



RESTAURANT WEEK 2024

FIRST COURSE

SHE CRAB SOUP

CRAB ROE, SHERRY, ABORIO RICE

STARS GRILL-ROOM CAESAR

ROMAINE, SHAVED PARMESAN, CROUTONS,
NC TROUT ROE

KALE SALAD

BENNE SEED VINAIGRETTE, MANCHEGO

MUSHROOM BRUSHETTA

GRILLED AND SMOKED MUSHROOMS, MIXED
GREENS, FETA, GRILLED SOURDOUGH

SECOND COURSE

NC MOUNTAIN TROUT

MARbled POTATOES, SAUTEED SPINACH,
CITRUS BEURRE BLANC

6OZ FILET MIGNON

TRUFFLE MASHED POTATOES, GREEN BEANS

PORK SHANK

JALAPENO POLENTA, COLLARD GREENS

THIRD COURSE

DESSERT TRIO

OR

ESPRESSO MARTINI

STARS IS PROUD TO SUPPORT SOUTHERN, SUSTAINABLE PRODUCERS.
THANK YOU FOR HELPING US KEEP IT LOCAL.

