

THE STATE CLUB RESTAURANT

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

SOUP AND SALADS

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 | 9

Snow pea salad with sweet and salty, house-made bacon, an arcadian blend of greens, carrots, grape tomatoes, chick peas, and snow peas. 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

* These items are cooked to order and may be served raw or undercooked. 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.

BURGERS AND SANDWICHES

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

ENTRÉES

CHICKEN CURRY POT PIE | 9

Diced chicken breast mixed with peas, carrots, and garden vegetables. Slow cooked with a bright tumeric curry sauce and topped with garlic naan

SHIITAKE CHICKEN RAGOUT | 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

FIVE SPICE-DUSTED MAHI | 14.25

Wild-caught 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