



# 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 **10**
- Western Omelet** ham, cheddar cheese, tomatoes, peppers and onions **10.5**
- Ham & Cheese Omelet** **10.75**
- Sausage & Eggs** 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 **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**
- Sausage, Biscuit & Gravy** **10**

## Waffles

- Belgian Waffle** choice of blueberry, strawberry or pecan topping **8.5**
- Chicken & Waffle** fried chicken tenders, Belgian waffle **10.5**
- Sausage & Waffle** **10.5**

Side of Benton's Bacon **\$4.5**  
Side of Sausage **\$4.5**

## Starters

- Classic Crab Bisque** cup **4** bowl **6.5**
- Spinach Artichoke Dip** crisp tortilla chips **9.5**
- Chicken Tortizza** tortilla with chicken, oven-roasted garlic tomatoes, spinach, red onions and cheese **10**
- Maryland Crab Cake** lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce. **12**

## Salads

- Traditional House Salad, Caesar Salad or Wedge of Romaine 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**

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

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

- Hamburger\*** **10.5**
- Cheeseburger\*** choice of American, blue or smoked cheddar cheese **11**
- Maryland Crab Cake Sandwich** tartar sauce **15.5**

## 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 **25**
- Wild Salmon\*** seasoned and grilled, topped with maitre d'butter and served over Carolina Herbed Rice **26**

Add a fresh crisp House, Caesar or Wedge of Romaine 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 **20**
- Filet Mignon\*** 7 oz. **25** 9 oz. **30**
- Prime Grade Ribeye Steak\*** 14 oz. **28.75**

## 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 **7.50**
- Maryland Crab Cake **12**
- Cold Water Lobster Tail **MKT**

## Sides *A la carte side items 3.75*

- 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**

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

Gluten Free Menu available

CherokeeGrill.com

