

APPETIZERS & SOUP

FRIED MUSHROOMS & CAULIFLOWER

With Honey Mustard Sauce 13

CHEDDAR CHEESE BITES

Fried Bite Size Cheddar with our Homemade Sauce 15

BAKED BRIE

Topped with Honey and Roasted Pecans with Toast and Apple Slices 15

OYSTERS ON HALF SHELL ^{GF}

Half Dozen Oysters on Crushed Ice with Cocktail Sauce 18

CHILLED SHRIMP COCKTAIL ^{GF}

Steamed with Chesapeake Seasonings 16

FRIED GREEN BEANS

With our Homemade Sauce 13

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 39
Add Additional Ounces +3 each

FILET MIGNON* ^{GF}

The Most Tender Beef Cut; Lean yet Succulent and Elegant

Regular 42
King 54

FILET MEDALLIONS*
Sliced Filet Mignon with Portabella Mushroom Sauce

Regular 45
King 57

PRIME RIB*
Rich Flavor, Juicy Tenderness and Majestic Appearance

Regular 33
King Cut 42
1 lb Mountain Cut 54

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 and combinations 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*^{GF}

A Boneless Chicken Breast, Grilled over Tennessee Hickory Charcoal and Served with Savory Portabella Mushroom Sauce on Top 29

MARINATED CHICKEN*^{GF}

A Single Breast Marinated in our Slightly Sweet Marinade, Grilled over Tennessee Hickory Charcoal 25

GRILLED SHRIMP*^{GF}

Grilled over Tennessee Hickory Charcoal 31

GRILLED SALMON*^{GF}

Fresh Verlasso Salmon Lightly Seasoned and Grilled over Tennessee Hickory Charcoal 32

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 19

ADD TO ANY ENTRÉE:

Marinated Chicken ^{GF} 8

Grilled Shrimp ^{GF} 10

Fresh Grilled ^{GF} or Fried Trout 10

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 10 / 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 12
Italy
- BILTMORE BLANC DE BLANCS 60
Asheville, North Carolina
- MOET & CHANDON IMPERIAL 99
France

LIGHT & FRUITY WHITES

- BERINGER WHITE ZINFANDEL 10/39
California
- CK MONDAVI MOSCATO 10/39
California
- BILTMORE RIESLING 13/49
Asheville, North Carolina
- BILTMORE PINOT GRIGIO 13/49
Asheville, North Carolina
- BILTMORE SAUVIGNON BLANC 13/49
Asheville, North Carolina

MEDIUM TO FULL BODIED WHITES

- CK MONDAVI CHARDONNAY 10/39
California
- JOSH CELLARS CHARDONNAY 12/47
Napa, California
- BILTMORE CHARDONNAY 13/49
Asheville, North Carolina

LIGHT BODIED REDS

- CARTLIDGE & BROWN PINOT NOIR 12/47
California
- JOSH CELLARS PINOT NOIR 13/49
California, Central Coast
- BELLE GLOS LAS NOIR 16/49
California, Monterey County

MEDIUM BODIED REDS

- RUTA 22 MALBEC 13/49
Argentina, Patagonia
- PLUNGERHEAD RED ZINFANDEL 13/49
Lodi, California
- CK MONDAVI MERLOT 10/39
California
- COLUMBIA CREST MERLOT 11/43
Washington State, Columbia Valley
- JOSH CELLARS MERLOT 12/47
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 13/49
California, Lake County
- CK MONDAVI CAB SAUVIGNON 10/39
California
- CELLAR NO. 8 CAB SAUVIGNON 11/43
California
- JOSH CABERNET SAUVIGNON 12/47
California, Central Coast
- CAYMUS BONANZA CABERNET
SAUVIGNON 14/56
California
- BILTMORE CABERNET SAUVIGNON 14/56
Asheville, North Carolina
- CAYMUS WALKING FOOL 18/69
California
- WHITEHALL LANE CAB SAUVIGNON 80
California, Napa Valley
- SILVER OAK CAB SAUVIGNON 140
California, Alexander Valley
- CAYMUS SPECIAL SELECTION
CABERNET SAUVIGNON 275
California, Napa Valley

DESSERTS

HOT BLACKBERRY COBBLER

Served with Vanilla Ice Cream 12

NEW YORK CHEESECAKE

Rich and Creamy 12
Add Strawberries +3
Add Turtle Topping
(chocolate, caramel & pecans) +4

BLONDE BROWNIE

With Pecans, Chocolate Sauce,
and Vanilla Ice Cream 14

KRISTI'S CHOCOLATE CAKE

Warm Cake, Vanilla Ice Cream
with Hot Fudge 14

PEDDLER MUD PIE

Chocolate and Peanut Butter Ice
Cream on an Oreo Cookie Crust
with Homemade Whipped Cream
and Chocolate Sauce 14

STRAWBERRY SHORTCAKE

A Classic! 14

KAHLUA CREME BRULEE

Topped with a Caramel Crust 14

TIRAMISU

Traditional Italian Dessert 14

KEY LIME PIE

Traditional Recipe with
Freshly Whipped Cream 12

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 3.75

Soft Drinks

Sweetened & Unsweetened Tea

Hot Tea

Freshly Ground Coffee

Hot Chocolate, Milk or Juice

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

10/2024



A HISTORY OF TRADITION SINCE 1976

The Peddler Steakhouse has established a long-standing tradition of top-quality food, unparalleled service and an atmosphere that guests go out of their way to visit year after year. Families pass down their love for our restaurant from generation to generation, making it part of their own traditions when they're in town.

Our restaurant has not only become a Gatlinburg dining tradition for so many visitors, but it is built upon tradition. The current building is the former home of Charles "Earl" Ogle, Sr., who was a fourth generation Gatlinburg merchant. In 1958, he and wife Beth constructed their dream home here on the banks of the Little Pigeon River.

The Peddler acquired the cabin from Earl and family, and opened it as a restaurant in 1976. In January 1979, Geoffrey Wolpert stepped in as General Manager and acquired The Peddler in 1985. Since, Wolpert has continually upgraded the services of the restaurant and turned it into what it is today.

THE PEDDLER PROMISES TO:

SERVE GREAT FOOD

No shortcuts. And you can taste it in every bite of our *Certified Angus Beef*® brand steaks. Our Gatlinburg restaurant serves only the best-quality, naturally-aged and never frozen steaks. Steaks are grilled over Tennessee hickory charcoal, creating an unforgettable flavor. In addition to our custom cut steaks, guests are treated to our salad bar, desserts and wine list.

PROVIDE THE BEST SERVICE

Guest satisfaction is our top priority at The Peddler. Our friendly staff puts our guests first, and assure they receive the attention and service they deserve. Our goal is to make every person who steps in our restaurant feel like a new member of The Peddler family.

IN A GREAT ATMOSPHERE

Our restaurant is located on a mountain stream at the entrance of the Great Smoky Mountains National Park. Guests enjoy our comforting atmosphere and peaceful view of the Little Pigeon River for the most memorable dining experience in the Smokies.



My Colorful Personality

ROBERT TINO

For over 40 years, Robert Tino has used his talents in oil, acrylic and watercolor to capture the many scenes of the Smoky Mountains in remarkable detail, color and depth. Robert interprets the landscape of the Great Smoky Mountains with an eye, palette and brush stroke that meshes realism with impressionism.

Abstraction, impression and realism all share a part of the diversity of his work. Mountain scenes, rich florals, as well as abstract and contemporary art are all products of the creative influences and passion that catch his eye.

RobertATinoGallery.com