



APPETIZERS

- FRIED PEPPER JACK CHEESE STICKS..... 8.95**
Served with our homemade sweet marinara sauce
- TEXAS POTATO SKINS 8.95**
Spicy shredded BBQ beef on crisp potato skins, covered with bacon and cheddar cheese,
served with chipotle ranch dipping sauce
- FRIED DILL PICKLES 8.95**
Breaded dill pickle spears served with Ranch dressing
- PEPPER JACK AND SPINACH CON QUESO..... 8.95**
Served with fresh fried tortilla chips
- SMOKED TROUT SPREAD 8.95**
Smoked trout, cream cheese, dill, and sour cream served with French bread croutons
- FRIED GREEN BEANS 8.95**
Served with chipotle ranch dipping sauce
- CHICKEN STUFFED MUSHROOMS..... 9.95**
Topped with our buttery cream sauce
- STUFFED SHRIMP 10.95**
Hand battered fried shrimp stuffed with seasoned crab meat, covered with
a creamy seafood sauce
- SMOKED SHRIMP & CRAB**
- BISQUE.....CUP 5.95 BOWL 6.95**
- DAILY SOUP SELECTION.....CUP 4.95 BOWL 5.95**
- APPETIZER SAMPLER 16.95**
Fried Cheese, Stuffed Mushrooms, Con Queso
Great to share!

SALAD BAR

- SALAD BAR ONLY 12.95**
All you care to eat

SIDE DISHES

Choose one side with each Entree or order A la Carte

- STEAK FRIES 2.95**
- BAKED POTATO 2.95**
- SWEET POTATO WITH MAPLE BUTTER 2.95**
- GARLIC MASHED POTATOES 2.95**
- GRILLED VEGETABLE SKEWER 2.95**
- GREEN BEANS 2.95**
- SWEET POTATO CASSEROLE 3.95**

ADDITIONAL SIDE DISHES

- SAUTÉED CARAMELIZED ONIONS OR FRESH BUTTON MUSHROOMS..... 5.95**
Substitute with entree as a side dish 3.95
- BREADED ONIONS RINGS..... 4.95**
Substitute with entree as a side dish 2.00

17% gratuity will be added to parties of 8 or more with one check
& 20% charge for 8 or more with separate checks

STEAKS & PRIME RIB

All Entrees include the salad bar, your choice of a side dish and oven hot bread

RIB EYE STEAK.....	10 oz	25.95	12 oz	29.95
RIB EYE STEAK - MOUNTAIN CUT	16 oz	40.95			
NEW YORK STRIP STEAK.....	10 oz	25.95	12 oz	29.95
FILET MIGNON STEAK.....	7 oz	32.95	9 oz	37.95
We highly recommend that we butterfly any filet ordered Medium Well or Well					
REGULAR CUT PRIME RIB	9 oz	24.95			
KING CUT PRIME RIB	12 oz	29.95			

Beef Cooking Guide: Rare: Choose a Cool or Warm red center, Medium Rare: Hot red center, Medium: Hot pink center, Medium Well: Slightly pink hot center, Well: No pink, gray center

Try your steak or prime rib blackened! We can blacken almost anything 3.00

LOCAL FAVORITES

MOONSHINE CHICKEN	20.95
Pineapple marinade with genuine Moonshine, served with grilled pineapple	
COCONUT CHICKEN	19.95
Breaded, deep fried tenders rolled in a sweet ginger sauce and sprinkled with toasted coconut	
PECAN CHICKEN.....	20.95
Crunchy sweet pecan breading, fried and finished with a buttery cream sauce	
HAWG WILD!	20.95
Slow roasted pork shanks with our award winning barbecue sauce	

FISH & SHRIMP

FRESH RAINBOW TROUT	23.95
Boneless English Mountain trout, lightly seasoned with lemon pepper, grilled or fried	
FRESH GRILLED SALMON	23.95
GRILLED SHRIMP	23.95
STUFFED SHRIMP	23.95
Hand battered fried shrimp stuffed with seasoned crab meat, covered with a creamy seafood sauce	

