



Enjoy Our Fresh Food!

Starters

- Classic Crab Bisque** cup 4.5 bowl 7
- Spinach-Artichoke Dip** crisp tortilla chips 9.5
- ☞ **Charbroiled Shrimp** drawn butter 12
- Fried Calamari** Asiago cheese, marinara and mustard sauce 12.5
- Bruschetta** tomato, fresh basil and melted cheddar cheese 10.5
- ☞ **Asian Egg Roll** chicken, carrots, cabbage and onions 12
- ☞ **Shrimp Cocktail** cocktail sauce 14
- ☞ **Mushrooms Stuffed with Crab** 12.75
- Sautéed Burgundy Mushrooms** 8.5
- Seared Ahi Tuna*** blackened rare over Asian slaw, wasabi paste and soy ginger sauce 13.5
- Chicken Tortizza** tortilla with pulled chicken, oven-roasted garlic tomatoes, spinach, red onions and cheese 12
- Maryland Crab Cake** lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce 12.5
- Smoked Trout** smoked fresh filet of trout, served chilled with mustard-mayonnaise sauce, capers, diced egg, red onion and toast points 12.75

Salads

- ☞ **House Salad, Caesar Salad or ☞ Wedge Of Lettuce** 6.75
- ☞ **Fresh Seafood Salad** crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes 15
- ☞ **Grilled Asian Steak Salad** sliced filet mignon*, mixed greens, garlic roasted tomatoes and Kung-Pao peanut sauce* 16
- ☞ **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 15
- 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 15

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

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

- ☞ **Hamburger*** 11.5
- ☞ **Cheeseburger*** choice of American, blue or smoked cheddar cheese 12
- ☞ **Cherokee Grill Burger*** onions, peppers, mushrooms and cheddar cheese 13
- Philly Steak Sandwich** sirloin steak, peppers, onions and cheddar cheese 13
- Maryland Crab Cake Sandwich** tartar sauce 16.75
- Prime Rib Sandwich*** slice of slow roasted prime rib served on a toasted bun. Served au jus. **Available Friday and Saturday only.** 17.5

Add a fresh crisp House, Caesar or Wedge 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 14.75 or full slab 24.75
- 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 20
- ☞ **Charbroiled Shrimp** Carolina Herbed Rice, drawn butter 24
- Fresh Herb Crusted Trout** Carolina Herbed Rice and lemon butter 18.75
- Maryland Crab Cakes** tartar sauce, french fries 27.5
- ☞ **Char-Grilled Wild Alaska Salmon*** topped with maitre d'butter and served over Carolina Herbed Rice 27

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. 36.5
- Prosperity Steak*** 10 oz. sirloin marinated with olive oil, garlic and pepper, Worcestershire butter 23.5
- Teriyaki Sirloin Steak*** 10 oz. marinated in soy, brown sugar, honey and pineapple 22.5
- ☞ **Filet Mignon*** 7 oz. 28 | 9 oz. 32
- ☞ **Prime Grade Ribeye Steak*** 14 oz. 36.5
- Blue Cheese Sirloin*** 10 oz. steak, blue cheese crumbles, mushrooms and sundried tomato sauce 25
- Fresh Ground Sirloin Steak*** mushrooms, peppers and onions in a brown sauce 17.5
- ☞ **Boursin Filet*** stuffed with boursin cheese 7 oz. 30 | 9 oz. 34

HOUSE SPECIAL

Available Friday and Saturday only

- ☞ **Prime Rib*** 12 oz. slow roasted on the rotisserie. Served au jus 29

Steak Add-Ons

- Béarnaise Sauce* 2.5
- Soy Ginger Sauce 2.5
- Au Poivre Sauce 2.5
- Sun Dried Tomato Sauce 2.5
- Smoky Mountain Bourbon Whiskey Bacon Sauce 2.5
- ☞ Boursin Cheese 3
- ☞ Sautéed Burgundy Mushrooms 3
- ☞ Skewer of Grilled Shrimp 10
- Maryland Crab Cake 12.5
- ☞ Cold Water Lobster Tail 17.5

☞ Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.

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

Sides *A la carte side items 4*

- 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**
- ☞ **Fresh Green Beans**

