



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 and sautéed mushrooms **10**
Western Omelet ham, cheddar cheese, tomatoes, peppers and onions **10**
Vegetarian Omelet mushrooms, green peppers, onions and tomatoes **10**
Belgian Waffle choice of blueberry, strawberry or pecan topping **8.5**
Chicken & Waffle fried chicken tenders, Belgian waffle **10**
Eggs Benedict country ham, poached eggs* and Hollandaise sauce* on a toasted English muffin **10**
Crab Cake Benedict crab cakes, poached eggs* and Hollandaise sauce* on toasted English muffin **15**
Eggs Cherokee Grill grilled beef tenderloin*, poached eggs* and Béarnaise sauce* on a toasted English muffin **13**

Starters

- Classic Crab Bisque** cup **4** bowl **6.5**
Spinach Artichoke Dip crisp tortilla chips **9**
Chicken Tortizza tortilla with chicken, oven-roasted garlic tomatoes, spinach, red onions and cheese **9**
Maryland Crab Cake lump blue crab meat topped with seasoned bread crumbs and baked **12**

Salads

- Traditional House Salad, Caesar Salad or Wedge Of Lettuce** **6.5**
Fresh Seafood Salad crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes and a tropical avocado salsa **14**
Grilled Asian Steak Salad* mixed salad greens, garlic roasted tomatoes, bacon, blue cheese, broccoli and avocado **14**

Homemade Dressings: Buttermilk Ranch, Blue Cheese, Warm Poppy Seed, Creamy Cheddar Cheese, Honey-Mustard, Thousand Island, Balsamic Vinaigrette. Cherokee Grill is proud to use Kraft Mayo™ in its dressings.

Burgers & Sandwiches

Served with your choice of one side.

- Hamburger*** **10**
Cheeseburger* choice of American, blue or smoked cheddar cheese **10.5**
Maryland Crab Cake Sandwich tartar sauce **14.5**

Entrées

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

- Smoky Mountain Fried Chicken** garden vegetable gravy and mashed potatoes **14.75**
Rotisserie Chicken Carolina herbed rice **14.75**
Southern Fried Catfish seasoned flour, french fries **15.5**
Fresh Herb Crusted Trout Carolina herbed rice and lemon butter **18.75**
Maryland Crab Cakes tartar sauce, french fries **24.5**

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

Steaks

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

- Prosperity Steak*** sirloin marinated with olive oil, garlic and pepper, worcestershire butter **19.75**
Filet Mignon* 7 oz. **24** 9 oz. **29**
Rib Eye Steak* 12 oz. **25**

Steak Add-Ons

- Béarnaise Sauce* **2**
Soy Ginger Sauce **2**
Au Poivre Sauce **2**
Dijon Cream Sauce **2**
Sun Dried Tomato Sauce **2**
Smoky Mountain Whiskey Sauce **2**
Sautéed Burgundy Mushrooms **2.5**
Skewer of Grilled Shrimp **8.5**
Maryland Crab Cake **12**
Cold Water Lobster Tail **MKT**

Desserts

- Homemade Brownie** vanilla ice cream and hot fudge sauce **6.5**

Sides

A la carte side items **3.75**

- Baked Macaroni & Spinach with Spicy Cheese**
Neva's Potatoes
French Fried Potatoes
Baked Potato
Fresh Vegetable of the Day
Carolina Herbed Rice
Tennessee Blue Cheese Grits
Mashed Potatoes
Delmarva Potatoes
Bacon and Cheese Grits

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

