

# CHEROKEE COUNTRY CLUB

## early spring dinner menu

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### SHAREABLES

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**Greek Shrimp Cocktail 16**

lemon dill yogurt, pickled vegetables, naan bread, kalamata olives, cocktail sauce

**Benton's Loaded Tots 10 gf**

house made with SWV cheddar & Benton's bacon, served with Cruze farm ranch

**Buffalo Cauliflower 10 v**

bleu cheese, celery & carrots

**Fresh Jumbo Chicken Wings 14 gf**

ranch or bleu cheese, celery & carrots

**Local Cheese & Meats Plate 15**

three artisan cheeses, Benton's meats, crostini, pickled vegetables and pineapple salsa

**Artichoke Hummus 10 v**

baby carrot, celery, fried artichokes, naan bread

**Beer Cheese Fondue 10 v**

pretzels, broccoli, cauliflower, crostini, carrot, and celery

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### TORTILLAS

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**Benton's Bacon & Chicken Quesadilla 12**

shredded cheese, ranch dressing in flour tortilla with fresh salsa, sour cream, and guacamole

**Beyond Chili Taco Salad 14 vn**

plant based meat, chopped lettuce, tomato, vegan cheese, in a tortilla bowl with guacamole and fresh salsa

**Chicken Spinach Pizza 13**

fried tortilla, spinach maria, tomato, jalapeño, scallion, three cheese blend, fresh salsa and sour cream

**Salmon Tacos 16**

3 soft flour tortilla with seared salmon belly with grilled pineapple salsa, spicy mayo, pickled vegetables with fresh salsa, sour cream, and guacamole

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### SOUPS

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**New England Clam Chowder Cup 6 Bowl 8**

herb oil, Benton's bacon, parmesan twist

**Heart Healthy Soup of Day Cup 6 Bowl 7**

freshly prepared seasonal chef's creation

**French Onion Soup 7**

caramelized onion in sherry thyme broth with crouton and melted provolone cheese

**Vegan Beyond Chili Cup 6 Bowl 7 vn**

corn chips, diced tomato, and jalapeño

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### SALADS

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**East Tennessee Salad 11 gf**

crispy Benton's Ham, SWV Cheddar, Shelton Farm fried grit crouton, Cruze farm buttermilk dressing

**Caesar Salad 11**

romaine lettuce tossed in olive oil Caesar dressing topped with Parmesan & croutons

**Sequoyah Salad 11 v**

mixed greens, sliced strawberries, bleu cheese crumbles, and cayenne praline with whole grain mustard honey balsamic dressing

**Chopped Wedge 11 gf**

diced tomatoes, bleu cheese & chopped bacon with bleu cheese dressing and balsamic glaze

**Iceberg Wedge available upon request****Hawaiian Chicken Salad 14**

Teriyaki Chicken breast with grilled pineapple salsa, mandarin oranges, grape tomatoes, crispy wonton strips over romaine lettuce tossed in raspberry vinaigrette

**Grilled Shrimp Greek 17**

3 grilled jumbo shrimp, grape tomatoes, pickled cucumber salad, kalamata olives over romaine lettuce with Feta vinaigrette and naan bread

**ADDITIONS**

Grilled Chicken 5 Buttermilk Tenders 5

Three Jumbo Shrimp 8 Grilled Salmon\* 8

5oz Filet of Beef\* 15

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### HOT SANDWICHES

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*Served with choice of one side.*

**Steak Burger \* 12**

fresh ground angus chuck, ribeye, and n.y. strip with choice of cheese with lettuce, tomato, onion and pickle

**Teriyaki Chicken Sandwich 13**

grilled chicken breast with sweet soy glaze and pineapple salsa with lettuce, tomato, onion, and pickle on brioche roll

**French Dip\* 14**

thinly sliced prime rib, provolone, bistro sauce on a hoagie roll with au jus dipping sauce

**Elephant Ear Sandwich 14**

Crunchy breaded tender pork loin with bourbon & coke ketchup with spicy pickle chips, lettuce and tomato on a brioche roll

**Vegetable Flatbread Wrap \* 11 vn**

Artichoke hummus spread on naan bread with grilled vegetables, lettuce, tomato, and pickled cucumber salad

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gf - gluten free v - vegetarian vn - vegan

\*consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. alert your server if you have special dietary requirements.

