



Appetizers

- Fried Dill Pickles**
Breaded dill pickle spears
served with Ranch dressing 8.99
- Fried Mushrooms & Cauliflower**
With homemade horseradish
honey mustard sauce 8.99
- Fried Cheese Sticks**
Served with our homemade
sweet marinara sauce 8.99
- Cheddar Cheese Bites**
Fried bite size cheddar with homemade
Raspberry Inferno Sauce 8.99

- Oysters on Half Shell ^{GF}**
Half dozen Hillman "practice safe" Oysters
served on ice with cocktail sauce 12.99
- Chilled Shrimp Cocktail ^{GF}**
Steamed with Chesapeake seasonings 11.99

Signature Chicken Almond Soup
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

Entreés

All Entree's include our house salad, your choice of a side dish and oven hot bread upon request

HOUSE SALAD: Choice of Iceberg Lettuce or Spring Mix, Onion, Tomato,
Cucumber, Cheese, Croutons and Choice of Dressing
Ranch, Thousand Island, Blue Cheese, Raspberry Vinaigrette,
Italian, Honey Mustard, French, Fat Free Dressings Available
HOUSE SALAD ONLY (Included with every entree): 6.99
Add for no extra charge Smoked Oysters,
Marinated Artichoke Hearts, Smoked Ham, Real Bacon

AVAILABLE SIDES: Steak Fries ^{GF} | Baked Potato ^{GF} | Seasonal Vegetable ^{GF} | Wild Rice

SIDE SUBSTITUTIONS: Baked Stuffed Potato 1.99, Breaded Onion Rings 2.99
Sautéed Caramelized Onions 3.99 · Fresh Button Mushrooms 3.99
... Try any Entree Blackened! 3.00 ...

BEEF COOKING GUIDE

RARE - 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

Custom Cut Steaks* ^{GF}

New York Strip or Rib Eye
10 oz. - 27.99 · 12 oz. - 32.99 · 16 oz. - 42.99
Add Additional Ounces - 2.50 per ounce

Filet Mignon* ^{GF}

7 oz. - 34.99 · 9 oz. 39.99

Prime Rib*

Regular (9 oz.) - 26.99 · King Cut (12 oz.) 31.99
Mountain Cut (16 oz.) 41.99

Marinated Chicken ^{GF}

A single breast marinated in our
slightly sweet marinade, grilled over
hickory charcoal - 22.99
Add another breast - 5.99

Blackened Chicken ^{GF}

A single breast coated with Cajun spices and
blackened in a hot iron skillet - 22.99
Add another breast - 5.99

Fresh Rainbow Trout ^{GF}

Boneless English Mountain trout, lightly seasoned and
served grilled or fried - 24.99

Grilled Shrimp ^{GF}

24.99

Combinations

8 oz. NY Strip*, Ribeye* or Prime Rib* paired with:
Marinated or Blackened Chicken - 29.99
Fresh Grilled or Fried Trout Fillet - 30.99
Grilled Shrimp - 30.99

Filet Combinations

5 oz. or 7 oz. Petite Filet Mignon* paired with:
Marinated or Blackened Chicken
5 oz. Filet - 36.99 · 7 oz. Filet - 41.99

Fresh Grilled or Fried Trout Fillet
5 oz. Filet - 37.99 · 7 oz. Filet - 42.99

Grilled Shrimp
5 oz. Filet - 37.99 · 7 oz. Filet - 42.99

Combine Any Two of the Chicken, Shrimp,
or Trout Selections - 26.99

À LA CARTE SIDE DISHES

Steak Fries ^{GF} | Baked Potato ^{GF}
Seasonal Vegetable ^{GF} | Wild Rice ^{GF} - 2.99 each
Baked Stuffed Potato ^{GF} - 3.99
Breaded Onion Rings - 4.99
Sautéed Caramelized Onions - 5.99
Fresh Button Mushrooms - 5.99

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies.

^{GF} Items that can be prepared gluten free upon request.

