



MARCH 10, 1946–APRIL 28, 1993

FRIENDS, FAMILY, FOOD, AND WINE WERE ALWAYS REASONS TO CELEBRATE WHEN JIM VALVANO CAME TO DINE. JOKES WERE SHARED, TIMES REMINISCED, FRIENDSHIPS IMMORTALIZED. IT SEEMED ONLY NATURAL TO NAME THE RESTAURANT AFTER THE DEAR FRIEND WHO STARTED THE TRADITION THAT JIMMY V'S CONTINUES TODAY.

IN THE SPIRIT OF THE MAN WHO INSPIRED US TO EMBRACE EACH DAY WITH LAUGHTER, THOUGHT, AND EMOTION, WE INVITE OUR GUESTS TO SHARE JIMMY V'S PASSION FOR DELECTABLE FOOD, FINE WINE, AND EXCEPTIONAL SERVICE IN THE COMPANY OF FRIENDS.

STARTERS

CHEESE FLIGHT - CHEF'S ASSORTMENT OF CHEESES AND ACCOMPANIMENTS,
LOCAL ARTISANAL CRACKERS 16.50

SHE CRAB - SHERRY, CREAM, LUMP CRAB MEAT, 12.50

***TUNA TARTARE** - N.C. TUNA, AVACADO MOUSSE, PICKLED ONIONS, SOY GLAZE 15.50

LADY EDISON PROSCIUTTO - NORTH CAROLINA PROSCIUTTO WRAPPED AROUND GRILLED
ASPARAGUS, GOAT CHEESE CREMA, PAPRIKA OIL 13.50

CRISP CALAMARI - SPICED BREADING, LIME- MISO DRESSING, PERUVIAN PEPPERS,
CILANTRO 12.50

BRUSCHETTA - TOMATOES, ARUGULA, BASIL, BALSAMIC GLAZE, PECORINO ROMANO,
CROSTINI 13.50

CRAB DIP - GARLIC PITA CHIPS 16.50

CREAMED SPINACH AND COTTAGE FRIES - PARMESAN 15.50

FROM THE SEA

JUMBO BLUE WATER PRAWNS - CHILLED, FRIED, PAN SEARED, OR BLACKENED 20

JUMBO LUMP CRAB - CHILLED OR SAUTÉED, LEMON, SEA SALT 18

SUPER LUMP CRAB CAKES - SAFFRON - ARTICHOKE REMOULADE, SQUASH SALAD 14

SCALLOPS - COLOSSAL SEA SCALLOPS, PAN SEARED, OR BLACKENED, BEURRE NOISSETTE 18

SEAFOOD APPETIZER PLATTER - A SELECTION OF THE ABOVE, PRICED PER PIECE

SALADS

HOUSE - ICEBERG, GRAPE TOMATOES, SHREDDED CARROTS, GREEN OLIVES,
PECAN SMOKED BACON, CHOICE OF DRESSING 7

JIMMY V'S - LOCAL ARTISAN LETTUCES, PROVOLONE, CECI BEANS, RED ONION,
KALAMATA OLIVES, HARICOT VERTS, RED WINE PARMESAN VINAIGRETTE 9

WEDGE - ICEBERG, MAYTAG BLEU CHEESE CRUMBLES, PECAN SMOKED BACON,
GRAPE TOMATOES, BLEU CHEESE DRESSING 8

ROMAN CAESAR - ROMAINE, CROUTONS, PARMESAN CRISP, CAESAR MADE DRESSING 8

CAPRESE - LOCAL VINE RIPENED TOMATOES, FRESH MOZZARELLA, BASIL PESTO,
CHARRED TOMATO BALSAMIC VINAIGRETTE 8

SPINACH - MONTEREY JACK, PECAN SMOKED BACON, BUTTON MUSHROOMS, CHOPPED EGG,
SWEET 'N SOUR VINAIGRETTE 8

SALAD ADDITIONS - CHICKEN 7, *FILET MIGNON 9, *SALMON 15, PRAWNS 20

HOUSE MADE DRESSINGS - RED WINE VINAIGRETTE, CHARRED TOMATO BALSAMIC VINAIGRETTE, CAESAR, BLUE
CHEESE, RED WINE PARMESAN VINAIGRETTE, RANCH, THOUSAND ISLAND, SWEET AND SOUR, TUSCAN VINAIGRETTE.

PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES OR DIETARY RESTRICTIONS
IN YOUR PARTY; OUR CHEF WILL GLADLY MAKE ACCOMMODATIONS.

WE FRY IN 100% PEANUT OIL.

SEAFOOD

***SALMON** - PACIFIC CANADIAN FILET, PAN SEARED, WILD RICE, LEMON ROMESCO SAUCE, HAIRICOT VERTS, TOASTED ALMONDS 28.50

SCALLOPS - COLOSSAL SEA SCALLOPS, SHIITAKE MUSHROOMS, BASIL, BOURSIN RISOTTO, BEURRE MEUNIÉRE 34.50

SUPER LUMP CRAB CAKES - SAFFRON - ARTICHOKE REMOULADE, SQUASH SALAD 21.50

***COMPOSED TUNA** - NORTH CAROLINA PESTO ENCRUSTED BIGEYE TUNA STEAK, LENTIL MELANGE, CAULIFLOWER PUREE, ROASTED BROCCOLI 34.50

