



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 Entreeé 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 12 oz 39

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 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

- Maschio Prosecco
Split 12
- Biltmore Blanc de Blancs
Bottle 60
- Moet & Chandon Imperial
Bottle 99

LIGHT & FRUITY WHITES

- Beringer White Zinfandel
Glass 10 · Bottle 39
- Beringer Moscato
Glass 10 · Bottle 39
- Biltmore Riesling
Glass 13 · Bottle 49
- Biltmore Pinot Grigio
Glass 13 · Bottle 49
- Biltmore Sauvignon Blanc
Glass 13 · Bottle 49

MEDIUM to FULL BODIED WHITES

- CK Mondavi Chardonnay
Glass 10 · Bottle 39
- Josh Cellars Chardonnay
Glass 12 · Bottle 47
- Biltmore Chardonnay
Glass 13 · Bottle 49

LIGHT BODIED REDS

- Cartlidge & Brown Pinot Noir
Glass 12 · Bottle 47
- Josh Cellars Pinot Noir
Glass 13 · Bottle 49
- Belle Glos Las Alturas Pinot Noir
Glass 16 · Bottle 49

MEDIUM BODIED REDS

- Ruta 22 Malbec
Glass 13 · Bottle 49
- Plungerhead Red Zinfandel
Glass 13 · Bottle 49
- CK Mondavi Merlot
Glass 10 · Bottle 39
- Columbia Crest Merlot
Glass 11 · Bottle 43
- Josh Cellars Merlot
Glass 12 · Bottle 47
- Biltmore Merlot
Glass 14 · Bottle 55
- Emmolo Napa Valley Merlot
Glass 16 · Bottle 64

FULL BODIED REDS

- Guenoc Petite Sirah
Glass 13 · Bottle 49
- CK Mondavi Cabernet Sauvignon
Glass 10 · Bottle 39
- Cellar No. 8 Cabernet Sauvignon
Glass 11 · Bottle 43
- Josh Cabernet Sauvignon
Glass 12 · Bottle 47
- Caymus Bonanza Cabernet Sauvignon
Glass 14 · Bottle 56
- Biltmore Cabernet Sauvignon
Glass 14 · Bottle 56
- Caymus Walking Fool Red Blend
Glass 18 · Bottle 69
- Whitehall Lane Cabernet Sauvignon
Bottle 80
- Silver Oak Cabernet Sauvignon
Bottle 140
- Caymus Special Selection
Cabernet Sauvignon
Bottle 250

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

Draft Beer

- Regular 5
- Premium 7

Bottled Beer

- Bud Light 5
- Miller Lite 5
- Coors Light 5
- Michelob Ultra 5
- Budweiser 5
- Yuengling Lager 5
- Corona 6
- Modelo 6
- Athletic Brewing N.A. 7

Beverages

Your Choice 3.75

- Soft Drinks
- Sweetened & Unsweetened Tea
- Hot Tea
- Freshly Ground Coffee

Hot Chocolate, Milk, Juice (each)

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.