Wine List

SPARKLING

Martini & Rossi Asti Spumante
Split - 10.00

Biltmore Blanc de Blancs
Bottle - 48.00

Moet & Chandon Imperial
Bottle - 95.00

Moet & Chandon Dom Perignon
Bottle - 250.00

LIGHT & FRUITY WHITES

Beringer White Zinfandel
Glass - 8.50 · Bottle - 33.00

14 Hands Moscato
Glass - 9.25 · Bottle - 36.00

Biltmore Riesling
Glass - 9.75 · Bottle - 38.00

Biltmore Pinot Grigio
Glass - 9.50 · Bottle - 37.00

MEDIUM to FULL BODIED WHITES

Stone Cellars Chardonnay
Glass - 8.50 · Bottle - 33.00

Biltmore Chardonnay
Glass - 9.75 · Bottle - 38.00

Kendall Jackson Chardonnay
Glass - 11.00 · Bottle - 44.00

Sonoma Cutrer Chardonnay
Glass - 12.00 · Bottle - 47.00

LIGHT BODIED REDS

Riunite Lambrusco
Glass - 8.25 · Bottle - 32.00

Cartlidge & Brown Pinot Noir
Glass - 9.75 · Bottle - 38.00

Kendall Jackson Pinot Noir
Glass - 12.75 · Bottle 52.00

Draft Beer

Regular - 4.00

Premium - 5.00

Craft - 6.00

Bottled Beer

Bud Light - 4.00

Miller Lite - 4.00

Coors Light - 4.00

Michelob Ultra - 4.00

Budweiser - 4.00

Yuengling Lager - 4.00

Corona - 5.00

Highland IPA - 5.00

MEDIUM BODIED REDS

Stone Cellars Merlot
Glass - 8.50 · Botte - 33.00

Biltmore Merlot
Glass - 9.75 · Bottle - 38.00

Columbia Crest Merlot
Glass - 9.25 · Bottle - 36.00

Kendall Jackson Merlot
Glass - 11.25 · Bottle - 44.00

Ruta 22 Malbec
Glass - 9.75 · Bottle - 38.00

Plungerhead Red Zinfandel
Glass - 9.75 · Bottle - 38.00

FULL BODIED REDS

Guenoc Petite Sirah
Glass - 12.00 · Bottle - 47.00

Stone Cellars Cabernet Sauvignon
Glass - 8.50 · Bottle - 33.00

Biltmore Cabernet Sauvignon
Glass - 10.00 · Bottle - 38.00

Cellar No. 8 Cabernet Sauvignon
Glass - 10.00 · Bottle - 40.00

Kendall Jackson Cabernet Sauvignon
Glass - 12.75 · Bottle - 52.00

Whitehall Lane Cabernet Sauvignon
Bottle - 79.00

Silver Oak Cabernet Sauvignon
Bottle - 125.00

Caymus Special Selection Cabernet
Sauvignon
Bottle - 195.00

Bring Your Own Wine Corkage Fee
(per 750ml bottle) - 10.00

Desserts

Hot Blackberry Cobbler
Served with vanilla ice cream - 7.99

New York Cheesecake
Rich and creamy - 7.99

Add the following to your Cheesecake:

Strawberries - 1.00 or

Turtle Topping (chocolate, caramel & pecans) - 1.00

Traditional Key Lime Pie
With a graham cracker crust - 8.99

Blonde Brownie
With pecans, chocolate sauce, and vanilla ice cream - 8.99

Kristi's Chocolate Cake
Warm cake, vanilla ice cream with hot fudge - 8.99

Peanut Butter Mud Pie
Chocolate & peanut butter ice cream on chocolate cookie crust, homemade whipped cream and chocolate sauce - 8.99

Strawberry Shortcake
Always a classic! - 8.99

Kahlua Creme Brulee
Topped with a caramel crust - 8.99
Ice Cream
Chocolate & Vanilla - 4.99

Beverages

Your Choice - 2.99

Coke Products
Sweetened & Unsweetened Tea
Hot Tea

Freshly Ground Coffee
(Free Refills)
Hot Chocolate, Milk, Juice (each)

Premium Cocktails

Raspberry Lemon Drop Martini
Grey Goose Vodka, raspberry liqueur, triple sec, lemon juice and simple syrup
10.00

Front Porch Tea
Ole Smoky Peach Moonshine, Peach Schnapps, sweet tea and lemonade
9.00

Blueberry Margarita
1800 Silver Tequila, Patron Citronge, sour mix with blueberries and a sugar rim
10.50

Mojito
Bacardi Rum, triple sec, fresh mint leaves, lime, sour, mix, orange juice and soda
9.00

Absolut Stress
Absolut Vodka, Midori, peach schnapps, pineapple and cranberry juice
9.75

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.