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◆ Salads ◆

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, CHICKEN SALAD, POTATO SALAD AND HOMEMADE DRESSINGS 8.95

Lunch Salads

HOUSE
LG. 6.95

CAESAR
LG. 6.95

GREEK
LG. 7.50

ICEBERG WEDGE
LG. 7.50

FRUIT & ALMOND
LG. 7.50

TRY WITH ONE OF OUR SIGNATURE TOPPINGS BELOW

– Signature Toppings –

SLICED GRILLED CHICKEN 3.95

GRILLED SALMON 5.95

SLICED BUFFALO STYLE CHICKEN 3.25

GRILLED JUMBO SHRIMP 5.50

SLICED FRIED CHICKEN BREAST 3.95

FIVE-EIGHT-FOUR CRABCAKE 5.95

CHEF DAVE'S PULLED BBQ 4.25
(NO NEED TO DRIVE TO LEXINGTON!)

BLEU CHEESE CRUMBLES .95
(ADD TO ANY SALAD)

◆ NEW Taco Salad

FRESH, CRISP, SHREDDED LETTUCE TOPPED WITH HOT CHILI CON CARNE, BLACK OLIVES, SOUR CREAM, TOMATO SALSA AND CHEDDAR CHEESE IN A FRESH HOMEMADE TORTILLA SHELL. 9.95 ADD GUACAMOLE 1.25

◆ NEW Chef Salad

SMOKED TURKEY, BAKED HAM, DICED EGGS, BACON BITS, CHEDDAR AND SWISS CHEESE ON A BED OF FRESH MIXED GREENS 9.95

◆ NEW Cobb Salad

GRILLED CHICKEN, BACON BITS, CRUMBLED BLEU CHEESE, GRAPE TOMATOES, CUCUMBERS AND DICED EGGS ON FRESH MIXED GREENS 10.95

◆ NEW Sashimi Tuna Salad

SEARED SASHIMI TUNA ON MIXED GREENS WITH MANDARIN ORANGES, CRISPY WONTONS, SEAWEED SALAD, PICKLED GINGER, CITRUS SOY VINAIGRETTE AND TOPPED WITH BLACK AND WHITE SESAME SEEDS 12.95

Side Salads

HOUSE
SM. 3.95

CAESAR
SM. 3.95

GREEK
SM. 4.95

ICEBERG WEDGE
SM. 4.95

FRUIT & ALMOND
SM. 4.95

HOMEMADE SALAD DRESSINGS:

BUTTERMILK RANCH, AGED BLEU CHEESE, HONEY MUSTARD, THOUSAND ISLAND, CREAMY BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE AND HOUSE ITALIAN

◆ Soups ◆

Soup du Jour

OUR HOMEMADE SOUPS ARE PREPARED DAILY WITH THE HIGHEST QUALITY INGREDIENTS.

ASK YOUR SERVER FOR TODAY'S SELECTION.

CUP 4.95 BOWL 5.95

Five-Eight-Four Chili Con Carne

WITH CHILI, IT'S ALL IN THE "SLOW COOK" AND FRESH INGREDIENTS. WE GRIND OUR OWN BEEF, USE RIPE PLUM TOMATOES, SPANISH ONIONS, RED BEANS AND A SECRET SPICE BLEND THAT THE CHEF WILL SELL YOU...IF YOU HAVE ENOUGH MONEY! SERVED PIPING HOT AND TOPPED WITH AGED SHARP CHEDDAR

CUP 4.50 BOWL 5.50

Soup and Salad Bar Combo

OUR "ALL-YOU-CAN-EAT" SALAD BAR AND YOUR CHOICE OF A CUP OF SOUP DU JOUR OR CHILI 11.95

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

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◆ *Burgers & Sandwiches* ◆

BURGERS & SANDWICHES ARE GARNISHED WITH LETTUCE, TOMATO AND PICKLE, AND INCLUDE CHOICE OF A SIDE DISH. ADD CHOICE OF SALAD BAR OR SIDE SALAD FOR ONLY 4.95

