`

*\*denotes weekly items*

**first course**

Martini Scallops 19

*vermouth cream, crispy sage*

*green olive tapenade*

Honey Tabasco Pork Belly 15

*charred tomato succotash, tangy mustard*

Burrata Salad 12 v

*avocado, tomato jam, red onion*

*baby kale, balsamic reduction, melba*

Shrimp Bites 15

*fried shrimp, edamame puree, grilled pineapple, spicy chili glaze, sesame seeds*

# **chilled seafood**

\*Oyster of the Week MKT

*dozen or ½ dozen oysters on the half shell, tangy grapefruit jalapeno mignonette,*

*bloody mary cocktail,* *charred lemon*

Caviar & French Onion “Dip” 16

*American caviar, cruze farm dill crème fraiche,*

*caramelized pearl onion, potato chips*

New Orleans Cocktail 15

court bouillon poached jumbo shrimp,

bloody mary sauce, grilled lemon drawn butter

Seafood Tower 60 / 120

*crab legs, chilled jumbo shrimp, cold water lobster tail, oyster on half shell*

**second course**

Classic Cherokee Side Salads 6

*caesar, east tennessee house salad, chopped wedge*

Fall Harvest Side Salad 7 v

*baby kale, citrus-marinated fuji apples, beets mandarin oranges, dried cranberry*

*candied walnuts, sorghum vinaigrette*

Saffron Corn Soup 9

*marinated shrimp, benton’s bacon*

*pepper puree, potato chips*

Classic French Onion 8

*terra cotta pot with caramelized onions, sherry thyme broth, holland rusk croutons, melted provolone cheese*

A picture containing logo

Description automatically generatedWeek of 1/17

*\*denotes weekly items*

**main course**

\*Club Smoked Salmon Taco 19

*chipotle red pepper, coulis, grapefruit-cucumber pico de gallo, pickled onions*

Korean BBQ Short Rib 28

*braised short ribs, sticky jasmine rice, fried brussels sprouts*

Bison Meatloaf 22

*bourbon tomato glaze, root vegetable puree, wilted greens, heirloom carrots*

# **steak**

*All steaks are charred over a wood burning grill and in our double montague broiler*

Magnolia Filet Mignon 32 | 38

5oz | 8oz

*truffled demi-glace, yukon gold potatoes charred asparagus*

16oz Bone-In Ribeye 45 gf

*gorgonzola compound butter*

*burgundy mushrooms, roasted potatoes*

\*Bison Tenderloin 49

*hickory grilled bison filet, blue cheese grits, broccolini, red eye country ham gravy*

Salt Block Strip 55

*30-day salt room-aged,*

*loaded hashbrown skillet*

*1907 sauce*

Fall Power Bowl 18 vn | gf

*brussel sprouts, roasted beets, cauliflower, cinnamon apples, heirloom carrots, exotic mushrooms in orange bourbon glaze over jasmine rice*

Lemon Pepper Salmon 28

*grilled norwegian salmon,* *cruze farm dill crème fraiche, tomato jam, roasted cauliflower*

\*Lobster Crepes 29/45

*wild mushroom, asparagus, grand mariner cream sauce, pickled red cabbage*