CLASSIC AMERICAN CHEESE MELT

Spaghetti Marinara

SPAGHETTI NOODLES WITH OUR
HOMEMADE MARINARA

Mini Cheeseburger

MINI BURGER WITH
MELTED AMERICAN

Pita Pizza

WITH TOMATO SAUCE AND
MELTED CHEESE



Desserts for "Two"

ENOUGH FOR TWO OR MORE

Company Shops Apple Crisp

WARM GRANNY SMITH CINNAMON APPLES TOPPED
WITH A PECAN STREUSEL, FRENCH VANILLA ICE
CREAM AND CARAMEL SAUCE 7.25



White Chocolate Crème Brulée

A SMOOTH VANILLA FLAVORED CUSTARD
WITH BELGIAN WHITE CHOCOLATE, GLAZED WITH A
BURNT SUGAR TOPPING 7.25

Seven Layer Death By Chocolate

CHOCOLATE MOUSSE AND CHOCOLATE GANACHE
BETWEEN LAYERS OF MOIST CHOCOLATE CAKE,
LACED WITH HERSHEY'S CHOCOLATE SAUCE,
CARAMEL AND WHITE CHOCOLATE SHAVINGS 9.95

Godiva Chocolate Crème Brulée

SO...YOU THOUGHT THE WHITE CHOCOLATE
WAS GOOD! WAIT UNTIL YOU TRY THIS SMOOTH
DARK CHOCOLATE VERSION! 7.50



Hot Fudge Sundae Pound Cake

WARM SLICE OF BUTTER POUND CAKE WITH
VANILLA BEAN ICE CREAM DRIZZLED WITH HOT
FUDGE AND TOPPED WITH WHIPPED CREAM 6.95



Bananas Foster

FRESH SLICED BANANAS COOKED IN A
MEYER'S DARK RUM AND BROWN SUGAR SYRUP,
SERVED OVER A HOMEMADE PASTRY BISCUIT AND
FRENCH VANILLA ICE CREAM 7.95

Hot Skillet Cookie

A WARM, GIANT CHOCOLATE CHIP COOKIE,
BAKED TO ORDER IN A CAST IRON SKILLET,
TOPPED WITH VANILLA ICE CREAM,
CHOCOLATE SAUCE, WHIPPED CREAM AND
A FRESH STRAWBERRY 7.95



"Marie's" Homemade Pastries

YOU ARE IN FOR A TREAT! MADE JUST FOR US BY MARIE,
ALAMANCE COUNTY'S RENOWNED BAKER. INCLUDES
TRADITIONAL BAKLAVA, TEA TIME TART (PETITE PECAN
CHESS TART), RICHMOND MAID OF HONOR (TART WITH
RASPBERRY AND ALMOND FILLING), AND COCONUT CHEW
(DATE FILLING ROLLED IN ICING AND COCONUT) 7.95

Five-Eight-Four Cheesecake

NEW YORK STYLE WITH A BUTTERY GRAHAM
CRACKER CRUST AND DRIZZLED WITH
OUR FEATURED TOPPING 7.95



Bourbon Pecan Pie

BOURBON PECAN PIE SERVED WARM WITH
VANILLA BEAN ICE CREAM AND DRIZZLED WITH
CHOCOLATE-CARAMEL SYRUP 7.95