

In Room Dining

BREAKFAST

Fresh Fruit Bowl 12

Pineapple, Honeydew, Cantaloupe, Strawberries, Blueberries and Blackberries

Berry Granola Greek Yogurt Bowl 12

Greek Vanilla Yogurt with Fresh Berries and Honey Almond Granola

Old-Fashioned Oatmeal 8

Quaker Oats. Served with Golden Raisins, Brown Sugar and Cream

Stone Ground Grits 8

Lakeside Mills Old Fashioned North Carolina White Stone Ground Grits. Served with Whipped Butter

Continental Breakfast 13

Freshly Baked Pastry, Preserves and Butter. Small Orange Juice and 20oz. Coffee

Sweet Potato OR Buttermilk Pancakes 12

Served with Whipped Butter and Maple Syrup

Add Blueberries, Sliced Bananas, or Chocolate Chips +2

Add Pecans + 5

Belgian Waffle 12

Served with Whipped Butter and Maple Syrup

Add Blueberries, Sliced Bananas, or Chocolate Chips +2

Add Pecans + 5

Brioche French Toast 16

Custard Dipped Brioche. Topped with Sweet Mascarpone Cream, Fresh Berries and Powdered Sugar. Served with Whipped Butter and Maple Syrup

Monday-Thursday

Breakfast 7am-11am

Dinner 5pm-11pm

Weekend

Friday Breakfast 7am-11am Continuous Service Friday 5pm until 11pm Sunday

Biscuits & Gravy 13

Buttermilk Cat Head Biscuit with Scratch-Made Sausage Gravy. Served with Choice of Bacon or Sausage and Hash Browns or Cheesy Hash Brown Casserole

Breakfast Sandwich 12

Choice of Sausage, Bacon, Black Forest Ham, Turkey, American Or Swiss Cheese and Fried Egg. Served on Of Choice Bread with Choice of Side

Two Eggs Any Style 14

Choice of Pecan Smoked Bacon or Sausage and Choice of Bread, Cheesy Hash Brown Casserole or Traditional Hash Browns.

Add an Extra Egg + 2

Substitute Meat with Corned Beef Hash, Country Ham, or Sugar- Cured Ham + 6

Build Your Own Omelet 16

Three Egg Omelet with Choice of Ingredients: Tomatoes, Peppers, Onions, Mushrooms, Spinach, Cheese, Ham, Sausage or Bacon with Choice of Cheesy Hash Brown Casserole or Traditional Hash Browns and Choice of Toast

Blue Ridge 26

Hand Cut 10 Oz. Rib-Eye and Two Eggs Any Style with Choice of Cheesy Hash Brown Casserole or Traditional Hash Browns and Biscuit or Toast

Smoky Mountain 23

Two Eggs Any Style, Two Strips of Pecan Smoked Bacon, Two Sausage Patties and Three Silver Dollar Pancakes and Cheesy Hash Brown Casserole or Traditional Hash Browns

Breakfast Sides

Hash Browns | Cheesy Hash Brown Casserole | Grits 4

Bacon | Sausage | Toast | Two Eggs Cooked Any Style 5

Country Ham | Sugar Cured Ham | Corned Beef Hash

In Room Dining

DINNER

Monday-Thursday

Breakfast 7am-11am

Dinner 5pm-11pm

Weekend

Friday Breakfast 7am-11am Continuous Service Friday 5pm until 11pm Sunday

STARTERS

Crispy Chicken Wings

Tossed in Choice of Sauce: Sweet Peach BBQ, Hoff's Hot, Buffalo Mild, Sweet Garlic Teriyaki, Or Garlic-Parmesan

½ Dozen 9 | Dozen 18

Cheese Quesadilla 9

Salsa & Sour Cream *Add Grilled Chicken + 6*

Honey Sriracha Grilled Shrimp 16

Ten Jumbo Shrimp Grilled and Glazed with Sweet and Spicy Garlic Sriracha Honey

SALADS & SOUPS

Add to Any Salad Grilled Chicken + 6 | (5) Grilled Shrimp +10 | Grilled Salmon +10

Caesar Salad 10

Freshly Cut Romaine Lettuce Tossed with Caesar Dressing Shaved Parmesan and Toasted Garlic Croutons

Wedge Salad 10

Crisp Iceberg Lettuce, Creamy Gorgonzola Dressing, Heirloom Grape Tomatoes, Pecan Smoked Bacon and Crumbled Gorgonzola Cheese

House Salad 10

Mixed Greens, Cucumber, Tri-Colored Organic Carrots, Heirloom Grape Tomatoes and Toasted Garlic Croutons

Chef's Soup of The Day

Cup 5 | Bowl 8

SANDWICHES

Served with Choice of French Fries, Sweet Potato Fries or Onion Rings and a Dill Pickle

Grilled ½ Lb. Angus Burger 18

Served with Crisp Green Leaf Lettuce, Tomato, Red Onion and Choice of Cheese. Served on A Toasted Home-Style Bun

Reuben Sandwich 17

Half Pound of Corned Beef Piled High with Sauerkraut, Swiss Cheese and Thousand Island Dressing. Griddle Pressed and Served on Marble Rye Bread