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### DINNER

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**Grilled Norwegian Salmon** \* 26 gf

truffled pea puree, salt roasted beets, broccolini

**Hickory Grilled Tenderloin Filet\*** 5oz 28 8oz 34 gf

Yukon gold mashed potato, asparagus, and cabernet truffle demi glace

**Pan Seared Mahi** 26 gf

Lemon dill yogurt, grilled squash and zucchini, garlic sauteed kale

**Sweet Tea Brined Pork Porterhouse\*** 25 gf

cinnamon apple glaze, sweet potato puree, Brussel sprouts

**Roasted Joyce Farm Chicken Breast Coq au Vin** 22 gf

French lentils, roasted baby carrots, red wine reduction

**Buttermilk Chicken Basket** 11

french fries, honey mustard and BBQ

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### PASTA

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**Lobster Ravioli** 27

garlic sauteed spinach and roma tomatoes with tomato vodka sauce

**Spring Vegetable Primavera** 16 v

asparagus, artichokes, grilled zucchini and squash, roasted tomatoes in garlic white wine broth over gluten free pasta and truffled pea puree

**Chicken Milano** 17

grilled chicken, mushrooms, and sundried tomatoes, bowtie pasta , roasted garlic asiago cream sauce

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### SPECIALTY BOWLS

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**Tuna Poke Bowl** \* 18

diced Ahi tuna, chilled brown rice, edamame, wakame salad, cucumbers, avocado, sweet soy glaze, sriracha mayonnaise, crispy onion

**Greek Chicken Bowl** 15

grilled Greek marinated chicken, pickled cucumber tomato salad, lentils, fried artichoke, lemon dill yogurt, naan bread

**General Tso Shrimp** 18

tempura fried shrimp, spicy sesame soy glaze, fried egg brown rice and steamed broccoli

**Curry Vegetable Stir Fry Bowl** 17 vn, gf

brussels sprouts, broccoli , red pepper, shiitake mushrooms, and kale over brown rice

**Chicken Mushroom Ramen Bowl** 18

roasted chicken, ginger broth, boiled egg, shiitake mushroom, spicy pickled carrot, cilantro, scallion, Asian noodles

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### SPECIAL FEATURES

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**Alaskan Halibut** 32 gf

pan seared halibut with romesco sauce, Shelton farm parmesan grits, broccolini

**Prime 1855 Angus Ribeye** 49 gf

14oz grilled prime angus ribeye with bourbon BBQ caramelized onions, loaded Yukon gold mashed potatoes, French green beans

**Betsy Special** 18 gf

grilled chicken with pineapple salsa, Mexican rice and black beans

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### SIDES

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truffle parmesan shoestring fries

french fries

sweet potato fries

steak fries

baked potato

baked sweet potato

Yukon gold mashed potatoes

sweet potato puree

asparagus

broccoli

broccolini

burgundy mushrooms

cinnamon apples

brussels sprouts

French lentils

garlic sautéed kale

grilled squash and zucchini

sautéed spinach

spinach maria

roasted baby carrots

roasted beets

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### FARMERS AND PRODUCERS

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Allen Benton's Bacon and Country Hams

Shelton Farms Grits and Cornmeal

Century Harvest Farm Meats

Magnolia Meats

Cruze Farm Dairy

Joyce Farm All Natural Chicken

Rushy Springs Farms Specialty Peppers

Sweetwater Valley Dairy and Creamery

Monterey Mushrooms

Valley Produce

*Executive Chef David Pinckney, Sous Chef Jason McNeil, Chef de Cuisine Robert McCulloch & The Culinary Team*

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