

APPETIZERS & SOUP

FRIED 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 GF
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

ADD TO ANY ENTREE:

Grilled Shrimp GF 10
Fresh Grilled GF or Fried Trout 12
Marinated Chicken Breast GF 12
Grilled Salmon* GF 16

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.

*Consuming raw or undercooked meat, poultry, seafood
or eggs may increase your risk of food borne illness.

GF - Items that can be prepared gluten free upon request.
Please inform your server of any food allergies.

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, Patigonia

PLUNGERHEAD RED ZINFANDEL 14/55
Lodi, California

CK MONDAVI MERLOT 12/47
California

DECOY MERLOT 12/47
California, Sonoma

JOSH CELLARS MERLOT 14/55
California, Cental 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
Califonia, 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

BEVERAGES

Your Choice 4

Soft Drinks

Sweetened & Unsweetened Tea

Hot Tea

Freshly Ground Coffee

Hot Chocolate, Milk or Juice 4.5

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