

Starters

Classic Crab Bisque cup 6 bowl 9 Spinach-Artichoke Dip crisp tortilla chips 13

(a) Charbroiled Shrimp drawn butter 16

Fried Calamari Asiago cheese, marinara and mustard sauce 16

Bruschetta melted cheddar, tomato, balsamic reduction, fresh basil 14

Seared Ahi Tuna* blackened rare, Asian slaw, wasabi paste, soy ginger sauce 16

Chicken Tortizza crisp tortilla, roasted chicken, garlic tomatoes, creamy spinach, red onion, cheddar cheese 16 Maryland Crab Cake lump blue crab, seasoned breadcrumbs, tartar sauce 17

Salads

🛞 House, 🏵 Caesar or 🛞 Classic Wedge 8.75

(i) Seafood Salad mixed greens, lump blue crab, cocktail shrimp, avocado, roasted garlic tomatoes, asiago blend 17

- (Asian Steak Salad filet mignon*, mixed greens, garlic roasted tomatoes, bell pepper, wontons, Kung-Pao peanut dressing 19
- Grilled Chicken Salad mixed salad greens, garlic roasted tomatoes, bacon, blue cheese, broccoli and avocado 16
- (i) Steakhouse Caesar filet mignon*, crisp romaine, croutons, garlic roasted tomatoes, asiago blend 19

Seared Ahi Tuna Salad* blackened rare, mixed greens, Asian slaw, wontons, wasabi peas, tossed in soy ginger vinaigrette 17

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

Burgers & Sandwiches Served with choice of side dish.

Hamburger* 14

- (B) Cheeseburger* choice of American, blue or smoked cheddar cheese 14.75
- (i) Cherokee Grill Burger* onions, peppers, mushrooms and cheddar cheese 15.5 Philly Steak shaved sirloin, peppers, onions, cheddar cheese, toasted roll 16 Maryland Crab Cake Sandwich lump blue crab, seasoned breadcrumbs, tartar sauce 20.5 Prime Rib Sandwich* slow roasted, toasted roll, au jus, creamy horseradish 21 Available Friday and Saturday only

Entrées Served with fresh baked bread and choice of side dish.

Smoky Mountain Fried Chicken garden vegetable gravy 17.5

Botisserie Chicken 18

Chicken Tenders honey-mustard sauce 16.5

Southern Fried Catfish farm raised, tartar sauce 17.5

Prosperity Pork Chop 10 oz. marinated with olive oil, Cherokee Red Ale, garlic and pepper. Topped with Worcestershire butter **22**

Charbroiled Shrimp drawn butter 31.5

- Fresh Herb Crusted Trout lemon butter 29
- Maryland Crab Cakes lump blue crab, seasoned breadcrumbs, tartar sauce 34
- (i) Wild Alaska Salmon^{*} seasoned and grilled, maitre d'butter 32.5

Steaks Served with fresh baked bread and choice of side dish.

 (i) Ribeye* 14 oz. USDA Prime Grade, highly marbled 39
 (ii) New York Strip* 14 oz. 38
 Prosperity Sirloin* 10 oz. marinated in olive oil, Cherokee Red Ale, garlic and pepper. Topped with Worcestershire butter 25

Teriyaki Sirloin^{*} 10 oz. marinated in soy sauce, brown sugar, honey and pineapple 25

Add (*) House, (*) Caesar or (*) Classic Wedge to any item **6**

Sides A la carte side items **5.5**

Spicy Macaroni & Cheese with Spinach

Neva's Potatoes

French Fried Potatoes

- Baked Potato (loaded add \$1)
- Brown Rice & Quinoa
- ③ Tennessee Blue Cheese Grits
- Broccoli

Asian Egg Rolls roasted chicken, carrots, cabbage, onion,

soy ginger sauce 16

Shrimp Cocktail cocktail sauce 16

Mushrooms Stuffed with Crab 16

Sauteed Mushrooms Burgundy

HOW WOULD YOU LIKE YOUR STEAK PREPARED?

RARE: Red cool center MEDIUM BARE:

Blue Cheese Sirloin^{*} 10 oz. Prosperity marinated, blue cheese crumbles, sundried tomato and mushroom sauce **27.5**

Chop Steak^{*} fresh ground, mushrooms, peppers, onions, au poivre sauce **20 ③ Filet Mignon**^{*} 7 oz. **33** | 9 oz. **37**

Boursin Filet* stuffed with boursin cheese 7 oz. 37.25 | 9 oz. 41

CHEROKEE GRILL HOUSE SPECIAL

Available Friday and Saturday only

If you have any food allergy that would affect your safety or enjoyment of our food, please bring it to the attention of your server.

③ Prime Rib* 12 oz. slow roasted on the rotisserie. Au jus & creamy horseradish 34

Red warm center

MEDIUM: Pink warm center

MEDIUM WELL: Slightly pink, warm center

WELL DONE: No pink throughout

Enhance Your Steak

③ Carmelized Onions 3.5
③ Blue Cheese Crumbles 4 Au Poivre Sauce 3 Sun Dried Tomato Sauce **3** Boursin Cheese **4.25** Sautéed Burgundy Mushrooms **4**

(i) Item can be prepared with no added gluten. Sandwiches/burgers served with gluten free bun, add \$1.50

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

Skewer of Grilled Shrimp 15
Maryland Crab Cake 17
Cold Water Lobster Tail Market Price

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CherokeeGrill.com