

— APPETIZERS —

Fresh Pasta Roulades stuffed with Ricotta, Parmesan, Spinach and Basil over a rich Marinara topped by a Lemon-Herb Arugula Salad - 8

Sesame seared Scallops with Asian Slaw and Wasabi Soy Cream - 12

Traditional Parmesan Reggiano Risotto with a marinated Mushroom Salad, Balsamic Drizzle and crispy Leeks - 9

House made Coconut Shrimp with Baby Greens, Hearts of Palm, Tomatoes, Red Onions, Citrus Vinaigrette and a Sweet Chili Apricot Sauce - 8

— SALADS —

Romaine Hearts and classic Caesar dressing topped with Parmesan Reggiano, Applewood smoked Bacon, toasted Crostini and Kalamata Olive Tapenade - 8

1587 House Salad with fresh Melon and Strawberries, aged White Cheddar, Sunflower Seeds and Champagne Vinaigrette - 8

Grilled Quail with Carolina Barbeque Sauce over Arugula, hard cooked Quail Eggs, toasted Pecans, Red Onions and Gorgonzola Cheese - 10

— ENTREES —

Chef's Freestyle Fish Selection steamed in Banana Leaf with Costa Rican Beans and Rice, matchstick Vegetables, Pineapple Salsa and a Coconut Vanilla Rum Sauce - 24

Braised Pork "Osso Bucco" with Potatoes, Haricots Verts, Broccoli Rabe, Carrots, Pearl Onions and Celery in a Rich Bordelaise Sauce - 23

Pepper Grilled Beef Tenderloin with a Gorgonzola stuffed Potato Cake, Asparagus, Demi Glace and Marinated Mushrooms - 31

Wanchese Tuna grilled over a Cannellini Bean, mild Garlic Sausage, Broccoli Rabe and Oven Roasted Tomato saute with Arugula and Kalamata Olive Vinaigrette - 25

Herb and Butter roasted half Chicken with Fingerling Potatoes, Haricots Verts - Pearl Onion Almandine and an Herb Veloute Sauce - 18

— CHOPS —

*All chophouse style cuts are served Char-Grilled with Yukon Mashed Potatoes & Seasonal Vegetables
You may select either Garlic Butter or a Demi Glace as your sauce.*

8 ounce Filet Mignon - 29

8 ounce Tuna Loin - 22

12 ounce Choice N.Y. Strip - 28

Herb and Butter roasted half Chicken with Herb Veloute,

Mashed Potatoes and Seasonal Vegetables - 17

Braised Pork "Osso Bucco" with Bordelaise
Mashed Potatoes and Seasonal Vegetables - 20

Add Shrimp or Scallops to Any Chop or Entree - 10

SAMPLE VEGETARIAN MENU

— APPETIZERS —

Black and White truffle Mac n Cheese - 7

Roasted Butternut Squash and Parmesan stuffed Homemade Ravioli
with Diced Vegetables, Toasted Pine Nuts and Thyme Brown Butter - 8

Grilled Portabella Mushroom topped with fire roasted Red Peppers,
caramelized Onions, sautéed Spinach and Goat Cheese finished with a Balsamic Reduction - 9

— SALADS —

Romaine Hearts topped with classic Caesar Dressing,
herbed Crouton and Parmesan Cheese - 9

1587 House Salad with fresh Melon,
aged White Cheddar and Champagne Vinaigrette - 8

Baby Field Greens topped with a sauté of Mixed Mushrooms,
Red Onions, and Dried Cherries finished with Balsamic Vinaigrette,
Cherry Tomatoes, Bleu Cheese Crumbles and Pine Nuts - 9

— ENTREES —

Chef's Selection of Vegetarian Pasta - 17

White Cheddar grit cake, North Carolina Collards,
sweet cumin Carrots and Maple Mustard Vinaigrette - 16

Vegetarian fried Jamaican "Rice and Beans" with Brussel Sprouts,
Mixed Vegetables and a Cilantro Chimm-Churri Sauce - 14

White Bean Ragout with fresh Herbs, roasted Roma Tomatoes,
Matchstick Vegetables, Basil Pesto & Arugula Salad - 16

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Sunflower Seeds and Champagne Vinaigrette - 8

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