

## APPETIZERS & SOUP

### FRYED MUSHROOMS

#### & CAULIFLOWER

With Honey Mustard Sauce 14

### WISCONSIN

#### CHEESE BITES

Garlic Breaded Fried Cheese Curds with Zesty Marinara 16

### BAKED BRIE

Topped with Honey and Roasted Pecans with

Toast and Apple Slices 16

### OYSTERS

#### ON HALF SHELL\*GF

Half Dozen Oysters on Crushed Ice with Cocktail Sauce 20

### CHILLED

#### SHRIMP COCKTAIL<sup>GF</sup>

Steamed with Chesapeake Seasonings 17

### FRIED GREEN BEANS

With our Homemade Ranch 14

### SIGNATURE CHICKEN

#### ALMOND SOUP

Cup 7 / Bowl 9

### FRENCH ONION

#### Soup

Rich Beef Broth with Sliced Onions and Topped with Oven Browned Cheese

Cup 8 / Bowl 10



## STEAKS

All of our steaks are grilled to perfection over real Tennessee hickory charcoal and include our world-famous salad bar, your choice of a side dish and oven hot bread upon request



### CUSTOM-CUT STEAKS\* GF

New York Strip or Ribeye Cut Tableside to Order

12 oz Ribeye 45

12 oz NY Strip 41

Add Additional Ounces +5 each

### FILET MIGNON\* GF

The Most Tender Beef Cut; Lean yet Succulent and Elegant

Regular 45

King 57

Petite 40

### FILET MEDALLIONS\*

Sliced Filet Mignon with Portabella Mushroom Sauce

Regular 48

King 60

### PRIME RIB\*

Rich Flavor, Juicy Tenderness and Majestic Appearance

Regular 36

King Cut 45

1 lb Mountain Cut 57

**BEEF COOKING GUIDE** Rare - Cool red center | Medium Rare - Warm red center

Medium - Warm pink center | Medium Well - Slightly pink center | Well - Little or no pink

## ENTRÉES

All entrées include our world-famous salad bar, your choice of a side dish and oven hot bread upon request

Try any entrée blackened! +4

### PORTABELLA CHICKEN

A Boneless Chicken Breast, Grilled over Tennessee Hickory Charcoal and Served with Savory Portabella Mushroom Sauce on Top 30

### MARINATED CHICKEN GF

A Single Breast Marinated in our Slightly Sweet Pineapple Marinade, Grilled over Tennessee Hickory Charcoal 26

### GRILLED SHRIMP GF

Grilled over Tennessee Hickory Charcoal 32

### GRILLED SALMON\* GF

Fresh Verlasso Salmon Lightly Seasoned and Grilled over Tennessee Hickory Charcoal 34

### FRESH RAINBOW TROUT

Fresh Boneless Rainbow Trout, Lightly Seasoned and Served Grilled or Fried 33

### WORLD-FAMOUS SALAD BAR

Included with any entrée at No Charge

À la carte 20

## SIDE DISHES

Included with entrée at no charge À la carte 6

Seasonal Vegetable GF | Wild Rice GF  
Steak Fries GF | Baked Potato GF

## ELEVATED SIDE DISHES

Available à la carte or as a substitute for any side

Portabella Mushroom Sauce À la carte 8

Baked Stuffed Potato GF À la carte 8 / Sub +6

Breaded Onion Rings À la carte 9 / Sub +4

Sautéed Caramelized Onions À la carte 10 / Sub +6

Fresh Button Mushrooms À la carte 12 / Sub +6



The Certified Angus Beef® logo on our menu is your sign of high quality and incredible taste.

