



Enjoy Our Fresh Food!

Brunch

All Brunch entrees are served with Bacon Cheddar Cheese Grits or Delmarva Potatoes.

- ☞ **Spinach & Mushroom Omelet** creamy spinach, artichoke hearts, cheddar cheese and sautéed mushrooms **11**
- ☞ **Western Omelet** ham, cheddar cheese, tomatoes, peppers and onions **12**
- ☞ **Ham & Cheese Omelet** **12**
- Sausage Benedict** homemade country sausage, poached eggs* and Hollandaise* sauce on a toasted English muffin **10**
- ☞ **Vegetarian Omelet** mushrooms, green peppers, onions, cheddar cheese and tomatoes **10**
- Eggs Benedict** country ham, poached eggs* and Hollandaise sauce* on a toasted English muffin **12**
- Crab Cake Benedict** crab cakes, poached eggs* and Hollandaise sauce* on toasted English muffin **16**
- Eggs Cherokee Grill** grilled beef tenderloin*, poached eggs* and Béarnaise sauce* on a toasted English muffin **15**

Waffles

- Belgian Waffle** choice of blueberry, strawberry or pecan topping **9**
- Chicken & Waffle** fried chicken tenders, Belgian waffle **12**
- Sausage & Waffle** **11.5**

- ☞ Side of Benton's Bacon **\$6**
- ☞ Side of Sausage **\$4.5**

Starters

- Classic Crab Bisque** cup **4.5** bowl **7**
- Spinach Artichoke Dip** crisp tortilla chips **9.5**
- Chicken Tortizza** tortilla with 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**

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**

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**
- Maryland Crab Cake Sandwich** tartar sauce **16.75**

Entrées

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

- Chicken Tenders** honey-mustard sauce, french fries **14**
- Smoky Mountain Fried Chicken** garden vegetable gravy and Neva's Potatoes **14.75**
- ☞ **Rotisserie Chicken** Carolina Herbed Rice **14.75**
- Southern Fried Catfish** seasoned flour, french fries, tartar sauce **15.5**
- Fresh Herb Crusted Trout** Carolina Herbed Rice and lemon butter **18.75**
- Maryland Crab Cakes** tartar sauce, french fries **27.5**
- ☞ **Wild Salmon*** seasoned and grilled, topped with maitre d'butter and served over Carolina Herbed Rice **27**

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

Steaks

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

- Prosperity Steak*** sirloin marinated with olive oil, garlic and pepper, Worcestershire butter **23.5**
- ☞ **Filet Mignon*** 7 oz. **28** 9 oz. **32**
- ☞ **Prime Grade Ribeye Steak*** 14 oz. **36.5**

Sides

A la carte side items 4

- Baked Macaroni & Spinach with Spicy Cheese**
- ☞ **French Fried Potatoes**
- ☞ **Fresh Vegetable of the Day**
- Carolina Herbed Rice**
- Delmarva Potatoes**
- ☞ **Bacon Cheese Grits**
- ☞ **Fresh Fruit**
- ☞ **Baked Potato** loaded add \$1
- ☞ **Broccoli**
- ☞ **Tennessee Blue Cheese Grits**
- ☞ **Fresh Green Beans**

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.