TRISTAN DA CUNHA COLD WATER LOBSTER TAIL 10-12OZ. - STEAMED, BROILED, OR GRILLED, WARM DRAWN BUTTER (MARKET PRICE)

CATCH OF THE DAY - ASK YOUR SERVER ABOUT OUR FRESH SEAFOOD ENTRÉE (MARKET PRICE)

FEATURES

NC CHICKEN PARMESAN - HAND BREADED HOPKINS FARM CHICKEN BREAST, ANGEL HAIR PASTA, MARINARA AND MOZZARELLA 26.50

***STEAK FRITES** - BEEF TENDERLOIN MEDALLIONS, MUSHROOM MEDLEY, BORDELAISE, GARLIC FRENCH FRIES 29.50

NC CHICKEN OSCAR - JOYCE FARMS AIRLINE BREAST, JUMBO LUMP CRAB, ASPARAGUS, IDAHO WHIPPED POTATOES, HOLLANDAISE 35.50

***ELK SHORT LOIN** - MARINATED ELK LOIN, SAUTEED CARROTS, LEEKS, SHALLOTS, BRAISED WHITE BEANS, BEET DEMI GLAZE 37.50

PLEASE CONSIDER HOSTING YOUR NEXT FUNCTION IN OUR PRIVATE DINING ROOM

 **THE BOARD ROOM** 

OUR BOARD ROOM FEATURES A FULL SERVICE MAHOGANY BAR ALONG WITH 3/4 PANEL MAHOGANY WALLS WHICH PROVIDE A WARM SETTING FOR ALL FUNCTIONS.

WE CAN ACCOMMODATE UP TO 90 GUESTS FOR SEATED DINNERS
AND UP TO 125 GUESTS FOR COCKTAIL PARTIES.

OUR ACCOMMODATING BANQUET MANAGER, HELEN BURRELL, WILL ASSIST YOU IN PLANNING YOUR SPECIAL OCCASION. SHE MAY BE REACHED AT 919-380-8210.

SERVICE FEE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE. AN \$8 SPLIT FEE WILL BE APPLIED TO ALL SHARED ENTRÉES.

"IN EVERYONE'S LIFE, AT SOME TIME, OUR INNER FIRE GOES OUT. IT IS THEN BURST INTO FLAME BY AN ENCOUNTER WITH ANOTHER HUMAN BEING. WE SHOULD ALL BE THANKFUL FOR THOSE PEOPLE WHO REKINDLE THE INNER SPIRIT."

-ALBERT ACHWEITZER

EXECUTIVE CHEF: J. B. SEMAN
PROPRIETOR: DAVE BURRELL
BANQUET MANAGER: HELEN BURRELL

BEEF



*FILET MIGNON - BACON WRAPPED
6OZ. 30 • 8OZ. 37 • BONE IN 12OZ. 63

*NEW YORK STRIP 15OZ. 37

*RIBEYE 15OZ. 39

*THE COWBOY (BONE IN RIBEYE) 28OZ. 55

*T-BONE 24OZ. 59

*SLOW ROASTED PRIME RIB OF BEEF AU JUS

QUEEN 12OZ. 32 KING 18OZ. 45



ALL OUR STEAKS CAN SURF...

ADD A COLD WATER LOBSTER TAIL (MP), JUMBO BLUE WATER PRAWNS,
COLOSSAL SEA SCALLOPS, *SALMON, CRAB CAKES, FRESH CATCH (MP)
(MARKET PRICE - MP)

STEAK ACCOMPANIMENTS

OSCAR - JUMBO LUMP CRAB, ASPARAGUS, BÉARNAISE 18

DRY RUBS - PORCINI MUSHROOM/ROSEMARY-ROASTED GARLIC/PEPPERCORN CRUST 3

• BÉARNAISE 3 • BORDELAISE 3, ADD MUSHROOMS 4, ADD ONIONS 2

• MAYTAG BLEU CHEESE MELT 4 • AU POIVRE SAUCE 3

STEAK TEMPERATURES

EXTRA RARE -BLUE RARE -COOL RED CENTER MEDIUM RARE -WARM RED CENTER

MEDIUM -PINK WITH WARM RED CENTER MEDIUM WELL -PINK THROUGHOUT

WELL DONE -COOKED THROUGHOUT

SIDES

POTATOES

- JUMBO, SALT CRUSTED, IDAHO BAKED POTATO 8
 - JIMMY V'S CLASSIC COTTAGE FRIES 7
- HOUSE CUT FRENCH FRIES 7 • WHIPPED POTATOES 7
- WHIPPED SWEET POTATO 7 • CRISPY FINGERLING POTATOES, TRUFFLE AIOLI 9

VEGETABLES

- SAUTÉED SPINACH 8 • STEAMED BROCCOLI WITH SHARP CHEDDAR 8
 - GARLIC HARICOT VERTS 7 • GRILLED VEGETABLES 7
 - BEER BATTERED ONION RINGS 8
 - ASPARAGUS AND BROCCOLI MEDLEY, HOLLANDAISE 9
 - CREAMED SPINACH 8 • ASPARAGUS, HOLLANDAISE 9
- WILD MUSHROOM PAN ROAST 7 • BACON ROASTED BRUSSEL SPROUTS 7

GRAINS AND PASTA

- ANGEL HAIR, MARINARA 9 • MAC & FOUR CHEESE 9, ADD BACON 2
- WILD RICE 8 • BOURSIN RISOTTO 10

* ITEMS ARE COOKED TO ORDER OR SERVED RARE,
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.