

*Manteo Waterfront Dining
on Historic Roanoke Island*

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1587

*Open 7 Days a Week for
Dinner Starting at 5:00 pm*

(252) 473-1587
FOR RESERVATIONS

R E S T A U R A N T

at the Tranquil House Inn

— A P P E T I Z E R S —

Steamed Mussels in Chardonnay Butter with Leeks, Garlic & a toasted Herb Crostini - 9

Pepper seared rare Tuna with Mixed Greens tossed in a Ginger Vinaigrette with Mango, Edamame, Wasabi Peas & crispy Wontons - 9

Sesame Seared Scallops with an Asian Slaw & Wasabi Cream - 12

Goat Cheese & Wild Mushroom stuffed homemade Ravioli with toasted Pine Nuts, Portabellas & Summer Truffle Butter - 8

— S A L A D S —

Romaine Hearts & classic Caesar Dressing topped with Parmesan Reggiano, toasted Garlic Croutons & Applewood Smoked Bacon - 8

1587 House Salad with Fresh Fruit, roasted Tomato, aged White Cheddar, Balsamic Reduction & Virgin Olive Oil - 7

Pecan crusted fried Goat Cheese Medallion over a Mixed Green Salad tossed with Mango Vinaigrette, Dried Cherries & toasted Sunflower Seeds - 9

— E N T R E E S —

Pan-Seared "Freestyle Fish" over an Herb and Parmesan Cheese Polenta Cake with Baby Organic Carrots, Broccolini, & Pearl Onions over a sweet, roasted Corn Sauce - 24

Rubbed 8oz Pork Loin, char-grilled with a Caribbean style Black Bean Cake, Jicama Slaw & Jerked Mango Chutney - 18

Grilled Local Tuna Steak with White Bean Ragout, herb roasted Roma Tomatoes, Basil Pesto, Preserved Lemon & baby green Salad - 22

Pepper grilled Beef Tenderloin over a White Cheddar & Scallion Potato Croquette, with fire roasted Vegetables, a rich Balsamic Demi Glace, & Smoked Sea Salt - 29

Pan-Seared Horseradish crusted Salmon with a "Summer Succotash" of sweet Peas, local Butter Beans, White Corn, Asparagus, Red Peppers & Herb Vinaigrette - 19

Grilled Rack of Lamb over an Israeli Cous Cous Salad, with Feta Cheese, Baby Spinach, Cucumbers & Raspberry Gastrique - 29

— C H O P S —

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.

Char-Grilled Rack of Lamb - 29

8 ounce Filet Mignon - 29

Seared, Oven Roasted Breast of Chicken with Natural Pan Reduction - 18

Grilled, Fanned Pork Loin - 19

12 ounce Beef Ribeye - 28

Add Scallops or Shrimp in an Herbed Garlic White Wine Butter - 9

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