

SHAREABLES

FRIED PICKLES 8.49

Kosher dill pickle chips, served with chipotle ranch

BAVARIAN PRETZEL 11.49

Add Garlic Parmesan served with Marinara - 12.99

Buttery oven baked pretzel, served with cheese sauce for dipping

QUESADILLA 8.99

Add boneless Chicken Breast - 12.99

Choice of spinach or jalapeño cheddar wrap filled with mushrooms, onions, peppers, cheese and your choice of mild or hot sauce

BUFFALO CHICKEN DIP 10.99

Tender chicken tossed in buffalo sauce mixed with a cheesy cream base served with deep fried pita points

FIRECRACKER SHRIMP 10.99

6 lightly breaded and fried jumbo shrimp served over mixed greens, drizzled with house-made ranch dressing and firecracker sauce

FRIED MOZZARELLA STICKS 9.29

6 Fried mozzarella sticks with homemade marinara sauce

SOUTHWEST CHICKEN 10.99 EGGROLLS

6 Chicken, corn, red bell peppers, black bean, spinach, mozzarella cheese, jalapeño peppers in a crispy egg roll wrapper, with homemade chipotle ranch

238 SPINACH ARTICHOKE DIP 10.99

Substitute pita points for \$1

Zesty house blend of herbs with swiss and cheddar cheese served with house chips

BATTLEGROUND NACHOS 13.99

Seasoned house chips, pulled pork, bacon, cheese sauce, lettuce, tomato, and jalapeños finished with a drizzle of BBQ and a drop of sour cream

CHEROKEE WINGS

Crispy fried chicken wings tossed in your favorite sauce served with celery and your choice of ranch or bleu cheese dressing.

6 wings- 8.99 | 12 wings- 16.99 | 24 wings- 32.99

Homemade Wing Sauces

Mild | Hot | BBQ | Garlic Parmesan | Sweet Chili | Lemon Pepper | Sweet Heat

SOUPS & SALADS

Extra dressings are .30 each

CLASSIC HOUSE SALAD 8.99

Iceberg lettuce, arcadian mix, spinach, tomatoes, cheese and croutons

CHEF SALAD 10.99

Iceberg lettuce and arcadian mix topped with ham, turkey, tomatoes, onions, shredded cheese, hard boiled egg, Applewood bacon and croutons

THE GREEK 10.99

Bed of mixed greens, spinach, tomato, roasted red peppers, kalamata olives, red onions, pepperoncini, crumbled feta & topped with cucumber tzatziki sauce served with pita points and Mad Greek dressing

Dressings: Bleu Cheese, Ranch, Thousand Island, Honey Mustard, Italian, Balsamic Vinaigrette, Chipotle Ranch, Mad Greek

CHEROKEE COBB 10.99

Iceberg lettuce wedge, bleu cheese dressing, hard boiled egg, Applewood bacon, tomatoes, bleu cheese crumbles and diced red onions

BERRY WALNUT SALAD 10.99

On a bed of fresh greens, bleu cheese crumbles, strawberries, blueberries, tomato, avocado, red onion, and candied walnuts served with Balsamic Vinaigrette

BRUNSWICK STEW 6.50

Local favorite and specialty! Slow roasted chicken and pork, with medley of vegetables and stewed tomatoes

Add to any salad Chicken (grilled or fried) - 5.50 | *Steak, *Salmon or Shrimp - 6.75

**20% gratuity will be added to parties of 6 or more.*



238 CHEROKEE GRILL

STEAK & PORK



We serve the finest cuts of USDA Choice Steaks. They are carefully selected and aged for tenderness. Served with choice of side and a side salad.

*10 OZ CENTER-CUT SIRLOIN

Grilled sirloin topped with herb butter - 21.99

*12 OZ USDA RIBEYE

Certified USDA Ribeye topped with herb butter - 33.99

*THE MOUNTAINEER

Rich, juicy 16 oz. Cowboy Ribeye with generous marbling throughout, topped with herb butter - 40.99

*8 OZ FILET MIGNON

A lean filet of tenderloin topped with herb butter - 40.99

*HAMBURGER STEAK

Ground Beef infused with southern seasoning and topped with caramelized onions & mushrooms smothered in white gravy -20.99

PORK CHOP

10 oz. bone-in grilled pork chop - 17.99

BABY BACK RIBS

Slow cooked Baby Back Ribs brushed with house-made BBQ sauce and grilled to perfection served with corn on the cobb and choice of side
1 rack- 27.99 | 1/2 rack- 19.99

Add to any of the above entrees | Shrimp - 6.75 | Bleu Cheese Crumbles - .99

BURGERS



All Cherokee Grill burgers are 8 oz.

