



## Appetizers & Soup

**Fried Mushrooms & Cauliflower**  
With honey mustard sauce 11

**Cheddar Cheese Bites**  
Fried bite size cheddar with  
homemade sauce 12

**Fried Green Beans**  
With homemade sauce 11

**Oysters on Half Shell <sup>GF</sup>**  
Half dozen Oysters on shaved ice  
with cocktail sauce 15

**Chilled Shrimp Cocktail <sup>GF</sup>**  
Steamed with Chesapeake seasonings 15

**Signature Chicken Almond Soup**  
Cup 6 / Bowl 8

### French Onion Soup

Rich beef broth loaded with sliced onions and  
topped with oven browned cheese Cup 7 / Bowl 9

## 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) 18

AVAILABLE SIDES: Steak Fries <sup>GF</sup> | Baked Potato <sup>GF</sup> | Seasonal Vegetable <sup>GF</sup> | Wild Rice <sup>GF</sup>  
add Bacon, Cheese, or Chives 1 each

SIDE SUBSTITUTIONS: Baked Stuffed Potato 5, Breaded Onion Rings 4  
Sautéed Caramelized Onions 6 · Fresh Button Mushrooms 6  
... Try any Entree Blackened! 3 ...

### 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\* <sup>GF</sup>**  
New York Strip or Rib Eye  
10 oz 31 | 12 oz 37 | 16 oz 49  
Add additional ounces 3 per ounce

**Filet Mignon\* <sup>GF</sup>**  
Regular 37 | King 44

**Filet Medallions\***  
Sliced filet mignon  
with portabella mushroom sauce  
Regular 40 | King 47

**Prime Rib\***  
Regular 30 | King Cut 39  
One Pound Mountain Cut 51

**Portabella Chicken <sup>GF</sup>**  
A boneless chicken breast, grilled over  
hickory charcoal and served with  
Chef Maisie's savory portabella mushroom  
sauce on top 27 Add another breast for 8

**Marinated Chicken <sup>GF</sup>**  
A single breast marinated in our  
slightly sweet marinade, grilled over  
hickory charcoal 24 Add another breast for 8

**Grilled Salmon <sup>GF</sup>**  
Atlantic salmon steak lightly seasoned  
and grilled over hickory charcoal 31

**Grilled Shrimp <sup>GF</sup>**  
Over Hickory Charcoal 29

**Fresh Rainbow Trout**  
Fresh boneless rainbow trout, lightly seasoned  
and served grilled or fried 31

## Combinations <sup>GF</sup>

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

Marinated Chicken 33  
Grilled Shrimp 35  
Fresh Grilled or Fried Trout Fillet 36  
Grilled Salmon 41

### Add to any Entree:

Marinated Chicken 9

Grilled Shrimp 11

Fresh Grilled or Fried Trout 12

Grilled Salmon 17

### Combine Any Two

as an entree 30  
with Trout or Salmon add 2 each

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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> 5 each  
add Bacon, Cheese, or Chives 1 each  
Portabella Mushroom Sauce 7  
Baked Stuffed Potato <sup>GF</sup> 8  
Breaded Onion Rings 8  
Sautéed Caramelized Onions or  
Fresh Button Mushrooms 9

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.

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

## Wine List

### SPARKLING

- 
- Cantine Maschio Prosecco  
Split 12
- Biltmore Blanc de Blancs  
Bottle 50
- Moet & Chandon Imperial  
Bottle 95

### LIGHT & FRUITY WHITES

- 
- Beringer White Zinfandel  
Glass 9 · Bottle 36
- Beringer Moscato  
Glass 10 · Bottle 39
- Biltmore Riesling  
Glass 10 · Bottle 39
- Biltmore Pinot Grigio  
Glass 10 · Bottle 39
- Biltmore Sauvignon Blanc  
Glass 10 · Bottle 39

### MEDIUM to FULL BODIED WHITES

- 
- CK Mondavi Chardonnay  
Glass 9 · Bottle 36
- Biltmore Chardonnay  
Glass 10 · Bottle 39
- Kendall Jackson Chardonnay  
Glass 11 · Bottle 44
- Kendall Jackson Pinot Noir  
Glass 12.50 · Bottle 49

### LIGHT BODIED REDS

- 
- Riunite Lambrusco  
Glass 8.25 · Bottle 32
- Cartlidge & Brown Pinot Noir  
Glass 11 · Bottle 43
- Kendall Jackson Pinot Noir  
Glass 12.50 · Bottle 49

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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

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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)

### MEDIUM BODIED REDS

- 
- CK Mondavi Merlot  
Glass 9 · Bottle 36
- Columbia Crest Merlot  
Glass 10 · Bottle 39
- Biltmore Merlot  
Glass 10 · Bottle 39
- Kendall Jackson Merlot  
Glass 12.50 · Bottle 49
- Ruta 22 Malbec  
Glass 10 · Bottle 39
- Plungerhead Red Zinfandel  
Glass 10.50 · Bottle 41

### FULL BODIED REDS

- 
- CK Mondavi Cabernet Sauvignon  
Glass 9 · Bottle 35
- Guenoc Petite Sirah  
Glass 10 · Bottle 39
- Biltmore Cabernet Sauvignon  
Glass 11 · Bottle 42
- Cellar No. 8 Cabernet Sauvignon  
Glass 11 · Bottle 42
- Kendall Jackson Cabernet Sauvignon  
Glass 12.50 · Bottle 49
- Emmolo Napa Valley Merlot  
Glass 14 · Bottle 55
- Whitehall Lane Cabernet Sauvignon  
Bottle 85
- Silver Oak Cabernet Sauvignon  
Bottle 135
- Caymus Special Selection Cabernet  
Sauvignon  
Bottle 250

## Desserts

Hot Blackberry Cobbler  
Served with vanilla ice cream 11

### New York Cheesecake

Rich and creamy 11  
Cheesecake Toppings  
Strawberries 3 or Turtle Topping  
(chocolate, caramel & pecans) 4

### Blonde Brownie

With pecans, chocolate sauce, and  
vanilla ice cream 12

### Kristi's Chocolate Cake

Warm cake, vanilla ice cream  
with hot fudge 12

### Peddler Mud Pie

Chocolate and coffee ice cream  
on a chocolate cookie crust with  
homemade whipped cream  
and chocolate sauce 12

### Strawberry Shortcake

A classic! 12

### Kahlua Creme Brulee

Topped with a caramel crust 12

### Tiramisu

Traditional Italian Dessert 13

### Sweet Tooth Trio

Chocolate peanut butter pie, key lime pie,  
and red velvet cake 17 or 6 each

### Ice Cream

Chocolate & Vanilla 7

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Bring Your Own Wine - Corkage Fee  
(per 750ml bottle) 10

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### Premium Cocktails

#### Raspberry Lemon Drop Martini

Grey Goose Vodka, raspberry liqueur, triple sec,  
lemon juice and simple syrup 11.50

#### Top Shelf Long Island Tea

Absolut Vodka, Beefeater Gin, Camerena Tequila, Bacardi Rum,  
Patron Citronge with sour mix, orange juice and Pepsi 12

#### 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

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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.