

# the Peddler<sup>®</sup> steakhouse

## Appetizers

- Fried Dill Pickles**  
Breaded dill pickle spears  
served with Ranch dressing 8.99
- Fried Mushrooms & Cauliflower**  
With honey mustard sauce 8.99
- Fried Cheese Sticks**  
Served with our homemade  
sweet marinara sauce 9.99
- Cheddar Cheese Bites**  
Fried bite size cheddar with homemade  
Raspberry Inferno Sauce 9.99

- Oysters on Half Shell <sup>GF</sup>**  
Half dozen Hillman "practice safe" Oysters  
served on ice with cocktail sauce 12.99
- Chilled Shrimp Cocktail <sup>GF</sup>**  
Steamed with Chesapeake seasonings 12.99

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**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 5.99 / Bowl 6.99

## 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,  
Honey Mustard, Italian, French, Fat Free Dressings Available  
HOUSE SALAD ONLY (Included with every entree): 7.99  
Add for no extra charge Smoked Oysters,  
Marinated Artichoke Hearts, Smoked Ham, Real Bacon

AVAILABLE SIDES: Steak Fries <sup>GF</sup> | Baked Potato <sup>GF</sup> | Seasonal Vegetable <sup>GF</sup> | Wild Rice  
(add Bacon, Cheese, or Chives .50 each)

SIDE SUBSTITUTIONS: Baked Stuffed Potato 2.99, 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

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### Custom Cut Steaks\* <sup>GF</sup>

New York Strip or Rib Eye  
10 oz. - 28.99 · 12 oz. - 33.99 · 16 oz. - 43.99  
Add Additional Ounces - 2.50 per ounce

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### Filet Mignon\* <sup>GF</sup>

7 oz. - 34.99 · 9 oz. 39.99

### Prime Rib\*

Regular (9 oz.) - 27.99 · King Cut (12 oz.) 33.99  
Mountain Cut (16 oz.) 43.99

### Marinated Chicken <sup>GF</sup>

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

### Blackened Chicken <sup>GF</sup>

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

### Fresh Rainbow Trout <sup>GF</sup>

Boneless mountain trout, lightly seasoned and  
served grilled or fried - 26.99

### Grilled Shrimp <sup>GF</sup>

26.99

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### Combinations

8 oz. NY Strip\*, Ribeye\* or Prime Rib\* paired with:  
Marinated or Blackened Chicken - 30.99  
Fresh Grilled or Fried Trout Fillet - 32.99  
Grilled Shrimp - 32.99

### Filet Combinations

5 oz. or 7 oz. Petite Filet Mignon\* paired with:  
Marinated or Blackened Chicken  
5 oz. Filet - 38.99 · 7 oz. Filet - 43.99

Fresh Grilled or Fried Trout Fillet  
5 oz. Filet - 39.99 · 7 oz. Filet - 44.99

Grilled Shrimp  
5 oz. Filet - 39.99 · 7 oz. Filet - 44.99

Combine Any Two of the Chicken, Shrimp,  
or Trout Selections - 27.99

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### À LA CARTE SIDE DISHES

Seasonal Vegetable <sup>GF</sup> | Wild Rice <sup>GF</sup>  
Steak Fries <sup>GF</sup> | Baked Potato <sup>GF</sup> - 3.99 each  
(add Bacon, Cheese, or Chives .50 each)  
Baked Stuffed Potato <sup>GF</sup> - 5.99  
Breaded Onion Rings - 5.99  
Sautéed Caramelized Onions - 6.99  
Fresh Button Mushrooms - 6.99

\*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.

<sup>GF</sup> Items that can be prepared gluten free upon request.

## Wine List

### SPARKLING

Cantine Maschio Prosecco  
Split - 12.00

Biltmore Blanc de Blancs  
Bottle - 50.00

Moet & Chandon Imperial  
Bottle - 95.00

### LIGHT & FRUITY WHITES

Beringer White Zinfandel  
Glass - 8.75 · Bottle - 34.00

Beringer 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 - 8.75 · Bottle - 34.00

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 - 10.25 · Bottle - 40.00

Kendall Jackson Pinot Noir  
Glass - 12.25 · Bottle 48.00

### MEDIUM BODIED REDS

Lindeman's Merlot  
Glass - 8.75 · Bottle - 34.00

Columbia Crest Merlot  
Glass - 9.25 · Bottle - 36.00

Biltmore Merlot  
Glass - 9.75 · Bottle - 38.00

Kendall Jackson Merlot  
Glass - 12.25 · Bottle - 48.00

Ruta 22 Malbec  
Glass - 10.00 · Bottle - 39.00

Plungerhead Red Zinfandel  
Glass - 10.25 · Bottle - 40.00

### FULL BODIED REDS

Stone Cellars Cabernet Sauvignon  
Glass - 8.75 · Bottle - 34.00

Guenoc Petite Sirah  
Glass - 9.75 · Bottle - 38.00

Biltmore Cabernet Sauvignon  
Glass - 10.25 · Bottle - 40.00

Cellar No. 8 Cabernet Sauvignon  
Glass - 10.50 · Bottle - 41.00

Kendall Jackson Cabernet Sauvignon  
Glass - 12.25 · Bottle - 48.00

Emmolo Napa Valley Merlot  
Glass - 13.25 · Bottle - 52.00

Whitehall Lane Cabernet Sauvignon  
Bottle - 79.00

Silver Oak Cabernet Sauvignon  
Bottle - 125.00

Caymus Special Selection Cabernet  
Sauvignon  
Bottle - 225.00

## Desserts

**Hot Blackberry Cobbler**  
Served with vanilla ice cream - 8.99

**New York Cheesecake**  
Rich and creamy - 8.99

Add the following to your Cheesecake:

Strawberries - 2.00 or

Turtle Topping (chocolate, caramel & pecans) - 2.00

**Traditional Key Lime Pie**  
With a graham cracker crust - 8.99

**Blonde Brownie**  
With pecans, chocolate sauce, and vanilla ice cream - 9.99

**Kristi's Chocolate Cake**  
Warm cake, vanilla ice cream with hot fudge - 9.99

**Peanut Butter Mud Pie**  
Chocolate & peanut butter ice cream on chocolate cookie crust, homemade whipped cream and chocolate sauce - 9.99

**Strawberry Shortcake**  
Always a classic! - 8.99

**Kahlua Creme Brulee**  
Topped with a caramel crust - 9.99

### Ice Cream

Chocolate & Vanilla - 5.99

## Beverages

Your Choice - 2.99

Soft Drinks

Sweetened & Unsweetened Tea  
Hot Tea

Freshly Ground Coffee  
(Free Refills)

Hot Chocolate, Milk, Juice (each)

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

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### Draft Beer

Regular - 4.00

Premium - 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

Angry Orchard Hard Cider - 5.00

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## Premium Cocktails

### Raspberry Lemon Drop Martini

Grey Goose Vodka, raspberry liqueur, triple sec,  
lemon juice and simple syrup  
10.00

### Makers Mark Manhattan

Makers Mark Bourbon, sweet vermouth, cherry garnish  
10.50

### Blueberry Margarita

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

### Absolut Stress

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

### Ole Smoky Ole Fashion

Ole Smoky Whiskey, bitters, simple syrup,  
muddled orange and cherry  
9.00

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### 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.