COMBINATIONS

HALF A POUND OF NEW YORK STRIP, RIB EYE OR PRIME RIB WITH:

MOONSHINE OR PECAN CHICKEN	27.95
GRILLED OR STUFFED SHRIMP	28.95
FRESH GRILLED OR FRIED TROUT.....	28.95

FILET COMBINATIONS

FILET & MOONSHINE OR PECAN CHICKEN.....	34.95
FILET & GRILLED OR STUFFED SHRIMP.....	35.95
FILET & FRESH GRILLED OR FRIED TROUT	35.95
COMBINE ANY TWO OF THE CHICKEN, SHRIMP OR TROUT SELECTIONS	24.95

Try it Blackened! We can blacken almost anything 3.00

DESSERTS

BROWNIE BASH8.95

Chocolate brownies, vanilla ice cream,
hot fudge and whipped cream

JACK DANIEL'S CRÈME BRULÉE7.95

Creamy custard with Real Jack Daniel's
Tennessee Sour Mash Whiskey

HOT BLACKBERRY COBBLER.....7.95

Served with vanilla ice cream

PEANUT BUTTER MUD PIE8.95

Layers of Chocolate and Peanut Butter ice cream
on an Oreo cookie crust, topped with homemade
whipped cream and drizzled with hot fudge

CHOCOLATE HAZELNUT MOUSSE7.95

Rich, decadent chocolate mousse, layered with a
hazelnut Chantilly

DESSERT SAMPLER10.95

Jack Daniel's Crème Bruleé, Blackberry Cobbler,
and Chocolate Hazelnut Mousse
Perfect for Sharing!

ICE CREAM AND SHERBET....4.95

Vanilla, Chocolate, and Sherbet

DESSERT COFFEES

CAPPUCCINO.....3.50

Espresso and frothed milk
Add Flavors: Almond, Amaretto, Vanilla, Irish
Cream, Hazelnut or Mocha .50

ESPRESSO2.50

Dark roasted in the French style

DESSERT WINES

JONESY TAWNY PORT6.50

Pairs well with Blackberry Cobbler

DELAFORCE RUBY PORT6.50

Great with Crème Bruleé

BEVERAGES

SOFT DRINKS AND TEA2.50

Coke products
Sweetened, unsweetened and hot teas
Free refills

HOT CHOCOLATE, MILK, JUICE (EACH) 2.50

FRESHLY GROUND COFFEE2.50

WINE PAIRING

CHICKEN STUFFED MUSHROOMS & SANTI

TRENTINO PINOT GRIGIO

The full flavor of this Park Grill favorite
appetizer is brought to life with a good Pinot
Grigio. You wouldn't want to miss out on each
scrumptious bite!

SMOKED SHRIMP AND CRAB BISQUE & KENDALL JACKSON CHARDONNAY

The Bisque is as popular as this Chardonnay.
Put them together and you have an inseparable
match.

FRESH ENGLISH MOUNTAIN TROUT & STONE CELLARS CHARDONNAY

East meets west when you pair this California
wine and East Tennessee trout. When together,
the miles they traveled were well worth the trip.

HAND CUT RIB EYE & ROSEMOUNT SHIRAZ

Try one of our favorite combinations.
The Rosemount Shiraz marries perfectly
with this marbled tender cut of meat.

PRIME RIB & KENDALL JACKSON PINOT NOIR

The non-tannic Pinot Noir is a great
accompaniment to this perfectly
seasoned and pampered prime rib.

FILET MIGNON & FREI BROTHERS CABERNET SAUVIGNON

Nothing tells a Filet Mignon "I love you"
more than a delicious bottle of Cabernet
Sauvignon. Try any number of Cabernet
selections here, but especially the
Frei Brothers.

ENJOY OUR OTHER
FINE RESTAURANT



CELEBRATING A TRADITION
WITH FAMILIES FOR MORE

THAN 35 YEARS

Located on River Road next
to the Bearskin Lodge.