



Enjoy Our Fresh Food!

Brunch *All Brunch entrees are served with Bacon Cheddar Cheese Grits or Neva's Potatoes.*

- 🍷 **Spinach & Mushroom Omelet** spinach, artichoke hearts, cheddar cheese and sautéed mushrooms **12.75**
- 🍷 **Western Omelet** ham, cheddar cheese, tomatoes, peppers and onions **12.75**
- 🍷 **Ham & Cheese Omelet** **12.75**
- Sausage Benedict** homemade country sausage, poached eggs* and Hollandaise* sauce on a toasted English muffin **12.75**
- 🍷 **Vegetarian Omelet** mushrooms, green peppers, onions, cheddar cheese and tomatoes **12.75**
- Eggs Benedict** country ham, poached eggs* and Hollandaise sauce* on a toasted English muffin **13.5**
- Crab Cake Benedict** crab cakes, poached eggs* and Hollandaise sauce* on toasted English muffin **17.5**
- Eggs Cherokee Grill** grilled beef tenderloin*, poached eggs* and Béarnaise sauce* on a toasted English muffin **16.95**

Waffles

- Belgian Waffle** choice of blueberry, strawberry or pecan topping **10.75**
- Chicken & Waffle** fried chicken tenders, Belgian waffle **13.75**
- Sausage & Waffle** **12.85**

- 🍷 Side of thick sliced bacon **6**
- 🍷 Side of sausage **5**

Starters

- Classic Crab Bisque** cup **5** bowl **8**
- Spinach Artichoke Dip** crisp tortilla chips **11.5**
- Chicken Tortizza** tortilla with chicken, oven-roasted garlic tomatoes, spinach, red onions and cheese **14.5**
- Maryland Crab Cake** lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce **15.5**

Salads

- 🍷 **House Salad**, 🍷 **Caesar Salad** or 🍷 **Wedge of Lettuce** **7.5**
- 🍷 **Fresh Seafood Salad** crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes **15.85**
- Grilled Asian Steak Salad*** filet mignon*, mixed greens, garlic roasted tomatoes, bell pepper, wonton strips and Kung-Pao peanut sauce* **17.85**

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

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

- 🍷 **Hamburger*** **12**
- 🍷 **Cheeseburger*** choice of American, blue or smoked cheddar cheese **13**
- Maryland Crab Cake Sandwich** tartar sauce **18.5**

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

- Chicken Tenders** honey-mustard sauce **14.75**
- Smoky Mountain Fried Chicken** garden vegetable gravy **15.75**
- 🍷 **Rotisserie Chicken** **16.75**
- Southern Fried Catfish** seasoned flour, tartar sauce **15.85**
- Fresh Herb Crusted Trout** lemon butter **25.5**
- Maryland Crab Cakes** tartar sauce **32**
- 🍷 **Char-Grilled Wild Alaska Salmon*** seasoned and grilled, topped with maitre d'butter **28.75**

Add salad to any item **5**

Steaks *Served with your choice of one side dish & fresh baked bread.*

- Prosperity Steak*** sirloin marinated with olive oil, garlic and pepper, Worcestershire butter **23.75**
- 🍷 **Filet Mignon*** 7 oz. **30** 9 oz. **34**
- 🍷 **Prime Grade Ribeye Steak*** 14 oz. **36.5**

Steak Add-Ons

- 🍷 Béarnaise Sauce* **2.5**
- Soy Ginger Sauce **2.5**
- Au Poivre Sauce **2.5**
- Sun Dried Tomato Sauce **2.5**
- 🍷 Boursin Cheese **3.5**
- 🍷 Sautéed Burgundy Mushrooms **3**
- 🍷 Skewer of Grilled Shrimp **13.5**
- Maryland Crab Cake **15.5**
- 🍷 Cold Water Lobster Tail **market**

Sides *A la carte side items 4*

- Baked Macaroni & Spinach with Spicy Cheese**
- 🍷 **French Fried Potatoes**
- Rice**
- Neva's Potatoes**
- 🍷 **Bacon Cheese Grits**
- 🍷 **Fresh Fruit**
- 🍷 **Baked Potato** loaded add \$1
- 🍷 **Broccoli**
- 🍷 **Tennessee Blue Cheese Grits**

Desserts

- Cheesecake** seasonal favorites fresh from our bakery **7.5**
- Brownie A La Mode** with vanilla ice cream and hot fudge **7.5**
- Fruit Cobbler** with vanilla ice cream. Ask your server for today's selection **7.5**

🍷 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.