 *Five-Eight-Four Angus Burgers*

CERTIFIED ANGUS BEEF ON A SOFT TOASTED BUN WITH YOUR CHOICE OF GOURMET TOPPINGS BELOW
THE HALF POUNDER 9.95 DOUBLE "SLIDERS" 7.95

Grilled Chicken

MARINATED, BONELESS CHICKEN BREAST ON A TOASTED BUN WITH YOUR CHOICE OF GOURMET TOPPINGS BELOW 8.95

Grilled Prime Rib Sandwich

THIN SLICES OF CHOICE PRIME RIB ON GRILLED SOURDOUGH WITH YOUR CHOICE OF GOURMET TOPPINGS BELOW 12.95

– *Gourmet Toppings* –

Cheeses

SHARP CHEDDAR, AGED SWISS, PEPPERJACK, AMERICAN

Hot Toppings

GRILLED ONIONS, SAUTÉED MUSHROOMS, SMOKEHOUSE BBQ SAUCE

Additions

THICK CUT APPLEWOOD SMOKED BACON ADD 1.50
AGED BLEU CHEESE ADD 1.50

 *The Tropical Burger*

CERTIFIED 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*

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

 *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

Cole's Dairy Chicken Salad Melt

HOMEMADE FIVE-EIGHT-FOUR CHICKEN SALAD, SERVED OPEN-FACE ON GRILLED SOURDOUGH WITH BEEFSTEAK TOMATOES AND MELTED SHARP CHEDDAR 9.95

 *Carolina Reuben*

THIN SLICED SMOKED TURKEY WITH MELTED SWISS CHEESE, GRILLED ON JEWISH RYE WITH COLE SLAW AND THOUSAND ISLAND DRESSING 9.50

 *Topsail Shrimp Burger*

JUMBO SHRIMP, FRIED WITH OUR LIGHT CRACKER AND CORNMEAL BREADING ON A TOASTED BUN, WITH SOUTHERN STYLE COLE SLAW AND HOMEMADE TARTAR SAUCE 10.95

Five-Eight-Four Pan Seared Crabcake

OUR LUMP CRABCAKE ON A TOASTED BUN WITH HONEY ROASTED PECAN RÉMOULADE
FIVE-EIGHT-FOUR ORIGINAL 15.95
DOUBLE "SLIDERS" 10.95

 *Chef Dave's Famous Hand Pulled BBQ*

HAND-PULLED NORTH CAROLINA BBQ ON TOASTED CIABATTA WITH LETTUCE AND TOMATO AND RAMEKIN OF COLE SLAW 8.95
NO NEED TO TRAVEL TO LEXINGTON!
(ALSO AVAILABLE BY THE POUND.)

ANY ABOVE ITEM MAY BE CAJUN BLACKENED ON REQUEST

The Country "Club"

THE CLASSIC TRIPLE DECKER WITH HONEY HAM, SMOKED TURKEY, LETTUCE, TOMATO, APPLEWOOD BACON, CHEDDAR, SWISS AND MAYO 9.50

 *Buffalo Chicken Sandwich*

FRIED CHICKEN BREAST IN MILD BUFFALO SAUCE ON TOASTED CIABATTA WITH LETTUCE, TOMATO AND BLEU CHEESE CRUMBLES 8.50

"West Side" Reuben

THIN SLICED CORNED BEEF BRISKET WITH MELTED SWISS, SAUERKRAUT, AND THOUSAND ISLAND DRESSING ON GRILLED NEW YORK JEWISH RYE 9.95

ANY ABOVE ITEM MAY BE CAJUN BLACKENED ON REQUEST

 *Lunch Specialties* 

INCLUDES A CHOICE OF SIDE DISH.
ADD CHOICE OF SALAD BAR OR SIDE SALAD FOR ONLY 4.95.

