**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 Garden Salad

Rice Pilaf Sautéed Seasonal Vegetables

Sausage and Cornbread Stuffing Steamed Green Beans Linguine with Butter Sauce 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

Sauteed 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.\*\*