

STEAM

RESTAURANT & BAR

Riverwalk Menu

\$45 per person

FIRST COURSE

crisp greens salad

local tomato | English cucumber | shaved carrot
garlic crouton | white balsamic vinaigrette

ENTRÉE

-CHOICE OF-

herb crusted salmon

lemon herb risotto | peppered asparagus
toasted coconut | blood orange gastrique

Tuscan vegetable pasta

pappardelle pasta | artichoke | asparagus | local mushroom
brown butter | mascarpone | shaved parmesan | toasted hazelnuts

parmesan & herb crusted chicken

smoked pomme puree | charred broccolini
sweet pepper gremolata

DESSERT

double chocolate brownie

whipped cream | fresh berries

~tax & 22% gratuity are additional ~

STEAM

RESTAURANT & BAR

Airlie Menu

\$52 per person

FIRST COURSE

-CHOICE OF-

CRISP GREENS SALAD

local tomato | English cucumber | shaved carrot
garlic crouton | white balsamic vinaigrette

ROASTED RED PEPPER BISQUE

smoked gouda | thyme oil

ENTRÉE

-CHOICE OF-

HERB CRUSTED SALMON

lemon herb risotto | peppered asparagus | toasted coconut
blood orange gastrique

PARMESAN & HERB CRUSTED CHICKEN

smoked pomme puree | charred broccolini | sweet pepper gremolata

WHISKEY SHOYU BRAISED SHORT RIBS

smoked gouda grits | charred Brussels sprouts | toasted sesame

TUSCAN PAPPARDELLE PASTA

artichoke | asparagus | mushroom | brown butter | mascarpone
shaved parmesan | toasted hazelnuts

DESSERT

-CHOICE OF-

DOUBLE CHOCOLATE BROWNIE

whipped cream | fresh berries

CARAMEL APPLE PIE

whipped cream | caramel drizzle

~tax & 22% gratuity are additional ~

STEAM

RESTAURANT & BAR

Cape Fear Menu

\$59 per person

FIRST COURSE

-CHOICE OF-

mixed greens | local tomato | English cucumber | shaved carrot
garlic crouton | white balsamic vinaigrette

STEAM crab chowder | house hush puppy

chopped romaine | shaved parmesan | house crouton | STEAM Caesar

ENTRÉE

-CHOICE OF-

HERB CRUSTED SALMON

lemon herb risotto | peppered asparagus | toasted coconut
blood orange gastrique

PARMESAN & HERB CRUSTED CHICKEN

smoked pomme puree | charred broccoli | sweet pepper gremolata

SEA SALT GRILLED SHRIMP

sweet corn & jalapeno succotash | chimichurri
crumbled cotija | fried plantains

TUSCAN PAPPARDELLE PASTA

artichoke | asparagus | mushroom | brown butter
mascarpone | shaved parmesan | toasted hazelnuts

BUTCHER'S CUT

green garlic compound butter | smoked pomme puree
peppered asparagus | frizzled leeks

DESSERT

-CHOICE OF-

DOUBLE CHOCOLATE BROWNIE

whipped cream | fresh berries

CARAMEL APPLE PIE

whipped cream | caramel drizzle

CLASSIC NY CHEESECAKE

~tax & 22% gratuity are additional ~