Classic BLT 12

Pecan Smoked Bacon, Crisp Green Leaf Lettuce, Fresh Tomato and Mayonnaise. Served on Toasted Wheat Berry Bread

Triple Decker Club Sandwich 16

Honey Ham, Roasted Turkey, Pecan Smoked Bacon, Swiss and American Cheeses with Lettuce, Tomato, Mayonnaise. on Choice of Bread

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ENTRÉES

Rib-Eye Steak 37

Hand-Cut 12 Oz Rib-Eye Char-Grilled to Desired Temperature. Topped with Garlic Herb Butter. Served with Choice of Two Sides

Filet Mignon 34

8 Oz Tenderloin Char-Grilled to Desired Temperature. Topped with Garlic Herb Butter. Served with Choice of Two Sides

Filet & Shrimp 44

Tender Char-Grilled 8oz. Filet and 5 Grilled Jumbo Shrimp. Served with Choice of Two Sides

Surf & Turf 63

Tender Char-Grilled 8oz. Filet and Lobster Tail. Served with Choice of Two Sides

Twin Lobster Tails 60

Two Lobster Tail with drawn butter. Served with Choice of Two Sides

Fried Shrimp Dinner 18

Golden Fried Gulf Shrimp Served with Seasoned Fries, Garlic Cheddar Biscuits, Slaw and Cocktail Sauce

Crab Cakes 30

Two 5 Oz Pan Seared New England Style Jumbo Lump Crab Cakes with Roasted Garlic Aioli.

Atlantic Salmon 25

Grilled Atlantic Salmon served with Garlic Mashed Potatoes, Grilled Asparagus, and Chili-Lime Butter

Sides 6

Garlic Mashed Potatoes | Chef's Vegetable of The Day | Onion Rings

| French Fries | Sweet Potato Fries

Nashville Hot Honey Chicken 16

Six Tender Chicken Strips Glazed with Nashville Hot Honey. Served with Choice of Side

Loaded Mac & Cheese 18

Cavatappi Pasta Tossed in a Creamy Cheese Sauce with Freshly Grilled Chicken Breast, Crumbled Pecan Smoked Bacon and Topped with Fresh Scallions

16" Pizza

Cheese 21 | Pepperoni 24 | Supreme 28

Additional Toppings + 3

Extra Cheese, Pepperoni, Sausage, Bacon, Bell Peppers, Mushrooms, Onions, Jalapeños, Diced Tomatoes, Black Olive

DESSERTS

Add Scoop of Vanilla Ice Cream with Choice of Dessert + 3

Six-Layer Chocolate Cake 9

Our Moist Six-Layer Dark Chocolate Cake Served with Whipped Cream and Raspberry Drizzle

Six-Layer Carrot Cake 9

Decadent Six-Layer Carrot Cake with a Caramel Drizzle

Key Lime Pie 9

Tangy and Sweet in a Graham Cracker Crust

New York Style Cheesecake 10

Rich and Creamy NY Style Cheesecake Topped with Fresh Strawberry Compote

BEVERAGES

Milk *Skim, 2%, Whole, Chocolate*
Small 4 | Large 6

Juice

Orange Juice, Cranberry, Apple, Pineapple, Tomato, V8
Small 4 | Large 6

Hot Tea 10

Two 20oz Cups

Starbucks Coffee

Regular & Decaf

Large Pot | Two 20oz Cups 11
Small Pot | Two 12oz Cups 7

Soda (20 OZ. Bottle) 3

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Aquafina

Energy Drinks 5

Red Bull, Sugar Free Red Bull, Mountain Dew Kickstart

In Room Dining

Starbucks Cold Beverages 5

Frappuccino's, Double Shots

LATE NIGHT

Build Your Own Omelet 16

Three Egg Omelet with Choice of Ingredients: Tomatoes, Peppers, Onions, Mushrooms, Spinach, Cheese, Ham, Sausage or Bacon with Hash Browns and Choice of Toast

Blue Ridge 26

Hand Cut 10 Oz. Rib-Eye and Two Eggs Any Style with Hash Browns and Choice of Toast

Breakfast Sandwich 12

Choice of Sausage, Bacon, Black Forest Ham, Turkey, American Or Swiss Cheese and Fried Egg. Served on Choice Bread with Choice of Side

Crispy Chicken Wings

Tossed in Choice of Sauce: Sweet Peach BBQ, Hoff's Hot, Buffalo Mild, Sweet Garlic Teriyaki, Or Garlic-Parmesan

½ Dozen 9 | Dozen 18

Nashville Hot Honey

Glazed Chicken 16

Six Tender Chicken Strips Glazed with Nashville Hot Honey. Served with Choice of Side

Triple Decker Club Sandwich 11

Honey Ham, Roasted Turkey, Pecan Smoked Bacon, Swiss and American Cheeses with Lettuce, Tomato, Mayonnaise. on Choice of Bread. Served with Choice of French Fries, Sweet Potato Fries or Onion Rings and a Dill Pickle

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Weekend

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Rib-Eye Steak 37

Hand-Cut 12 Oz Rib-Eye Char-Grilled to Desired Temperature. Topped with Garlic Herb Butter. Served with Choice of Two Sides

