



Appetizers & Soup

Fried Mushrooms & Cauliflower

With honey mustard sauce 12

Cheddar Cheese Bites

Fried bite size cheddar with our homemade sauce 14

Fried Green Beans

With our homemade sauce 12

Oysters on Half Shell ^{GF}

Half dozen Oysters on shaved ice with cocktail sauce 16

Chilled Shrimp Cocktail ^{GF}

Steamed with Chesapeake seasonings 16

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 ^{GF} | Baked Potato ^{GF} | Seasonal Vegetable ^{GF} | Wild Rice ^{GF}

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* ^{GF}

New York Strip or Rib Eye
10 oz 33 | 12 oz 39 | 16 oz 51
Add additional ounces 3 per ounce

Filet Mignon* ^{GF}

Regular 39 | King 46

Filet Medallions*

Sliced filet mignon
with portabella mushroom sauce
Regular 42 | King 49

Prime Rib*

Regular 32 | King Cut 41
One Pound Mountain Cut 53

Portabella Chicken ^{GF}

A boneless chicken breast, grilled over hickory charcoal and served with Chef Maisie's savory portabella mushroom sauce on top 28 Add another breast for 10

Marinated Chicken ^{GF}

A single breast marinated in our slightly sweet marinade, grilled over hickory charcoal 24 Add another breast for 10

Grilled Salmon ^{GF}

Atlantic salmon steak lightly seasoned and grilled over hickory charcoal 32

Grilled Shrimp ^{GF}

Over Hickory Charcoal 30

Fresh Rainbow Trout

Fresh boneless rainbow trout, lightly seasoned and served grilled or fried 32

Combinations ^{GF}

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

Marinated Chicken 34
Grilled Shrimp 36
Fresh Grilled or Fried Trout Fillet 37
Grilled Salmon 42

Add to any Entree:

Marinated Chicken 10

Grilled Shrimp 12

Fresh Grilled or Fried Trout 13

Grilled Salmon 18

Combine Any Two

as an entree 31
with Trout or Salmon add 2 each

À LA CARTE SIDE DISHES

Seasonal Vegetable ^{GF} | Wild Rice ^{GF}
Steak Fries ^{GF} | Baked Potato ^{GF} 6 each

Portabella Mushroom Sauce 8

Baked Stuffed Potato ^{GF} 8

Breaded Onion Rings 8

Sautéed Caramelized Onions or
Fresh Button Mushrooms 10

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
- 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 11 · Bottle 43

MEDIUM to FULL BODIED WHITES

- - CK Mondavi Chardonnay
Glass 10 · Bottle 39
 - Biltmore Chardonnay
Glass 11 · Bottle 43
 - Kendall Jackson Chardonnay
Glass 13 · Bottle 51
- ### LIGHT BODIED REDS
- - Riunite Lambrusco
Glass 8.25 · Bottle 32
 - Cartlidge & Brown Pinot Noir
Glass 11 · Bottle 43
 - Kendall Jackson Pinot Noir
Glass 14 · Bottle 55

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

Beverages

Your Choice 3.50

Soft Drinks

Sweetened & Unsweetened Tea
Hot Tea

Freshly Ground Coffee

Hot Chocolate, Milk, Juice (each)

MEDIUM BODIED REDS

-
- CK Mondavi Merlot
Glass 10 · Bottle 39
- Columbia Crest Merlot
Glass 10 · Bottle 39
- Biltmore Merlot
Glass 10 · Bottle 39
- Kendall Jackson Merlot
Glass 14 · Bottle 53
- Ruta 22 Malbec
Glass 12 · Bottle 47
- Plungerhead Red Zinfandel
Glass 11 · Bottle 43

FULL BODIED REDS

-
- CK Mondavi Cabernet Sauvignon
Glass 10 · Bottle 39
- Guenoc Petite Sirah
Glass 10 · Bottle 39
- Biltmore Cabernet Sauvignon
Glass 12 · Bottle 47
- Cellar No. 8 Cabernet Sauvignon
Glass 13 · Bottle 49
- Kendall Jackson Cabernet Sauvignon
Glass 14 · Bottle 55
- Emmolo Napa Valley Merlot
Glass 14 · Bottle 55
- Whitehall Lane Cabernet Sauvignon
Bottle 85
- Silver Oak Cabernet Sauvignon
Bottle 165
- Caymus Special Selection Cabernet
Sauvignon
Bottle 250

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

Desserts

Hot Blackberry Cobbler
Served with vanilla ice cream 12

New York Cheesecake

Rich and creamy 12
Cheesecake Toppings
Strawberries 3 or Turtle Topping
(chocolate, caramel & pecans) 4

Blonde Brownie

With pecans, chocolate sauce, and
vanilla ice cream 13

Kristi's Chocolate Cake

Warm cake, vanilla ice cream
with hot fudge 13

Peddler Mud Pie

Chocolate and coffee ice cream
on a chocolate cookie crust with
homemade whipped cream
and chocolate sauce 14

Strawberry Shortcake

A classic! 13

Kahlua Creme Brulee

Topped with a caramel crust 13

Tiramisu

Traditional Italian Dessert 13

Ice Cream

Chocolate & Vanilla 8

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

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.