## WINE LIST

### SPARKLINGS

MASCHIO PROSECCO 14  
Italy

BILTMORE BLANC DE BLANCS 62  
Asheville, North Carolina

MOET & CHANDON IMPERIAL 100  
France

### LIGHT & FRUITY WHITES

CADES COVE WHITE

SWEET MUSCADINE 13/51  
Tennessee, Blount County

BERINGER WHITE ZINFANDEL 12/47  
California

CK MONDAVI MOSCATO 11/43  
California

BILTMORE RIESLING 14/55  
Asheville, North Carolina

BILTMORE PINOT GRIGIO 14/55  
Asheville, North Carolina

BILTMORE SAUVIGNON BLANC 14/55  
Asheville, North Carolina

### MEDIUM TO FULL BODIED WHITES

CK MONDAVI CHARDONNAY 12/47  
California

JOSH CELLARS CHARDONNAY 14/55  
Napa, California

BILTMORE CHARDONNAY 14/55  
Asheville, North Carolina

### LIGHT BODIED REDS

CADES COVE RED

SWEET MUSCADINE 13/51  
Tennessee, Blount County

CARTLIDGE & BROWN PINOT NOIR 13/51  
California

JOSH CELLARS PINOT NOIR 14/55  
California, Central Coast

BELLE GLOS LAS PINOT NOIR 16/63  
California, Monterey County

### MEDIUM BODIED REDS

RUTA 22 MALBEC 14/55  
Argentina, Patagonia

PLUNGERHEAD RED ZINFANDEL 14/55  
Lodi, California

CK MONDAVI MERLOT 12/47  
California

DECODY MERLOT 12/47  
California, Sonoma

JOSH CELLARS MERLOT 14/55  
California, Central Coast

BILTMORE MERLOT 14/55  
Asheville, North Carolina

DUCKHORN MERLOT 20/79  
California, Napa Valley

### FULL BODIED REDS

GUENOC PETITE SIRAH 14/55  
California, Lake County

CK MONDAVI CAB SAUVIGNON 12/47  
California

CELLAR NO. 8 CAB SAUVIGNON 12/47  
California

JOSH CABERNET SAUVIGNON 14/55  
California, Central Coast

CAYMUS BONANZA CABERNET  
SAUVIGNON 15/64  
California

BILTMORE CABERNET SAUVIGNON 15/59  
Asheville, North Carolina

CAYMUS WALKING FOOL 18/69  
California

WHITEHALL LANE CAB SAUVIGNON 90  
California, Napa Valley

SILVER OAK CAB SAUVIGNON 175  
California, Alexander Valley

CAYMUS SPECIAL SELECTION  
CABERNET SAUVIGNON 285  
California, Napa Valley

## DESSERTS

### HOT BLACKBERRY COBBLER

Served with Vanilla Ice Cream 13

### NEW YORK CHEESECAKE

Rich and Creamy 14  
Add Strawberries +3  
Add Turtle Topping  
(chocolate, caramel & pecans) +4

### BLONDE BROWNIE

With Pecans, Chocolate Sauce,  
and Vanilla Ice Cream 15

### KRISTI'S CHOCOLATE CAKE

Warm Cake, Vanilla Ice Cream  
with Hot Fudge 15

### PEDDLER MUD PIE

Chocolate and Peanut Butter Ice  
Cream on an Oreo Cookie Crust  
with Homemade Whipped Cream  
and Chocolate Sauce 15

### STRAWBERRY SHORTCAKE

A Classic! 15

### KAHLUA CREME BRULEE

Topped with a Caramel Crust 15

### TIRAMISU

Traditional Italian Dessert 15

### KEY LIME PIE

Traditional Recipe with  
Freshly Whipped Cream 13

### ICE CREAM

Chocolate & Vanilla 8

Bring your own wine corkage fee (per 750 ml bottle) 10

## DRAFT BEER

Regular 6

Premium 8

## BOTTLED BEER

Bud Light 6

Miller Lite 6

Coors Light 6

Michelob Ultra 6

Budweiser 6

Yuengling Lager 6

Corona 7

Modelo 7

Athletic Brewing N.A. 7

## PREMIUM COCKTAILS

### RASPBERRY LEMON DROP MARTINI

Belvedere Organic Vodka, Patron Citronge,  
Raspberry Puree, Lemon Juice 16

### MOUNTAIN BLACKBERRY MARGARITA

Casamigos Agave Blanco Tequila, Patron Citronge, Tropical Juices, Blackberry  
Puree, Garnished with Blackberries & Lime 15

### FRENCH 75

Maschio Brut Prosecco, Hendrick's Gin, Lemon Juice, & Simple Syrup 15

### APPALACHIAN SANGRIA

Cades Cove Red Muscadine, Kijafa Cherry Brandy,  
Orange, Juice & Fizz 14

### PEDDLER OLD FASHION

Buffalo Trace Bourbon, Demerara Syrup, Peychaud's Bitters, Splash Water and  
Garnished with Luxardo Cherry and Orange Peel 18 add Smoke 5

### DISCLAIMER:

We have relied on our suppliers' lists of ingredients in order to provide products that do not contain ingredients for those with Gluten allergies. Suppliers may change the ways they prepare their products or substitute products due to shortages. We cannot always be certain that the substituted products will be free of the specific allergen you wish to avoid, but always do our best to insure that any substitutions are allergen free. As we prepare the items, they might come into contact with the allergen you wish to avoid. We therefore cannot guarantee that any menu item will be completely free of the allergen in question.

20% gratuity added to groups of 6 or more