

# THE STATE CLUB RESTAURANT

Lunch served weekdays 11 a.m. – 2 p.m. For reservations, call 919.515.0557

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## SOUP AND SALADS

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Add grilled chicken, grilled steak\*, seared tuna\* or seared salmon\* to any salad for \$6.

Dressings: balsamic vinaigrette, goat cheese ranch, honey poppy seed citronette, buttermilk blue cheese, cucumber yogurt, lemon tahini, and oil and vinegar.

### CHEF'S SALAD | 9

Slow-roasted local turkey breast, smoked NC ham, hard-boiled eggs, mustard seed, cheddar, applewood-smoked bacon, fresh tomato, and romaine lettuce

### CAESAR SALAD | 5

Grilled heart of romaine, house-made anchovy caesar dressing, garlic parsley croutons, filo-wrapped feta cheese, and parmesan tuile

### GARDEN SALAD | 4

Cucumber, fresh tomato, arcadian harvest spring lettuce, and shaved carrots

### SNOW PEA SALAD | 8.75

Brown sugar and chili spiced bacon, carrots, grape tomatoes, chick peas, and snow peas on an arcadian blend of greens. Dressed with a lemon vinaigrette

### SPINACH AND ARUGULA SALAD | 7

With marinated artichokes, feta cheese, strawberries, pumpkin seeds, pappardelle peppers, roasted red peppers, and sliced olives. Drizzled with a honey poppy seed citronette

### GRILLED CHICKEN AND MILLET SALAD | 10

Garbanzo beans, black beans, millet, red onions, roma tomatoes, red peppers and avocados dressed in cucumber yogurt dressing and topped with grilled chicken, charred jalapeños and pickled onions

### BUFFALO CHICKEN SALAD | 9

Crispy buffalo-battered chicken strips over a bed of crisp romaine, applewood-smoked bacon bits, red onions, shredded carrots, and celery. Topped with crumbled blue cheese

### SOUP DU JOUR | CUP 3 BOWL 5

Chef's daily soup creation

### SOUP DU JOUR + HALF SANDWICH OR SALAD | 9

Soup du jour paired with your choice half sandwich or salad

**SANDWICH OPTIONS:** Turkey + brie, local ham + cheddar or pecan chicken salad

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

This location prepares items that may contain the following: eggs, fish, dairy, soy, gluten, shellfish, tree nuts or peanuts. If you have a food allergy or individual dietary need please ask for a manager or chef to assist you.

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## BURGERS AND SANDWICHES

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Served with your choice of house-cut fries, pasta salad, side salad or vegetable du jour

### **ENGINEER YOUR BURGER\* | 12**

Char-broiled beef with lettuce, tomato, red onion, brioche bun and two toppings of your choice: cheese (cheddar, swiss, brie, goat, gorgonzola, gouda) mushrooms, caramelized onions, peppers, bacon, or artichokes

### **THE CLUB | 12**

Smoked NC ham, slow-roasted local turkey breast, cheddar cheese, swiss cheese, carolina honey mustard, romaine lettuce, tomato, and applewood-smoked bacon

### **TURKEY WRAP | 11**

Slow-roasted local turkey breast, romaine lettuce, tomato, red onions, fresh avocados, and cranberry ginger spread in a spinach tortilla

### **STEAK AND CHEESE | 12**

Slow-roasted prime rib, charred onions and peppers, cheddar cheese, swiss cheese, and horseradish mayonnaise on a hoagie bun

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## ENTRÉES

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### **CHICKEN CURRY POT PIE | 8.5**

Chunks of chicken mixed with peas, carrots and garden vegetables. Slow cooked with a bright turmeric, curry sauce and topped with garlic naan

### **SHIITAKE CHICKEN | 12**

Roasted, herb-marinated chicken breast served on a bed of wild rice pilaf with a shiitake mushroom ragout

### **SUSHI BOWL\* | 14**

Seared yellowfin tuna accompanied with jasmine rice, crab salad, pickled ginger, and avocado edamame salad

### **MEDITERRANEAN MAHI | 14.25**

Five-spice dusted mahi served over coconut soba noodles and julienne NC State Agroecology Farm vegetables. Topped with a savory mango chutney

### **SALMON PESTO\* | 15**

Pan-seared atlantic salmon over a tossed pasta salad with olives, artichokes and fresh tomato. Finished with a spinach pesto and crispy prosciutto