

Appetizers

Fried Dill Pickles

Breaded dill pickle spears served with Ranch dressing 8.99

Smoked Trout Spread

Smoked Trout, cream cheese, dill, and sour cream served with toasted French bread 8.99

Chilled Shrimp Cocktail

Steamed with Chesapeake seasonings 11.99

Stuffed Shrimp

Hand battered fried shrimp stuffed with seasoned crab meat, covered with a creamy seafood sauce 11.99

Crab & Shrimp Stuffed Mushrooms

Jumbo lump crab meat and shrimp stuffing in mushroom caps, topped with a seafood sauce 12.99

Fried Cheese

Served with our homemade sweet marinara sauce 8.99

Baked Brie

Semi-soft ripened French cheese, oven baked with toasted almonds, served with fresh apple slices and hot bread 12.99

Oysters on Half Shell

Half dozen Hillman "practice safe" Oysters served on ice with cocktail sauce 12.99

Daily Soup Selection

Chefs choice daily. Cup 4.99 / Bowl 5.99

French Onion Soup

Rich beef broth loaded with sliced onions and topped with oven browned cheese. Cup 4.99 / Bowl 5.99

Side Dishes / Salad Bar

Choose one side dish with each Entree

or order À la carte 2.99

Steak Fries

Baked Potato

Green Beans

Grilled Vegetable Skewer

Wild Rice

Sweet Potato Casserole

Baked Stuffed Potato

Substitute with entree as a side dish 1.99
or order À la carte 3.99

Salad Bar Only

All you care to eat 12.99

Additional Side Dishes

Sautéed Caramelized Onions or Fresh Button Mushrooms

Substitute with entree as a side dish 3.99
or order À la carte 5.99

Breaded Onion Rings

Substitute with entree as a side dish 2.99
or order À la carte 4.99

Entrees

All Entrees include The Peddler's Salad Bar, your choice of a side dish and oven hot bread

Custom Steaks Cut Tableside

New York Strip or Rib Eye 10 oz 27.99
Add additional ounces for 2.50 per ounce

Filet Mignon Steak 7 oz 34.99

Filet Mignon Steak 9 oz 39.99

Regular Cut Prime Rib 9 oz 26.99

King Cut Prime Rib 12 oz 31.99

Beef Cooking Guide:

Rare = Choose a cool or warm red center
Medium Rare = hot, red center
Medium = hot, pink center
Medium Well = slightly pink, hot center
Well = no pink, gray center

Marinated Chicken 22.99

A single breast marinated in our slightly sweet marinade and grilled over hickory charcoal

Blackened Chicken 22.99

A single breast coated with Cajun spices and blackened in a hot iron skillet

Fresh Rainbow Trout 24.99

Boneless English Mountain trout, lightly seasoned, grilled or fried

Fresh Grilled Salmon 24.99

Grilled Shrimp 24.99

Stuffed Shrimp 24.99

Hand battered fried shrimp stuffed with seasoned crab meat, covered with a creamy seafood sauce

Combinations

8 oz New York Strip / Rib Eye / Prime Rib with:

Marinated or Blackened Chicken 29.99

Fresh Grilled or Fried Trout Filet 30.99

Grilled or Stuffed Shrimp 29.99

Filet Combinations

5 oz Petite Filet Mignon with:

Marinated or Blackened Chicken 36.99

Fresh Grilled or Fried Trout Filet 37.99

Grilled or Stuffed Shrimp 37.99

Combine any two of the Chicken, Shrimp or Trout selections 26.99

Try it blackened! We can blacken almost any entree 3.00

the Peddler
steakhouse

See other side for our
Wine, Desserts and Beverages

Wines by the Bottle and Glass

Sparklings

Listed from sweet to dry, sparklings pair well with any dish and celebration.

Martini & Rossi Asti Spumante	9.00*	36.
* served by the split		
Domaine Chandon Brut		45.
Moët & Chandon Imperial		90.
Moët & Chandon Dom Perignon		195.

Light and Fruity Whites

These wines are delicate in flavor, yet they accentuate lighter fare like shrimp, oysters, and crab.

	Glass	Bottle
Beringer White Zinfandel	7.50	30.
14 Hands Moscato	7.50	30.
Chateau Ste. Michelle Riesling	7.75	31.
Ecco Domani Pinot Grigio	8.50	34.

Medium to Full Bodied Whites

Listed from medium bodied to more oak, full bodied. Fish entrees with a squeeze of lemon will bring out fruity characteristics of these wines.

Beringer Stone Cellars Chardonnay	7.75	31.
Kendall Jackson Chardonnay	10.00	40.
Sonoma Cutrer Chardonnay	11.75	47.

Light Bodied Reds

These lighter, fruitier red wines pair nicely with moderately hearty, lightly spicy, and salty dishes like chicken and trout.

Riunite Lambrusco	7.50	30.
Cartledge & Browne Pinot Noir	8.75	35.
Kendall Jackson Pinot Noir	10.00	40.

Medium Bodied Reds

Wines with oak characteristics pair well with red meats and seasoned chicken.

Beringer Stone Cellars Merlot	7.75	31.
Columbia Crest Merlot	8.00	32.
Windmill Estates Zinfandel	8.50	34.
Rosemount Shiraz	9.00	36.
Kendall Jackson Merlot	10.00	38.

Full Bodied Reds

These powerful wines are at their best with rich seasoned dishes and rare to medium steaks.

Beringer Stone Cellars Cabernet Sauvignon	7.75	31.
Louis Martini Sonoma Cabernet Sauvignon	8.75	35.
Guenoc Petite Sirah	9.00	36.
Cellar No. 8 Cabernet Sauvignon	9.75	39.
Kendall Jackson Cabernet Sauvignon	10.00	40.
Whitehall Lane Cabernet Sauvignon		85.
Silver Oak Cabernet Sauvignon		125.
Caymus Special Selection Cabernet Sauvignon		195.

Desserts

Hot Blackberry Cobbler	7.99
Served with vanilla ice cream, a Peddler favorite	
New York Cheesecake	7.99
With strawberries add 1.00	
With turtle topping (chocolate, caramel and nuts) add 1.00	
Traditional Key Lime Pie	8.99
With a graham cracker crust	
Peanut Butter Mud Pie	8.99
Layers of Chocolate and Peanut Butter ice cream on an Oreo cookie crust, topped with homemade whipped cream and drizzled with hot fudge	
Blonde Brownie	8.99
A chocolate chip brownie with vanilla ice cream, hot fudge, and chopped pecans	
Kristi's Chocolate Cake	8.99
Warm chocolate cake with vanilla ice cream, chocolate sauce, and homemade whipped cream	
Strawberry Shortcake	8.99
Old fashioned pound cake with vanilla ice cream, sugared strawberries, and homemade whipped cream	
Kahlua Crème Bruleé	8.99
Creamy, rich custard with real Kahlua, topped with a caramel crust	
Ice Cream And Sherbet	4.99
Vanilla, Chocolate, and Sherbet	

Beverages

Soft drinks and teas	2.99
Coke products	
Sweetened, unsweetened and hot teas	
Free refills	
Hot Chocolate, Milk, Juice (Each)	2.99
Freshly Ground Coffee	2.99

Enjoy our other
fine restaurant

PARK GRILL

Located on the Parkway
near the entrance to
Great Smoky Mountains National Park