

## Small Plates

**Seasonal Soup** 7

**Fried Oysters** 9  
spicy cocktail sauce

**Kalamata Olive Hummus** 8  
feta, olives, seasonal fruit

**Shrimp Spring Roll** 8  
asparagus, carrots, thai peanut sauce

**Sesame Tuna** 11  
seared rare, ginger soy, wasabi

**Lump Crab Cake** 12  
spicy remoulade, apricot mustard

**Grilled Steak** 9  
roasted red peppers, onions

**Wood grilled Caesar Salad** 8  
served warm

**Spinach and Strawberry Salad** 8  
goat cheese, pecans, balsamic vinaigrette

**Grilled Asparagus** 10  
feta, lemon tarragon vinaigrette

**Greek Salad** 7  
feta, tomato, kalamata, mixed greens

**Fried Green Tomatoes** 8  
tomato-citrus compote

**Crab Napoleon** 13  
tomato, avocado, citrus

## Bowls

**Sea Scallops** 12  
wilted spinach, gorgonzola cream

**Spinach & Fontina Ravioli** 12  
basil, bacon, tomato

**Fresh Steamed Mussels** 12  
tomato, lemon zest, white wine

**Spring Pasta** 12  
fresh vegetables, garlic, fettuccini, white wine, aged gouda     Add shrimp 17

**Grilled Steak Salad** 19  
tomatoes, mixed greens,  
maytag blue cheese dressing

**Shrimp & Grits** 20  
mushrooms, bacon, scallions, garlic,  
cheese grits

**Steak-Frites** 20  
small portion rib-eye, thin cut fries

**Veal Piccata** 25  
lemon, capers, wine, butter

**Grilled Lobster Salad** 29  
8 oz. tail, mango, avocado, mixed  
greens, vanilla-poppysseed dressing

*Gentlemen, please remove your hats  
20% gratuity for parties of 6 or more  
Please silence your cell  
Flight is a smoke-free building*

*Executive Chef: Rob Keener  
Sommelier: Nan Jennings*

## **Spring Tasting Menu**

one from each course

Appetizer:

**greek salad**  
**seasonal soup**

Small entrée:

**carolina mountain trout**  
**grilled chicken breast**  
**grilled petite filet mignon**

Sampler size dessert:

**flourless chocolate cake**  
**vanilla crème brûlée**  
**homemade ice cream & cookies**

Three courses/30

***Flight is proud to work with  
Carolina farms, foragers, gardens,  
ranches, and local tailgate markets:***

*Black Bird Farms, Deep Woods Mushrooms,  
Little River Roasters, Mountain Foods,  
Holly Springs Farm & Nursery*

***Our menu changes with the seasons***

## Main plates

**Grilled Center Cut Filet Mignon** 29  
house made steak sauce

**Wood Grilled Bone-in NY Strip** 28  
maître d' butter

**Grilled Sirloin Steak** 25  
porcini mushroom broth

**Grilled Pork Tenderloin** 22  
mango salsa

**Wood Grilled Lamb Chops** 28  
grained mustard, balsamic reduction  
smaller portion 22

**Grilled Chicken Breast** 20  
moroccan spices, tapenade

**Carolina Mountain Trout Filets** 26  
light coating, pan-fried, pecan bourbon  
butter    Smaller portion 20

**Grilled Grouper** 26  
roasted corn, poblano peppers

*Main plates and Apple Wood grill plates  
are served with seasonal local vegetables*

## **From the Apple Wood Grill**

Mix or match - choose two

**salmon filet** 13  
**lump crab cake** 13  
**jumbo scallops** 17  
**fresh tuna filet** 15  
**petite filet mignon** 20  
**lamb chops** 14  
**portobello cap** 6