



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 **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 **12**
- Bruschetta** tomato, fresh basil and melted cheddar cheese **10**
- Asian Egg Roll** chicken, carrots, cabbage and onions **10**
- 🍷 **Shrimp Cocktail** cocktail sauce **10**
- Maryland Crab Cake** lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce **12.5**
- 🍷 **Mushrooms Stuffed with Crab** **12**
- 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 **13.5**

Salads

- 🍷 **House Salad, Caesar Salad or Wedge Of 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**

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**
- 🍷 **Cheeseburger*** choice of American, blue or smoked cheddar cheese **12**
- 🍷 **Cherokee Grill Burger*** onions, peppers, mushrooms and cheddar cheese **12**
- Philly Steak Sandwich** sirloin steak, peppers, onions and cheddar cheese **12**
- Chicken Philly** pulled chicken, peppers, onions and cheddar cheese **11**
- Grilled Bar-B-Que Chicken Sandwich** bar-b-que sauce **11.5**
- Maryland Crab Cake Sandwich** tartar sauce **16.5**
- 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 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** or full slab **24**
- 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 **19.5**
- Fresh Herb Crusted Trout** Carolina herbed rice and lemon butter **18.75**
- Maryland Crab Cakes** tartar sauce, french fries **26**
- 🍷 **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. **32**
 - Prosperity Steak*** 10 oz. sirloin marinated with olive oil, garlic and pepper, Worcestershire butter **22**
 - Teriyaki Sirloin Steak*** 10 oz. marinated in soy, brown sugar, honey and pineapple **22**
 - 🍷 **Filet Mignon*** 7 oz. **26** | 9 oz. **30.5**
 - 🍷 **Prime Grade Ribeye Steak*** 14 oz. **32**
 - Blue Cheese Sirloin*** 10 oz. steak, blue cheese crumbles, mushrooms and sundried tomato sauce **24**
 - 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 Friday and Saturday only
- 🍷 **Prime Rib*** 12 oz. slow roasted on the rotisserie. Served au jus **27**

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** **12.5**
- 🍷 **Cold Water Lobster Tail** **17**

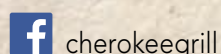
🍷 Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.

* 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**

CherokeeGrill.com



cherokeegrill



@cherokee_grill



@cherokeegrill

