



## Appetizers & Soup

### Fried Mushrooms & Cauliflower

With honey mustard sauce 10.99

### Fried Cheese Sticks

With our homemade sweet marinara sauce 11.99

### Cheddar Cheese Bites

Fried bite size cheddar with homemade comeback sauce 11.99

### Fried Green Beans

With house made Smokey Comeback Sauce 10.99

### Sweet Corn Nuggets

Fried and served with Honey Chipotle Sauce 10.99

### Sweet Potato Fries

With house made Cinamon Marshmallow Dip 10.99

### Oysters on Half Shell **GF**

Half dozen Hillman "practice safe" Oysters served on ice with cocktail sauce 14.99

### Chilled Shrimp Cocktail **GF**

Steamed with Chesapeake seasonings 14.99

### Signature Chicken Almond Soup

Cup 5.99 / Bowl 7.99

### French Onion Soup

Rich beef broth loaded with sliced onions and topped with oven browned cheese Cup 6.99 / Bowl 8.99

## Entreés

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

SALAD BAR ONLY (Included with every entree) 17.99

AVAILABLE SIDES: Steak Fries **GF** | Baked Potato **GF** | Seasonal Vegetable **GF** | Wild Rice **GF**  
add Bacon, Cheese, or Chives 1.00 each

SIDE SUBSTITUTIONS: Baked Stuffed Potato 4.99, Breaded Onion Rings 3.99  
Sautéed Caramelized Onions 5.99 · Fresh Button Mushrooms 5.99  
· · · 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 30.99 | 12 oz 36.99 | 16 oz 48.99  
Add additional ounces 3.00 per ounce

### Filet Mignon\* **GF**

7 oz 36.99 | 9 oz 43.99

### Filet Medallions\*

Sliced filet mignon  
with portabella mushroom sauce  
7 oz 39.99 | 9 oz 46.99

### Prime Rib\*

Regular 9 oz 29.99 | King Cut 12 oz 38.99  
Mountain Cut 16 oz 50.99

### Portabella Chicken **GF**

A boneless chicken breast, grilled over hickory charcoal and served with Chef Maisie's savory portabella mushroom sauce on top 26.99 Add another breast for 7.99

### Marinated Chicken **GF**

A single breast marinated in our slightly sweet marinade, grilled over hickory charcoal 23.99 Add another breast for 7.99

### Grilled Salmon **GF**

Atlantic salmon steak lightly seasoned and grilled over hickory charcoal 30.99

### Grilled Shrimp **GF**

28.99

### Fresh Rainbow Trout

Fresh boneless rainbow trout, lightly seasoned and served grilled or fried 32.99

## Combinations **GF**

### 8 oz. NY Strip\*, Ribeye\* or Prime Rib\* with:

Marinated Chicken 32.99  
Grilled Shrimp 34.99  
Fresh Grilled or Fried Trout Fillet 35.99  
Grilled Salmon 40.99

### Filet Mignon\* with:

Marinated Chicken  
5 oz Filet 39.99 | 7 oz Filet 46.99  
Grilled Shrimp  
5 oz Filet 41.99 | 7 oz Filet 48.99  
Fresh Grilled or Fried Trout  
5 oz Filet 42.99 | 7 oz Filet 49.99  
Grilled Salmon  
5 oz Filet 48.99 | 7 oz Filet 55.99

### Combine Any Two

Marinated Chicken and Shrimp 29.99  
or with Trout or Salmon add \$2

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## À LA CARTE SIDE DISHES

Seasonal Vegetable **GF** | Wild Rice **GF**  
Steak Fries **GF** | Baked Potato **GF** 4.99 each  
add Bacon, Cheese, or Chives 1.00 each  
Portabella Mushroom Sauce 4.99  
Baked Stuffed Potato **GF** 7.99  
Breaded Onion Rings 7.99  
Sautéed Caramelized Onions or  
Fresh Button Mushrooms 8.99