Ground fresh daily and made to order with USDA Choice Beef.

Served on a brioche bun with your choice of fries or chips.

**Substitute a Turkey Burger for no additional charge*

Substitute fries or chips for your choice of side - 1.00 | Double up to a 1 lb burger - 5.00

*CREATE YOUR OWN BURGER

Select from various toppings to create your very own Signature Burger - 11.99

Dill Pickles | Sliced Tomato | Crisp Lettuce | Red Onions- *No Charge*

Roasted Red Peppers | Pickled Onions | Grilled Onions- .29

Sautéed Mushroom | Coleslaw | Jalapeño | Spinach - .69

American Cheese | Pimento Cheese | Bleu Cheese Crumbles | Swiss | Feta | Provolone - .99

Bacon | Chili | Pulled Pork - 2.00

**These items are offered raw or under cooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

SANDWICHES & WRAPS

All sandwiches and wraps are served with your choice of fries or chips.

PHILLY CHEESE STEAK 13.99

Shaved sirloin or sliced grilled chicken breast with grilled onions, roasted red peppers and provolone cheese on a traditional Philadelphia style roll

BUFFALO CHICKEN WRAP 12.59

Fried or grilled chicken, lettuce, tomato, diced red onions and shredded cheese with hot or mild Buffalo Sauce. Add ranch or bleu cheese. Choice of spinach or jalapeño cheddar wrap

REUBEN 13.99

Braised and sliced corned beef topped with sauerkraut, Swiss cheese and thousand island dressing served on toasted rye bread

GRILLED CHICKEN SANDWICH 12.59

Grilled marinated chicken breast topped with crisp lettuce, tomato, provolone cheese and honey mustard on a brioche bun

FRENCH DIP 13.99

Sliced top round roast beef, caramelized french onions, mushrooms, swiss cheese on a baguette served with Au Jus for dipping

PORK-A-SAURUS 12.99

House smoked pulled-pork topped with sliced ham, Applewood bacon and provolone cheese, served with BBQ sauce on the side on a brioche bun

CHICKEN BACON RANCH 13.99

Sliced grilled chicken, topped with melted cheddar jack cheese, Applewood bacon, lettuce, tomato and buttermilk ranch, served on grilled pita bread.

CHEROKEE GYRO 13.59

Seasoned Lamb & Beef with Fresh Lettuce, Diced Tomatoes, Sliced Red Onions, House Made Tzatziki Sauce all on a Toasted Greek Pita.

CLUB SANDWICH 11.49

Sliced ham, smoked turkey breast, Applewood bacon, dijon mayo, provolone cheese, crisp lettuce, and tomato served on toasted white or wheat bread

CALIFORNIA CHICKEN CLUB WRAP 13.99

Grilled chicken breast, melted provolone, hickory smoked bacon, avocado, lettuce, tomato & chipotle ranch in a 12 inch spinach tortilla

FISH

*BAYOU SALMON 20.99

Blackened Atlantic Salmon with herbed garlic butter served with dirty rice and side salad

SHRIMP-N-CHIPS 18.99

10 Jumbo Crispy Fried Shrimp with fries and cole slaw served with Firecracker Sauce

NC MOUNTAIN TROUT 21.99

Perfectly Seasoned Trout sautéed in a cast iron pan topped with lemon beurre blanc, Served with garlic parmesan mashed potatoes and sautéed vegetables

CHICKEN & PASTA



We only serve Antibiotic and Hormone free Chicken Farm Raised out of the Carolina's.

CHICKEN FRIED CHICKEN 16.59

Buttermilk fried chicken breast topped with house-made white gravy. Served with mashed potatoes and green beans

PIMENTO CHICKEN 15.99

Grilled chicken breast smothered with house-made pimento cheese, onions, mushrooms and Applewood bacon. Served with choice of side and a side salad

GREEK CHICKEN 15.99

Chicken breast grilled to perfection topped with sautéed spinach, mushrooms, red onions, black olives, red peppers and feta cheese. Served with choice of side and a side salad

SMOTHERED CHICKEN 15.99

Grilled marinated chicken breast topped with Applewood bacon, mushrooms, onions, melted provolone and housemade BBQ sauce. Served with choice of side and a side salad

DOWNTOWN CHICKEN 16.59

Char Grilled chicken breast smothered with hickory smoked bacon, onions, mushrooms, melted cheddar jack and signature Sweet Heat & ranch served with choice of side and side salad