Grilled ½ Lb. Angus Burger 18

Served with Crisp Green Leaf Lettuce, Tomato, Red Onion and Choice of Cheese. Served on A Toasted Home-Style Bun. Served with Choice of French Fries, Sweet Potato Fries or Onion Rings and a Dill Pickle

16" Pizza

Cheese 21

Pepperoni 24

Supreme 28

Additional Toppings + 3

Extra Cheese, Pepperoni, Sausage, Bacon, Bell Peppers, Mushrooms, Onions, Jalapeños, Diced Tomatoes, Black Olives

Key Lime Pie 9

Tangy and Sweet in a Graham Cracker Crust

Six-Layer Chocolate Cake 9

Our Moist Six-Layer Dark Chocolate Cake Served with Whipped Cream and Raspberry Drizzle

Six-Layer Carrot Cake 9

Decadent Six-Layer Carrot Cake with a Caramel Drizzle

New York Style Cheesecake 10

Rich and Creamy NY Style Cheesecake Topped with Fresh Strawberry Compot

SPARKLING	GLASS	BTL
100 Freixenet Brut Blanc de Blancs, Spain	5	20
101 Martini & Rossi "Asti", Italy		28
102 La Marca Prosecco, Italy		33
103 Moet & Chandon "Imperial" Extra Dry, France		89
104 Luc Belaire Rare Luxe, France		59
105 Luc Belaire Rare Rose, France		59
106 Dom Perignon Brut, France		293
107 Dom Perignon Rose, France		655
108 Cristal Brut, France		423
109 Cristal Rose, France		900
110 Armand De Brignac Brut Gold "Ace of Spades", France		492
111 Armand De Brignac Rose "Ace of Spades", France		991
112 J. Vineyards, Sparkling Rose, CA		60
PINOT GRIGIO		
200 Ecco Domani, Italy		24
201 Danzante, Italy	8	30
202 Maso Canali, Italy		42
SAUVIGNON BLANC		
300 Ferrari-Carano, Sonoma County, CA		32
301 Charles Krug Sauvignon Blanc, Napa Valley	10	37
302 Whitehaven, Marlborough, New Zealand		41
CHARDONNAY		
400 Almos, Mendoza, Argentina		28
401 William Hill Chardonnay, Central Coast, CA	8	30
402 Kendall Jackson Chardonnay, CA	9	33
403 Laguna Ranch, Russian River, CA		36
404 Cakebread Cellars, Napa Valley, CA		61
405 Clos Pegase, Hommage Mitsuko's Vineyard, CA		68
406 Prisoner Wine, Blindfold white Blend, Napa Valley, CA		59
SWEET WHITES		
500 Ruffino Moscato D'Asti, Italy	10	35
501 One Hope Riesling, WA	7	24
502 Canyon Road White Zinfandel, CA		23
503 Beringer, Napa Valley, CA		16
504 Mirassou Moscato, CA		29
505 Schmitt Sohne Blue Riesling, Germany		30
PINOT NOIR		
600 Bridlewood Pinot Noir, CA	9	34
601 MacMurray Ranch, Russian River Valley, CA		38
602 Goldeneye, Anderson Valley, CA		81
603 Morgan "Double L Vineyard", CA		72
MERLOT		
700 Red Rock, CA		29
701 Dark Horse, Ca	8	30
702 Chateau Ste. Michelle, Columbia Valley, WA		43
703 Wild Horse, Paso Robles, CA		46
704 Markham, Napa Valley, CA		49
705 Cakebread, Napa Valley, CA		104
CABERNET SAUVIGNON		
800 Dark Horse, Ca	7	24
801 Louis M. Martini, Sonoma, CA		39
802 Charles Krug Cabernet, Yountville, Napa Valley	11	45
803 Vanderbilt Reserve, Alexander Valley, CA		34
804 Frei Brothers Reservem Alexander Valley, CA		63
805 Silverado, Napa Valley, CA		66
806 Caymus, Napa Valley, CA		120
807 Silver Oak, Napa Valley, CA		208
808 Opus One, Napa Valley, CA		648
809 Prisoner Wine, Co., Prisoner Red Blend, Napa Valley, CA		72
810 Orin Swift, Mercury Head, Napa Valley, CA		174
BOLD REDS		
901 Dona Paula Los Cardos, Malbec, Argentina	7	24
902 Apothic Red Winemaker's Blend,		30
903 Oak Ridge Old Vines Zinfandel, CA		35
904 McWilliam's Shiraz, AU		46

BEER SELECTION

LOCAL CRAFT

Soulvation Tropical IPA 6
Innovation Brewing Co – Sylva NC

Reward American Pale Ale 6
Boojum Brewing Co.- Waynesville NC

Appalachia Session IPA 6
Wicked Weed Brewing - Asheville NC

Pernicious IPA 6
Wicked Weed Brewing-Asheville NC

DOMESTIC
Bud | Bud Light | Miller Lite | Coors Light 4
Yuengling | Michelob Ultra 5

IMPORT
Heineken | Corona Extra | Corona Light 6