



Appetizers & Soup

Fried Mushrooms & Cauliflower

With honey mustard sauce 13

Cheddar Cheese Bites

Fried bite size cheddar with our homemade sauce 15

Fried Green Beans

With our homemade sauce 13

Baked Brie

Topped with honey and roasted pecans with sweet toast and apple slices 15

Oysters on Half Shell **GF**

Half dozen Oysters on shaved ice with cocktail sauce 18

Chilled Shrimp Cocktail **GF**

Steamed with Chesapeake seasonings 16

Signature Chicken Almond Soup

Cup 7 / Bowl 9

French Onion Soup

Rich beef broth loaded with sliced onions and topped with oven browned cheese Cup 8 / Bowl 10

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) 19

AVAILABLE SIDES: Steak Fries **GF** | Baked Potato **GF** | Seasonal Vegetable **GF** | Wild Rice **GF**

SIDE SUBSTITUTIONS: Baked Stuffed Potato 6, Breaded Onion Rings 4
Sautéed Caramelized Onions 7 · Fresh Button Mushrooms 7
... Try any Entree Blackened! 4 ...

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
Minimum 10 oz 34

Add additional ounces 3 per ounce

Filet Mignon* **GF**

Regular 42 | King 54

Filet Medallions*

Sliced filet mignon
with portabella mushroom sauce
Regular 45 | King 57

Prime Rib*

Regular 33 | King Cut 42
One Pound Mountain Cut 54

Portabella Chicken **GF**

A boneless chicken breast, grilled over hickory charcoal and served with Chef Maisie's savory portabella mushroom sauce on top 29

Marinated Chicken **GF**

A single breast marinated in our slightly sweet marinade, grilled over hickory charcoal 25

Grilled Salmon **GF**

Atlantic salmon steak lightly seasoned and grilled over hickory charcoal 32

Grilled Shrimp **GF**

Over Hickory Charcoal 31

Fresh Rainbow Trout

Fresh boneless rainbow trout, lightly seasoned and served grilled or fried 33

Combinations **GF**

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

Add additional ounces 3 per ounce

Marinated Chicken 36

Grilled Shrimp 38

Fresh Grilled or Fried Trout Fillet 41

Grilled Salmon 44

Add to any Entree:

Marinated Chicken 8

Grilled Shrimp 10

Fresh Grilled or Fried Trout 13

Grilled Salmon 16

Combine Any Two

add 14

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 9

Sautéed Caramelized Onions or
Fresh Button Mushrooms 12

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 13

Biltmore Blanc de Blancs
Bottle 50

Moet & Chandon Imperial
Bottle 95

LIGHT & FRUITY WHITES

Beringer White Zinfandel
Glass 10 · Bottle 39

Beringer Moscato
Glass 11 · Bottle 43

Biltmore Riesling
Glass 11 · Bottle 43

Biltmore Pinot Grigio
Glass 11 · Bottle 43

Biltmore Sauvignon Blanc
Glass 12 · Bottle 47

MEDIUM to FULL BODIED WHITES

CK Mondavi Chardonnay
Glass 11 · Bottle 43

Biltmore Chardonnay
Glass 12 · Bottle 47

Kendall Jackson Chardonnay
Glass 14 · Bottle 55

LIGHT BODIED REDS

Riunite Lambrusco
Glass 9 · Bottle 35

Cartlidge & Brown Pinot Noir
Glass 12 · Bottle 47

Kendall Jackson Pinot Noir
Glass 15 · Bottle 59

Draft Beer

Regular 4.50

Premium 6.50

Bottled Beer

Bud Light 4.75

Miller Lite 4.75

Coors Light 4.75

Michelob Ultra 4.75

Budweiser 4.75

Yuengling Lager 4.75

Corona 5.75

Modelo 5.75

Beverages

Your Choice 3.75

Soft Drinks

Sweetened & Unsweetened Tea
Hot Tea

Freshly Ground Coffee

Hot Chocolate, Milk, Juice (each)

MEDIUM BODIED REDS

CK Mondavi Merlot
Glass 11 · Bottle 43

Columbia Crest Merlot
Glass 11 · Bottle 43

Biltmore Merlot
Glass 11 · Bottle 43

Kendall Jackson Merlot
Glass 15 · Bottle 59

Ruta 22 Malbec
Glass 13 · Bottle 51

Plungerhead Red Zinfandel
Glass 12 · Bottle 47

FULL BODIED REDS

CK Mondavi Cabernet Sauvignon
Glass 11 · Bottle 43

Guenoc Petite Sirah
Glass 11 · Bottle 43

Biltmore Cabernet Sauvignon
Glass 13 · Bottle 51

Cellar No. 8 Cabernet Sauvignon
Glass 14 · Bottle 55

Kendall Jackson Cabernet Sauvignon
Glass 15 · Bottle 59

Emmolo Napa Valley Merlot
Glass 15 · Bottle 59

Whitehall Lane Cabernet Sauvignon
Bottle 90

Silver Oak Cabernet Sauvignon
Bottle 175

Caymus Special Selection Cabernet
Sauvignon
Bottle 275

Premium Cocktails

Raspberry Lemon Drop Martini

Grey Goose Vodka, raspberry liqueur, triple sec,
lemon juice and simple syrup 12.50

Top Shelf Long Island Tea

Absolut Vodka, Beefeater Gin, Camerena Tequila, Bacardi Rum,
Patron Citronge with sour mix, orange juice and Pepsi 13

Blueberry Margarita

1800 Silver Tequila, Patron Citronge,
sour mix with blueberries and a sugar rim 12.50

Absolut Stress

Absolut Vodka, Midori, peach schnapps,
pineapple and cranberry juice 11.75

Ole Smoky Ole Fashion

Ole Smoky Whiskey, bitters, simple syrup,
muddled orange and cherry 11

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.

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 14

Kristi's Chocolate Cake

Warm cake, vanilla ice cream
with hot fudge 14

Peddler Mud Pie

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

Strawberry Shortcake

A classic! 14

Kahlua Creme Brulee

Topped with a caramel crust 14

Tiramisu

Traditional Italian Dessert 14

Key Lime Pie

Traditional recipe 12

Ice Cream

Chocolate & Vanilla 8

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