FETTUCCINE ALFREDO 13.59

*Add Chicken - 5.50 | Add *Steak, *Salmon or Shrimp - 6.75*

Fettuccine pasta tossed in homemade alfredo sauce with a side salad



WHITE WINE

GLASS | BOTTLE

TORRE DI LUNA, DELLE VENEZIE PINOT GRIGIO | ITALY 9 | 28
 DELICATE WITH AROMAS OF PEAR & FLORAL HINTS

VOGA, MOSCATO | ITALY 9 | 28
 SWEET & VIBRANT, AROMAS OF PEACH, GOLDEN RAISIN & HONEYSUCKLE

CLOS DU BOIS, CHARDONNAY | CA 9 | 28
 APPLE BLOSSOM, RIPE PEAR & CITRUS WITH HINTS OF BUTTER & TOASTED OAK

CANTINE MASCHIO, PROSECCO BRUT (SPLIT) | VENETO, ITALY 9 | NA
 BOUQUET OF WHITE PEACH & ORANGE BLOSSOMS

RED WINE

GLASS | BOTTLE

CLOS DU BOIS, CABERNET SAUVIGNON | CA 9 | 28
 RIPE BLACKBERRY WITH HINTS OF MILK CHOCOLATE & OAK BARREL SPICE

MARK WEST, PINOT NOIR | CA 9 | 28
 MEDIUM BODIED, BLACK CHERRY, SOFT TANNINS & SAVORY OAK

DRAFT LIST



WELCOME TO 238 CHEROKEE GRILL

OUR DISHES ARE REVOLUTIONARY, COOKED TO PERFECTION AND SERVED WITH COMPLIMENTARY SIDES THAT ARE ROBUST IN FLAVOR. WE APPRECIATE OUR AMAZING EXECUTIVE CHEF, JEFFERY WILLIAMS "BIGG", FOR CREATING UNIQUE DAILY SPECIALS THAT ELEVATE YOUR EXPERIENCE WITH US!

COCKTAILS

CARAMEL APPLE MIMOSA

Smirnoff Caramel Vodka | Prosecco | Apple Cider | Cinnamon Sugar Rim | Sugared Rosemary- 11

CHEROKEE SUNSET

Tito's Vodka | Amaretto | Southern Comfort | OJ | Pineapple | Grenadine- 11

TOASTED COCONUT WHITE RUSSIAN

Absolut Vanilla | Rumhaven Coconut | Coffee Liqueur | Half & Half | Toasted Coconut Rim- 12

CHARRED LEMON DROP MARTINI

Deep Eddy Lemon Vodka | House Made Thyme Simple Syrup | Fresh Squeezed Charred Lemon | Sugar Rim - 11

HARVEST TIME

Crown Royal Apple | Apple Cider | Ginger Ale | Caramel | Brown Sugar Rim | Charred Cinnamon Stick- 11

MILLIONAIRE MARGARITA

Espolon Blanco | Grand Marnier | Fresh Lime Juice | OJ | Simple Syrup | Black Lava Salt Rim- 11

JUNCTION 238

Hendrick's Gin | Cranberry | Orange | Lemon | Ginger- 12

NOT SO OLD-FASHIONED

Woodford Reserve Bourbon | Housemade Vanilla- Infused Simple | OJ | Orange Bitters | Smoked with Oak Wood Chips - 12

BEVERAGES

FROM THE FOUNTAIN 3.25

Pepsi | Diet Pepsi | Dr. Pepper | Mountain Dew | Starry | Cheerwine | SunDrop | Lemonade

FRESHLY BREWED 3.25

Sweet Tea | Unsweetened Tea | Coffee | Decaffeinated Coffee

SIDES

French Fries | House Chips | Side Salad | Mashed Potatoes | Fried Okra | Green Beans - 3.75

Sautéed Vegetables | Mac N Cheese | Dirty Rice | Sweet Potato Casserole | Balsamic Brussel Sprouts | Elote Corn - 4.50

Loaded Baked Potato: Butter, Sour Cream, Cheese and Bacon (Available after 5:00pm) - 5.50

KIDS MENU

Available for kids 12 and under only. Served with fries or chips and a drink.

CHICKEN TENDERS 7.99

GRILLED CHEESE 6.99

GRILLED HAM & CHEESE 7.29

CAVATAPPI PASTA 6.29

(side not included)

with choice of marinara, Alfredo, cheese sauce or butter

DESSERTS

BROWNIE DELIGHT - 9.99

Our home-made triple chocolate brownie topped with ice cream, whipped cream and your choice of chocolate or caramel syrup

LAKE NORMAN CHEESECAKE'S 11.99

The most diverse and delicious cheesecake since 2015. Flavors available here are Original, Turtle, Cookies & Cream and Seasonal

DESSERT OF THE WEEK- 9.99