

Tempting Taste Buds Throughout Chapel Hill

A Sampling of our Dinner Menus • University Accounts Welcome at all Restaurants



SPANKY'S
 RESTAURANT & BAR

An American grill featuring steaks, ribs, pasta specials, fresh salads and signature sandwiches

• Banquet Facilities • Private Rooms for Parties

Lunch • Dinner • Late Night • Sunday Brunch
 101 E. Franklin St., Chapel Hill
 967.2678 • spankysrestaurant.com

Brown Sugar Baby Back Ribs dry roasted with herbs and spices served with barbecue dipping sauce and French fries. Half rack 10.95/Whole rack 15.95

Carolina BBQ Sandwich - braised Pork marinated in a spicy vinegar BBQ sauce, served on a toasted kaiser and topped with cole slaw. 5.95

Southwestern Salad with blackened chicken, roasted corn, black beans, mixed greens, shaved red onions, tortilla chips and lime-cilantro vinaigrette. 6.95

Herb Roasted Half Chicken over mashed potatoes and gravy with sauteed vegetables. 10.95

London Broil Marinated Flank Steak served over mashed potatoes with sauteed vegetables and mushroom-veal sauce. 13.95

Shrimp and Grits with garlic, smoked bacon, scallions, mushrooms and romano cheese. 12.95

Angel Hair Primavera - garden fresh vegetables sauteed in an herb vegetable broth topped with romano and sun-dried tomato pesto. 7.95

Rosemary Chicken Pasta - penne pasta, grilled chicken, mushrooms and marsala-rosemary cream sauce topped with romano cheese. 9.95

Franklin Street Club - roasted turkey, Virginia ham, swiss and cheddar cheese and hickory smoked bacon served triple-deck on whole wheat with lettuce, tomato and Russian dressing. 7.95

Veggie Burger made with mushrooms, brown rice, bell peppers, onion, carrots, and water chestnuts, served on a toasted kaiser with caramelized onions, lettuce and tomato. 5.95

Grilled Portabello Mushroom served on toasted focaccia bread with caramelized onions, sun dried tomato aioli and melted mozzarella with lettuce and tomato on the side. 6.95



411
 ITALIAN CAFE

Fresh seasonal pasta, nightly seafood specials, steaks, wood-fired pizzas, dessert, cappuccino bar

• Private Room Available

Lunch Tuesday-Saturday, Dinner nightly
 411 W. Franklin St., Chapel Hill
 967.2782 • 411west.com

Wild Mushroom Polenta - Assorted wild mushrooms sauteed with fresh rosemary and cashew butter. Served over baked polenta and topped with grated romano. 6.95

Carpaccio - Thinly sliced medallions of rare beef tenderloin, served with a horseradish cream sauce or extra virgin olive oil. Topped with fresh grated romano, scallions, and capers. 7.95

Lemon Linguine - Shrimp, scallops, roasted tomatoes, garlic & scallions sauteed in white wine, lobster butter and clam broth. Topped with grated romano. 12.95

Angel Hair Herb Primavera - A variety of garden fresh vegetables sauteed in an herb vegetable broth. Topped with sun-dried tomato pesto. 8.95

Whole Wheat Fettucine - Wood grilled chicken, mushrooms, marsala, rosemary butter and garlic cream sauce. Topped with fresh romano. 10.95

Black Pepper Angel Hair - Tossed with dill cream sauce then topped with chilled, house smoked salmon and grated romano. 9.95

Spaghetti Marinara - Our homemade marinara sauce with grated romano. 7.95

Chicken Parmesan - Lightly breaded chicken breast is oven roasted & served over a bed of penne pasta, tossed with marinara and mushrooms. Topped with mozzarella. 13.95

Chicken Marsala - Chicken breast sauteed with mushrooms in a dark chicken marsala sauce. Served with fresh vegetables and a choice of oven roasted and mashed potatoes. 14.95

Wood Grilled Beef Tenderloin - Topped with an herb romano crust and red wine jus. Served with fresh vegetables and a choice of oven roasted and mashed potatoes. 20.95



Squids
 Restaurant
& Oyster Bar

Fresh seafood • Oyster Happy Hour 4-6pm • New Patio

Best Overall Restaurant in Chapel Hill
 -2004 Chapel Hill News Rose Award

Dinner nightly
 15-501 Bypass at Elliott Rd., Chapel Hill
 942.8757 • squidsrestaurant.com

Grilled Trout Modena - Balsamic marinated boneless trout with honeyed pecans and lemon butter, served with herbed polenta and a saute of spinach, tomato, and garlic. 14.95

Horseradish Crusted Tilapia with roasted Yukon Gold potatoes, green beans and shitake mushrooms in an onion cream sauce. 14.95

Bouillabaise of fish filet, shrimp, bell peppers, carrots, and potatoes in a tomato-lobster broth, served with parmesan and toasted focaccia bread. 14.45

Garlic Marinated Ribeye - 14 oz. of Choice Beef marinated in roasted garlic olive oil. Wood-grilled and served with Yukon Gold Potatoes, caramelized onions and green beans. 17.95

Genovese Shrimp and Scallops sauteed in olive oil, tomatoes, mushrooms, kalamata olives and garlic; over linguini, with freshly grated parmesan. 13.95

Blackened Tuna Burrito with Mexican rice, salsa fresca, black beans and cilantro crème fraiche. 10.75

Lobster Dinner - 1.25 pound live Maine Lobster steamed and served with drawn butter, mashed potatoes and sauteed asparagus. 22.95

Tamari Grilled Tuna with teriyaki sauce. Served with sesame basmati rice, Asian slaw, wasabi aioli and pickled ginger. 17.95

Pan Seared Salmon with black beans, fresh guacamole, crisp tortilla chips, roasted squash and a spicy chipotle tomato sauce. 15.95

Spicy Fra Diavolo - Sauteed shrimp, calamari, tomatoes, mushrooms, scallions and red pepper flakes. Over linguini, topped with a dollop of Parmesan cream sauce. 10.95