

**Mike Dianna's Grill Room Dine-In & Takeout Breakfast Menu**  
**7am-12pm Everyday. Reservations Happily Accepted.**  
**Curbside Take Out and Free Delivery Available**

**Starters**

**Lox Platter** House Cured Salmon, Fresh Cucumber, Red Onion, Capers, Whipped Cream Cheese Spread and Toast Points **\$12.99**

**Bacon-Blue Deviled Eggs** Half Dozen of Our Deviled Eggs, Topped with Applewood Smoked Bacon and Buttermilk Blue Cheese Crumbles **\$7.99**

**Fresh Fruit Tray** Assorted Fruit with Yogurt, Honey and House Made Granola **\$7.99**

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

**Wedge Salad** Roma Crunch Lettuce, Fresh Tomatoes, Crumbled Applewood Smoked Bacon and Our Famous Creamy Roquefort Dressing **\$8.99**

**Garden Salad-** Mixed Greens and Fresh Vegetables with your Choice of Balsamic Vinaigrette, Ranch or Creamy Roquefort Dressing **\$8.99**

**Breakfast Mains**

**Corolla Breakfast** Two Eggs Any Style, Hash Browns or Grits & Buttermilk Biscuit, English Muffins or Toast **\$ 7.99**

**Steak and Eggs** 4 Ounces of Fresh Herb and Garlic Marinated Filet Mignon Kabob with Two Eggs Any Style. Served with Hash Browns or Grits and Our Buttermilk Biscuit **\$22.99**

**Breakfast Burrito** Country Fried Pork Loin with Scrambled Eggs, Red Peppers and Pepper Jack Cheese **\$7.99**

**Biscuits and Gravy** Two of Our Buttermilk Biscuits topped with Sausage Gravy, Served with Two Eggs Any Style **\$8.99**

**Grill Room Omelette** Three Egg Omelette Stuffed with Fresh Spinach, Tomato and Feta Cheese. Served with Hash Browns or Grits and Our Buttermilk Biscuit **\$12.99**

**Landlovers Omelette** Three Egg Omelette with Butcher Block Country Sausage and Applewood Smoked Bacon with Cheddar Cheese. Served with Hash Browns or Grits and Our Buttermilk Biscuit **\$13.99**

**Chicken Biscuit** Tender Breast of Chicken, Hand Breaded with Our Special Seasonings and Lightly Fried, Topped with an Over Easy Egg. Served with Hash Browns or Grits **\$9.99**

**Grill Room Benedict** A Toasted English Muffin Topped with Tasso Ham, Poached Eggs, Wilted Fresh Spinach and Hollandaise. Served with Hash Browns or Grits **\$14.99**  
with one of Mike's World Famous Crab Cakes **\$23.99**

**Grill Room Pancakes** Three of our House-Made Pancakes Served with Fresh Local Strawberry Sauce and Real Maple Syrup **\$7.99**

-- Add a side of Applewood Smoked Bacon or a Butcher Block Country Sausage Patty to any meal **\$4**

**Crab Cake Sandwich** One of Our Famous Crab Cakes Broiled to Perfection and Served on a Toasted English Muffin and Topped with Corn Salsa; Served with Hash Browns **\$15.99**

**Tomato Pie** A Southern Classic- Layers of Ripe Tomatoes, Fresh Basil and Mozzarella Cheese. Served with a Small Garden Salad **\$11.99**

**Grill Room Buttermilk Biscuit Sandwiches-** Fried Egg & White American Cheese

**Bacon, Egg and Cheese \$5**

**Butcher Block Sausage, Egg and Cheese \$5**

**Egg and Cheese \$3.50**

**Ala Carte**

Applewood Smoked Bacon **\$4**

Local Butcher Block Sausage Patty **\$4**

Fresh Fruit **\$5**

Buttermilk Biscuit or English Muffin **\$2**

Pickled Green Tomato Salad **\$3**

Side of Grits **\$3**

Side of Hash Browns **\$3**

1 Pancake **\$2**

2 Slices of Toast **\$2**

## MIKE DIANNA'S GRILL ROOM SAMPLE DINE-IN 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-fried 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

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### STARTERS

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**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**

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**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

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