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 9.00 · Bottle 36.00

Beringer Moscato  
Glass 10.00 · Bottle 39.00

Biltmore Riesling  
Glass 10.00 · Bottle 39.00

Biltmore Pinot Grigio  
Glass 10.00 · Bottle 39.00

## MEDIUM to FULL BODIED WHITES

CK Mondavi Chardonnay  
Glass 9.00 · Bottle 36.00

Biltmore Chardonnay  
Glass 10.00 · Bottle 39.00

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 11.00 · Bottle 43.00

Kendall Jackson Pinot Noir  
Glass 12.50 · Bottle 49.00

## MEDIUM BODIED REDS

CK Mondavi Merlot  
Glass 9.00 · Bottle 36.00

Columbia Crest Merlot  
Glass 10.00 · Bottle 39.00

Biltmore Merlot  
Glass 10.00 · Bottle 39.00

Kendall Jackson Merlot  
Glass 12.50 · Bottle 49.00

Ruta 22 Malbec  
Glass 10.00 · Bottle 39.00

Plungerhead Red Zinfandel  
Glass 10.50 · Bottle 41.00

## FULL BODIED REDS

CK Mondavi Cabernet Sauvignon  
Glass 9.00 · Bottle 35.00

Guenoc Petite Sirah  
Glass 10.00 · Bottle 39.00

Biltmore Cabernet Sauvignon  
Glass 11.00 · Bottle 42.00

Cellar No. 8 Cabernet Sauvignon  
Glass 11.00 · Bottle 42.00

Kendall Jackson Cabernet Sauvignon  
Glass 12.50 · Bottle 49.00

Emmolo Napa Valley Merlot  
Glass 14.00 · Bottle 55.00

Whitehall Lane Cabernet Sauvignon  
Bottle 85.00

Silver Oak Cabernet Sauvignon  
Bottle 135.00

Caymus Special Selection Cabernet  
Sauvignon  
Bottle 250.00

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

## Desserts

**Hot Blackberry Cobbler**  
Served with vanilla ice cream 10.99

**New York Cheesecake**  
Rich and creamy 10.99  
Cheesecake Toppings  
Strawberries 3.00 or Turtle Topping  
(chocolate, caramel & pecans) 4.00

**Raspberry Doughnut  
Cheesecake**  
Must Try 12.99

**Blonde Brownie**  
With pecans, chocolate sauce, and  
vanilla ice cream 11.99

**Kristi's Chocolate Cake**  
Warm cake, vanilla ice cream  
with hot fudge 11.99

**Peddler Mud Pie**  
Chocolate and coffee ice cream  
on a chocolate cookie crust with  
homemade whipped cream  
and chocolate sauce 11.99

**Strawberry Shortcake**  
A classic! 11.99

**Kahlua Creme Brulee**  
Topped with a caramel crust 11.99

**Tiramisu**  
Traditional Italian Dessert 12.99

**Sweet Tooth Trio**  
Chocolate peanut butter pie, key lime pie,  
and red velvet cake 16.99 or 5.99 each

**Ice Cream**  
Chocolate & Vanilla 6.99

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## Draft Beer

Regular 4.50

Premium 6.50

## Bottled Beer

Bud Light 4.50

Miller Lite 4.50

Coors Light 4.50

Michelob Ultra 4.50

Budweiser 4.50

Yuengling Lager 4.50

Corona 5.50

Angry Orchard Hard Cider 5.50

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## Beverages

Your Choice 3.50

Soft Drinks (Two Refills)  
Sweetened & Unsweetened Tea  
Hot Tea

Freshly Ground Coffee  
(Free Refills)

Hot Chocolate, Milk, Juice (each)

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## Premium Cocktails

**Raspberry Lemon Drop Martini**  
Grey Goose Vodka, raspberry liqueur, triple sec,  
lemon juice and simple syrup  
11.50

**Chattanooga Whiskey Manhattan**  
Chattanooga Whiskey, sweet vermouth, cherry garnish  
11.50

**Blueberry Margarita**  
1800 Silver Tequila, Patron Citronge,  
sour mix with blueberries and a sugar rim  
11.50

**Absolut Stress**  
Absolut Vodka, Midori, peach schnapps,  
pineapple and cranberry juice  
10.75

**Ole Smoky Ole Fashion**  
Ole Smoky Whiskey, bitters, simple syrup,  
muddled orange and cherry  
10.00

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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.