



# Enjoy Our Fresh Food!

## Starters

- Classic Crab Bisque** cup **4** bowl **6.5**  
**Spinach-Artichoke Dip** crisp tortilla chips **9.5**  
**Charbroiled Shrimp** drawn butter **10**  
**Chicken Tortizza** tortilla with pulled chicken, oven-roasted garlic tomatoes, spinach, red onions and cheese **10**  
**Fried Calamari** Asiago cheese, marinara and mustard sauce **11**  
**Bruschetta** tomato, fresh basil and melted cheddar cheese **9**  
**Asian Egg Roll** chicken, carrots, cabbage and onions **9**  
**Shrimp Cocktail** cocktail sauce **10**  
**Maryland Crab Cake** lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce **12**  
**Mushrooms Stuffed with Crab** **11**  
**Sautéed Burgundy Mushrooms** **8.5**  
**Smoked Trout** smoked fresh filet of trout, served chilled with mustard-mayonnaise sauce, capers, diced egg, red onion and toast points **12**  
**Seared Ahi Tuna\*** blackened rare over Asian slaw, wasabi paste and soy ginger sauce **12.5**

## Salads

- Traditional House Salad, Caesar Salad or Wedge Of Romaine Lettuce** **6.5**  
**Fresh Seafood Salad** crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes **14.5**  
**Grilled Asian Steak Salad** sliced filet mignon\*, mixed greens, garlic roasted tomatoes and Kung-Pao peanut sauce\* **14.5**  
**Grilled Chicken Salad** mixed salad greens, garlic roasted tomatoes, bacon, blue cheese, broccoli and avocado **14**  
**Grilled Steak Caesar Salad** sliced filet mignon\*, crisp Romaine and garlic roasted tomatoes **14.5**  
**Seared Ahi Tuna Salad\*** blackened rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas and tossed in soy ginger vinaigrette **14.5**

**Homemade Dressings:** Buttermilk Ranch, Blue Cheese, Warm Poppy Seed, Honey-Mustard, Thousand Island, Balsamic Vinaigrette.

## Burgers & Sandwiches *Served with your choice of one side.*

- Hamburger\*** **10.5**  
**Cheeseburger\*** choice of American, blue or smoked cheddar cheese **11**  
**Cherokee Grill Burger\*** onions, peppers, mushrooms and cheddar cheese **11.25**  
**Philly Steak Sandwich** sirloin steak, peppers, onions and cheddar cheese **11**  
**Chicken Philly** pulled chicken, peppers, onions and cheddar cheese **10.5**  
**Grilled Bar-B-Que Chicken Sandwich** bar-b-que sauce **11**  
**Maryland Crab Cake Sandwich** tartar sauce **15.5**  
**Prime Rib Sandwich\*** slice of slow roasted prime rib served on a toasted bun. Served au jus.  
*Available Friday and Saturday only.* **16.5**

Add a fresh crisp House, Caesar or Wedge of Romaine Salad to accompany any item... add **4**

## Entrées *Served with fresh baked bread and your choice of one side.*

- Smoky Mountain Fried Chicken** garden vegetable gravy and Neva's potatoes **14.75**  
**Rotisserie Chicken** Carolina herbed rice **14.75**  
**Bar-B-Que Baby Back Ribs** bar-b-que sauce, french fries half slab **14.5** full slab **22.5**  
**Chicken Tenders** honey-mustard sauce, french fries **14**  
**Southern Fried Catfish** seasoned flour, french fries, tartar sauce **15.5**  
**Prosperity Pork Chop** marinated with olive oil, garlic and pepper Worcestershire butter, over Neva's potatoes **16.5**  
**Charbroiled Shrimp** Carolina herbed rice, drawn butter **19.5**  
**Fresh Herb Crusted Trout** Carolina herbed rice and lemon butter **18.75**  
**Maryland Crab Cakes** tartar sauce, french fries **25**  
**Char-Grilled Wild Alaska Salmon\*** topped with maitre d'butter and served over Carolina Herbed Rice **26**

## Steaks *Served with Tennessee Blue Cheese Grits or Neva's Potatoes, fresh baked bread and your choice of one side.*

- Prime Grade New York Strip\*** 14 oz. **28.75**  
**Prosperity Steak\*** 10 oz. sirloin marinated with olive oil, garlic and pepper, Worcestershire butter **20**  
**Teriyaki Sirloin Steak\*** 10 oz. marinated in soy, brown sugar, honey and pineapple **20**  
**Filet Mignon\*** 7 oz. **25** 9 oz. **30**  
**Prime Grade Ribeye Steak\*** 14 oz. **28.75**  
**Blue Cheese Sirloin\*** 10 oz. steak, blue cheese crumbles, mushrooms and sundried tomato sauce **21**  
**Fresh Ground Sirloin Steak\*** mushrooms, peppers and onions in a brown sauce **15.75**  
**Boursin Filet\*** stuffed with boursin cheese 7 oz. **27.5** 9 oz. **32.5**

**HOUSE SPECIAL**

**Available Firday and Saturday only**

- Prime Rib\*** 12 oz. slow roasted on the rotisserie. Served au jus **26.50**

## Steak Add-Ons

- Béarnaise Sauce\* **2**  
Soy Ginger Sauce **2**  
Au Poivre Sauce **2**  
Sun Dried Tomato Sauce **2**  
Smoky Mountain Bourbon Whiskey Bacon Sauce **2**  
Boursin Cheese **2.5**  
Sautéed Burgundy Mushrooms **2.5**  
Skewer of Grilled Shrimp **7.5**  
Maryland Crab Cake **12**  
Cold Water Lobster Tail **MKT**

## Sides *A la carte side items 3.75*

- Baked Macaroni & Spinach with Spicy Cheese, Neva's Potatoes, French Fried Potatoes, Baked Potato (*loaded add \$1*), Fresh Vegetable of the Day, Carolina Herbed Rice, Tennessee Blue Cheese Grits, Broccoli

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Gluten Free Menu available

CherokeeGrill.com

