



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

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 5.99 / Bowl 6.99

Entreés

All Entreeés include our salad bar, your choice of a side dish and oven hot bread upon request

SALAD BAR ONLY (Included with every entree): 15.99

AVAILABLE SIDES: Steak Fries **GF** | Baked Potato **GF** | Seasonal Vegetable **GF** | Wild Rice **GF**
(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 Entreeé 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. - 28.99 · 12 oz. - 33.99 · 16 oz. - 43.99
Add Additional Ounces - 2.50 per ounce

Filet Mignon* **GF**

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 **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

Grilled Salmon **GF**

Atlantic salmon steak lightly seasoned
and grilled over hickory charcoal - 27.99

Grilled Shrimp **GF**

26.99

Combinations **GF**

8 oz. NY Strip*, Ribeye* or Prime Rib* paired with:
Marinated or Blackened Chicken - 30.99
Grilled Shrimp - 32.99
Grilled Salmon - 35.99

Filet Combinations **GF**

5 oz. or 7 oz. Petite Filet Mignon* paired with:
Marinated or Blackened Chicken
5 oz. Filet - 37.99 · 7 oz. Filet - 42.99
Grilled Shrimp
5 oz. Filet - 39.99 · 7 oz. Filet - 44.99
Grilled Salmon
5 oz. Filet - 42.99 · 7 oz. Filet - 47.99

Combine Any Two **GF**

Chicken, Shrimp,
or Salmon (add \$2) Selections - 27.99

À LA CARTE SIDE DISHES

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

20% gratuity added to groups of 6 or more

*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

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

14 Hands Chardonnay
Glass - 9.75 · Bottle - 38.00

Kendall Jackson Chardonnay
Glass - 11.00 · Bottle - 44.00

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)

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

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

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

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.