

## **Elijah's Kitchen Selections**

Founded in 1984 and housed in a former maritime museum, Elijah's Restaurant has long been a cornerstone in the Wilmington dining scene. Let award winning Chef Vincent Drayton prepare a delicious meal for your special event.

### **...The Greystone...**

\$35

*Choice of Three (Carving Station counts as 1 item):*

Sautéed Chicken in the Sauce of Your Choice: Piccata, Pesto, Marsala, or Cacciatore

Eastern Carolina Pulled Pork BBQ with 3 Sauces

Catfish Etouffe with Sautéed Peppers and Onions

Stir-Fried Chicken or Beef with Mixed Asian Vegetables

Creamy Beef Stroganoff

Oven Roasted Turkey with a Cranberry-Orange Compote

Hickory Smoked Va. Ham with Bourbon & Brown Sugar Glazed Apples

or

**\*\*Carving Station:**

Virginia Ham with Mango Chutney

### **...The Bellamy...**

\$40

*Choice of Three (Carving Station counts as 1 item):*

Top Round of Beef with a Caramelized Onion Bordelaise

Sautéed Shrimp in a Lemon, White Wine, Garlic Sauce with Diced Tomatoes and Scallions

Stuffed Chicken Roulades with a Marsala Mushroom Cream

Blackened Sirloin with a Mushroom Demi-Glace

Grilled Atlantic Salmon with a Dill Crème Sauce

or

**\*\*Carving Station:**

Pork Tenderloin with Robert Sauce

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Crème

### **...The Wilmingtonian...**

\$45

*Choice of Three (Carving Station counts as 1 item):*

Crab Stuffed Atlantic Salmon with Beurre Blanc

Oven Roasted Turkey Breast with Blackberry Cognac Reduction

Shrimp and Scallops Elijah's in a Parmesan Cream Sauce

Grouper Florentine

Seafood Marinara over Linguine

Low Country Crab Cakes with a Cajun Remoulade

Mahi-Mahi with a Lobster and Crab Cream Sauce

or

**\*\*Carving Station:**

Beef Tenderloin with Sauce Au Poivre and Horseradish Crème

## **...Sides menu...**

*All Buffet Packages include your choice of three side items:*

Garlic Roasted New Potatoes  
Rice Pilaf  
Sausage and Cornbread Stuffing  
Linguine with Butter Sauce

Garden Salad  
Sautéed Seasonal Vegetables  
Steamed Green Beans  
Maple Mashed Sweet Potatoes

**\*\*Carving Station Attendant fee \$75\*\***

## **Southeastern Favorites**

Entertain your guests in true Carolina style with one of Chef Vinny's regional menus. These selections are perfectly suited for family reunions, corporate get-togethers, or any casual celebration to remember.

### **...Pig Pickin'...**

\$30

House Smoked Pulled Pork  
Crispy Fried Chicken  
Sweet BBQ Chicken

...

Cole Slaw  
Baked Beans  
Pasta Salad  
Corn on the Cob  
Fresh Baked Cornbread and Rolls

### **...Down East Shrimparoo or Oyster Roast...**

\$45

Large Steamed Shrimp or Oysters

...

Kielbasa Sausage  
Corn on the Cob  
New Potatoes  
Cole Slaw  
Large Fruit and Cheese Platter  
Fresh Baked Cornbread and Rolls

# **The Pilot House Kitchen Selections**

One of Wilmington's oldest and most cherished restaurants, The Pilot House opened doors in 1978, and was the first Restaurant in Chandler's Wharf. Delight your guests with one of these menus from Executive Chef Matt Karas.

## **...The Craig House...**

\$31

*Choice of Two:*

Fresh Salmon pan seared, grilled, or blackened  
Grilled, Southern Fried or BBQ Chicken  
Garlic Chicken Pasta  
Pan Fried Catfish with Red-Eye Gravy  
Grilled Marinated Flank Steak with Shallot Veal Dem-Glace  
Maple Glazed Salmon with Prosciutto  
Country Style Meatloaf with Buttermilk Fried Onions and Red-Eye Gravy  
Vegetable Lasagna

*Choose Two Sides:*

Sautéed Vegetables  
Mashed or Potatoes Au Gratin  
Wild Rice Pilaf  
Mashed Sweet Potatoes  
Sautéed Green Beans

## **...The Cape Fear Supper...**

\$40

*Choice of Two:*

Pilot House Famous Shrimp and Grits  
Low Country Shrimp Etouffe'  
Shrimp and Scallop Scampi on Linguine  
Grilled Flat-Iron Steak  
Red Bean and Rice Paella  
Chicken Marsala  
Vegetable Linguine with Grilled Portabella

*Choose Two Sides:*

Sautéed Vegetables  
Mashed or Potatoes Au Gratin  
Wild Rice Pilaf  
Mashed Sweet Potatoes  
Sautéed Wild Mushrooms  
Sautéed Green Beans or Asparagus

## **...The Captain's Table Deluxe...**

\$54

Garden Salad, Caesar Salad, or Spinach Salad (Served Buffet Style)

*Choice of Two:*

Jumbo Lump Crabcakes  
Grilled Duck Breast with Blackberry Cognac Glaze  
Crab Stuffed Flounder  
Sweet Potato Crusted Grouper  
Roast Rack of Lamb

*\*\*Choice of One Carving Station:*

Horseradish and Dijon Encrusted Prime Rib of Beef  
Roast Prime Rib of Pork  
Beef Tenderloin  
Maple Glazed Roast Turkey Breast  
Honey Glazed Ham

*Choose Three Sides:*

Sautéed Vegetables  
Mashed or Potatoes Au Gratin  
Wild Rice Pilaf  
Mashed Sweet Potatoes  
Sautéed Wild Mushrooms  
Sautéed Green Beans or Asparagus  
Grandmother's Succotash

**\*\*\$75 Carving Attendant fee**

# **Brunch Menu Selections**

## **...Executive...**

\$14

*Choice of One:*

Chicken Fried Chicken with Gravy  
French Toast with Maple Syrup  
Biscuits and Gravy

## **...Presidential...**

\$17

*Choice of Two:*

French Toast with Maple Syrup  
Biscuits and Gravy  
Country Ham with Creole Honey Mustard  
Chicken Fried Chicken with Gravy

## **...Owner's Box...**

\$21

*Choice of Three:*

French Toast with Maple Syrup  
Biscuits and Gravy  
Country Ham with Creole Honey Mustard  
Chicken Fried Chicken with Gravy  
Shrimp and Grits  
Salmon and Grits  
Flat Iron Steak

## **...The River Pilot...**

\$23

*Choice of Two:*

Egg Strata  
Buttermilk or Blueberry Pancakes  
Shrimp and Grits  
Steak and Eggs  
Country Style Pork Chop  
Belgian Waffle  
Shrimp and Crab Crepes

*All Bruch Packages Included:* Fresh Fruit Platter, Scrambled Eggs, Assorted Breads and Pastries, Hash Browns or Stone Ground Grits, and Bacon or Sausage

# Tastings

## Tasting Policy

- Tastings are offered *by appointment only*
- Must give the Chef a 2 week notice prior to tasting
- Cost is \$25/person
- Tastings are not offered on holidays or holiday weekends
- Tastings are offered Tues-Sat 2:30-5 PM
- Limit four guests per tasting
- Limit six items per tasting
- Portion sizes are for tasting purposes only

\*\*Prices are based on current costs and therefore subject to change without notice to account for changes in food prices and other direct costs beyond The Riverwalk Landing's control.\*\*