

Asheville Restaurant Week Menu

WINTER EDITION

starter selections

SAVORY MUSHROOM SOUP

a puree of button mushrooms, onions, butter and chicken stock finished with chopped parsley

STEAK HOUSE SALAD

iceberg, arugula and baby lettuces with cherry tomatoes, garlic croutons and red onions, choice of dressing

LETTUCE WEDGE SALAD

a crisp wedge of iceberg lettuce on field greens with bacon and bleu cheese crumbles, choice of dressing

blue ridge entrée selection \$30

STUFFED CHICKEN BREAST

oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter

SALMON

broiled to perfection in lemon water and served with butter and lemon

BONE-IN PORK CHOP

12oz heavily marbled pork chop, broiled to perfection and served on a 500 degree plate with veal butter and parsley

TENDERLOIN FILET WITH CRISPY ONIONS

6oz of the most tender cut of corn-fed midwestern beef topped with crispy onions and served sizzling - onions are omitted if an entrée compliment is ordered

vanderbelt entrée selections \$45

CRAB CAKES

three jumbo lump blue crab cakes served sizzling with lemon butter and topped with diced peppers

FILET MEDALLIONS & SHRIMP

two 4oz tenderloin medallions topped with 6 blackend shrimp

FILET MIGNON

11oz of the most tender cut of corn-fed midwestern beef broiled to perfection and served sizzling

NY STRIP

this 14oz usda prime cut has a full-bodied texture that is slightly firmer than a ribeye, hand-cut in house by our chef

entrée complements

BLUE CHEESE CRUST \$4

3 SHRIMP \$6

5OZ LOBSTER TAIL \$17

OSCAR STYLE \$13

CREOLE CRAB \$12

side selections

GARLIC MASHED POTATOES

SAUTEED MUSHROOMS

CREAMED SPINACH

CREAM OF SWEET CORN

dessert

A DUO OF MINI CHEESECAKE AND CHOCOLATE BARK

MINI CHOCOLATE CHEESECAKE WITH FRESH BERRIES AND CREAM

featured wine pairings

Lincourt Pinot Noir

\$11 | \$42