 *Fettuccine Pasta*

WITH ALFREDO OR MARINARA SAUCE 11.95
ADD GRILLED CHICKEN 3.95 SALMON 5.95 SHRIMP 5.50

Grilled Chicken

OUR HERB MARINATED CHICKEN BREAST, SIMPLY CHARGRILLED TO PERFECTION 11.50

Aegean Chicken Kabob

MARINATED MORSELS OF FRESH CHICKEN BREAST WITH TRI-COLOR BELL PEPPERS AND BERMUDA ONION ON A BED OF RICE PILAF 14.95

Chicken and Broccoli Crepe Mornay

OUR HOMEMADE FRENCH CREPE FILLED WITH FRESH BROCCOLI AND CHICKEN, THEN GLAZED WITH A SWISS CHEESE MORNAY SAUCE 13.95

 *Five-Eight-Four Wings*

TEN CHICKEN WINGS WITH YOUR CHOICE OF HOMEMADE SAUCE: HOT, MILD, CHILI-GARLIC OR TERIYAKI 11.95

East Coast or Topsail Flounder

CHOOSE EAST COAST BROILED OR TOPSAIL FRIED, ALONG WITH SOUTHERN COLE SLAW AND OUR HOMEMADE TARTAR SAUCE 13.95

 *Five-Eight-Four Pan Seared Crabcake*

AWARD WINNING CRABCAKE MADE WITH JUMBO LUMP CRABMEAT AND SERVED WITH OUR SIGNATURE HONEY ROASTED PECAN RÉMOULADE 15.95

North Atlantic Salmon

WILD CAUGHT FROM THE COOL WATERS OF THE NORTH ATLANTIC, COOKED TO PERFECTION 17.95

Lebanese Beef Kabob

MARINATED MEDALLIONS WITH TRI-COLOR BELL PEPPERS AND BERMUDA ONION ON A BED OF RICE PILAF 15.95

Filet Mignon

AN AGED, TENDER, SIX OUNCE CUT 19.95

 *Side Dishes* 

3.95

SOUTHERN COLE SLAW

HOUSE OR CAESAR SALAD

IDAHO BAKED POTATO

 CALIFORNIA
VEGETABLE BLEND

RANCH WEDGE FRIES

FIVE-EIGHT-FOUR
POTATO SALAD

SWEET POTATO FRIES

 BROCCOLI

RICE PILAF





Desserts for Two

Five-Eight-Four Feature Cheesecake

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

Seven Layer Death by Chocolate

CHOCOLATE MOUSSE AND CHOCOLATE GANACHE BETWEEN LAYERS OF MOIST CHOCOLATE CAKE, LACED WITH WHITE CHOCOLATE SHAVINGS 9.95

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 FRESH STRAWBERRY 7.95



White Chocolate Crème Brûlée

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

Godiva Chocolate Crème Brûlée

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

"Marie's" Homemade Baklava

YOU ARE IN FOR A TREAT! MADE JUST FOR US! MARIE, ALAMANCE COUNTY'S RENOWNED BAKER, MAKES THIS TRADITIONAL LEBANESE NUT-FILLED FLAKY PASTRY OF PHYLLO DOUGH, CHOPPED PECANS AND ATTER (SYRUP) 6.95



"Marie's" Homemade Pastries

ALSO MADE BY MARIE, THIS DESSERT 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

For Younger Palates

12 AND UNDER + INCLUDES DRINK, ICE CREAM AND CHOICE OF SIDES 7.95

Fettucine Alfredo

WIDE NOODLE FETTUCINE WITH PARMESAN SAUCE

Cheese Nachos

WITH MELTED CHEDDAR

Spaghetti Marinara

ANGEL HAIR PASTA WITH OUR HOMEMADE MARINARA

Macaroni and Cheese

HOMEMADE WITH ELBOW MACARONI AND CHEDDAR

Grilled Chicken Breast

SLICED GRILLED CHICKEN BREAST

Mini Cheeseburger

MINI BURGER WITH MELTED AMERICAN

Chicken Tenders

THREE CRISPY BREADED CHICKEN TENDERS

Grilled Cheese

CLASSIC AMERICAN CHEESE MELT

Pita Pizza

WITH TOMATO SAUCE AND MELTED CHEESE

