

## APPETIZERS & SOUP

### FRIED MUSHROOMS & CAULIFLOWER

With Honey Mustard Sauce 14

### CHEDDAR CHEESE BITES

Fried Bite Size Cheddar with our Homemade Sauce 16

### BAKED BRIE

Topped with Honey and Roasted Pecans with Toast and Apple Slices 16

### OYSTERS ON HALF SHELL <sup>GF</sup>

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 Sauce 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\* <sup>GF</sup>

New York Strip or Ribeye Cut Tableside to Order

12 oz Ribeye 42  
12 oz NY Strip 39  
Add Additional Ounces +4 each

### FILET MIGNON\* <sup>GF</sup>

The Most Tender Beef Cut; Lean yet Succulent and Elegant

Regular 42  
King 54  
Petite 38

### FILET MEDALLIONS\*

Sliced Filet Mignon with Portabella Mushroom Sauce

Regular 46  
King 58

### PRIME RIB\*

Rich Flavor, Juicy Tenderness and Majestic Appearance

Regular 34  
King Cut 43  
1 lb Mountain Cut 55

**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\*<sup>GF</sup>

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

### MARINATED CHICKEN\*<sup>GF</sup>

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

### GRILLED SHRIMP\*<sup>GF</sup>

Grilled over Tennessee Hickory Charcoal 32

### GRILLED SALMON\*<sup>GF</sup>

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 <sup>GF</sup> 10

Fresh Grilled <sup>GF</sup> or Fried Trout 12

Grilled Salmon <sup>GF</sup> 16

## SIDE DISHES

Included with entrée at no charge À la carte 6

Seasonal Vegetable <sup>GF</sup> | Wild Rice <sup>GF</sup>

Steak Fries <sup>GF</sup> | Baked Potato <sup>GF</sup>

## ELEVATED SIDE DISHES

Available à la carte or as a substitute for any side

Portabella Mushroom Sauce À la carte 8

Baked Stuffed Potato <sup>GF</sup> 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.

<sup>GF</sup> - 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

- 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

- 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*
- COLUMBIA CREST MERLOT 12/47  
*Washington State, Columbia Valley*
- JOSH CELLARS MERLOT 14/55  
*California, Central Coast*
- BILTMORE MERLOT 14/55  
*Asheville, North Carolina*
- EMMOLO NAPA VALLEY MERLOT 16/64  
*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 5  
Premium 7

## BOTTLED BEER

- Bud Light 5  
Miller Lite 5  
Coors Light 5  
Michelob Ultra 5  
Budweiser 5  
Yuengling Lager 5  
Corona 6  
Modelo 6  
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

Grey Goose Vodka, Raspberry Liqueur, Triple Sec, Lemon Juice  
and Simple Syrup 12.50

### BLUEBERRY BELLINI

Proseco and Blueberry Puree 13

### BEDROCK MARGARITA

Bam Bam Moonshine, Blue Curacao, Tropical Juices  
with a hint of Sweet and Sour 12.50

### PEBBLE BEACH

Bam Bam Moonshine, Peach Schnapps,  
Tropical juices, and Grenadine 11.75

### PEDDLER OLE FASHION

Ole Smoky Whiskey, Bitters, Simple Syrup,  
Muddled Orange and Cherry 11

#### 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

03/2025