

MIKE DIANNA'S GRILL ROOM DINNER MENU
5pm-9pm Every Night of the Week
Curbside Take Out and Free Delivery Available

STARTERS

Fried Oysters Large, Flash Fried, Select Virginia Oysters – Served with our Spicy Remoulade | \$13.99

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

Beef Satay Tender Slivers of Filet Mignon – Marinated in an Asian Sauce and Served with a Spicy Thai Peanut Sauce Personal | \$9.99

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 an Old Bay Tartar Sauce | \$9.99

Pickled Plate Green Tomato Salad, Apples, Strawberries, Beets, Local Green Onion Dip and more... Served with Crackers....Great for Sharing!!! | 13.99

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

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 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 and 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**

Sea Scallops A Pair of Skewers Hardwood Grilled and Drizzled with a Fresh Basil Vinaigrette | \$28.99 **GF**

Local Yellowfin Tuna Sesame Seed Encrusted, Pan Seared and Finished with a House Made Citrus Soy Sauce and Pickled Ginger \$26.99 **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

NY Strip | 12 ounces | \$46.99 **GF**
USDA PRIME | Very Tender | Black Angus Beef - Aged 30+ days

Pork Loin | 12 ounces | \$21.99 **GF**
Hardwood Roasted, Sliced, and Dressed with our Famous Mustard Cream Sauce

RARE- very red, cool center | **MEDIUM RARE-** red, warm center | **MEDIUM-** pink all the way through | **MEDIUM WELL-** slightly pink center | **WELL DONE** cooked throughout, no pink. Medium Well and Well Done Filet Mignon preparations are butter-flied to ensure a more pleasurable dining experience for our customers

*** All Entrees (with the Exception of Pasta will be served with roasted garlic mashed potatoes and green beans, unless otherwise noted.**
GF Gluten Free