

# SHAREABLES

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- 14.99 | 24 wings- 29.99

Homemade Wing Sauces

Mild | Hot | Diablo | Original BBQ | Teriyaki | Garlic Parmesan | Honey BBQ | Sweet Chili | Lemon Pepper

FRIED PICKLES -

7.99

Kosher dill pickle chips, served with chipotle ranch

FIRECRACKER SHRIMP -

8.99

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

FRIED MOZZARELLA STICKS -

7.99

With homemade marinara sauce

SOUTHWEST CHICKEN EGGROLLS -

8.99

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

BAVARIAN PRETZEL - 10.99

Buttery oven baked pretzel, served with cheese sauce for dipping

QUESADILLA - Add boneless Chicken Breast - 12.99

7.99

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

BUFFALO CHICKEN DIP -

8.99

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

LOADED POTATO WEDGES -

8.99

5 large deep fried potato wedges topped with cheese sauce, bacon, sour cream and parsley

238 SPINACH ARTICHOKE DIP - Substitute pita points for \$1

8.99

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

# SOUPS & SALADS

Extra dressings are .25 each

CLASSIC HOUSE SALAD-

7.59

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

CHEROKEE COBB-

9.99

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

SPINACH SALAD-

8.59

Spinach leaves topped with feta cheese, diced red onions and Applewood bacon

CHEF SALAD-

9.99

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

Add to any salad Chicken (grilled or fried) - 5.00 | \*Steak, \*Salmon or Shrimp - 6.00

Dressings: Bleu Cheese, Ranch, Thousand Island, Honey Mustard, Italian, Balsamic Vinaigrette, Citrus Vinaigrette, French, Oil & Vinegar, Chipotle Ranch

BRUNSWICK STEW-

4.99

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

\*Due to rising costs of credit card fees, 3% will be added to all card transactions.

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

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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 - 20.99

\*12 OZ RIBEYE

House-cut grilled boneless ribeye topped with herb butter - 32.99

\*16 OZ COWBOY RIBEYE

Rich, juicy and very flavorful with generous marbling throughout, topped with herb butter - 39.99

\*8 OZ FILET MIGNON

A lean filet of tenderloin topped with herb butter - 39.99

PORK CHOP

10 oz. bone-in grilled pork chop - 16.99

ST. LOUIS RIBS

Slow cooked St. Louis Ribs brushed with house-made BBQ sauce and grilled to perfection 1 rack-\$26.99 | ½ rack-\$18.99

Add to any of the above entrees | Shrimp - 6.00 | 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 - 9.99

Dill Pickles | Sliced Tomato | Crisp Lettuce | Red Onions  
Roasted Mushrooms | Roasted Red Peppers | Pickled Onions | Grilled Onions- .29  
Coleslaw | Jalapeño | American Cheese | Spinach - .69  
Aged Cheddar | Pimento Cheese | Bleu Cheese Crumbles | Swiss | Feta | Provolone - .99  
Bacon | Chili | Pulled Pork - 1.50

\*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.

TURKEY BURGER

Grilled house-made turkey burger topped with crisp lettuce, pickled red onion, provolone cheese and honey mustard - 10.99

# SANDWICHES & WRAPS

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

PHILLY CHEESE STEAK -

11.29

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

CHICKEN PHILLY -

10.99

Sliced grilled chicken breast topped with mushrooms, onions and provolone cheese on a traditional Philadelphia style roll

PORK-A-SAURUS -

10.99

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 11.99

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

GRILLED CHICKEN SANDWICH -

10.99

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

BUFFALO CHICKEN WRAP -

11.29

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 wheat or jalapeno cheddar wrap

CLUB SANDWICH -

10.99

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

REUBEN -

11.59

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

# FISH

\*BAYOU SALMON -

19.99

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

SHRIMP-N-CHIPS -

16.99

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

# CHICKEN & PASTA



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

CHICKEN FRIED CHICKEN 15.99

Buttermilk fried chicken breast topped with housemade white gravy. Served with mashed potatoes and green beans.

SMOTHERED CHICKEN -

14.59

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

PIMENTO CHICKEN -

14.59

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 -

14.59

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

FETTUCCHINE ALFREDO - Add Chicken - 5.00 | Add \*Steak, \*Salmon or Shrimp - 6.00

12.99

Fettuccine pasta tossed in homemade alfredo sauce with a side salad

ANGEL HAIR PASTA - Add Chicken - 5.00 | Add \*Sirloin Steak or Shrimp, - 6.00

9.99

Healthy portion of angel hair pasta and our homemade marinara sauce, served with a piece of garlic toast and a side salad



## WHITE WINE

	GLASS   BOTTLE
<b>TORRE DI LUNA, DELLE VENEZIE PINOT GRIGIO</b>   <i>ITALY</i> DELICATE WITH AROMAS OF PEAR & FLORAL HINTS	8   28
<b>VOGA, MOSCATO</b>   <i>ITALY</i> SWEET & VIBRANT, AROMAS OF PEACH, GOLDEN RAISIN & HONEYSUCKLE	8   28
<b>CLOS DU BOIS, CHARDONNAY</b>   <i>CA</i> APPLE BLOSSOM, RIPE PEAR & CITRUS WITH HINTS OF BUTTER & TOASTED OAK	8   28
<b>J. LOHR RIVERSTONE, CHARDONNAY</b>   <i>CA</i> FLAVORS OF PEAR, CITRUS, CREAM, HAZELNUT & A HINT OF OAK	10   36
<b>HIVE &amp; HONEY RIESLING</b>   <i>MONTEREY, CA</i> LIGHT BODIED & CRISP, AROMAS OF CITRUS BLOSSOM, NECTARINE & MEYER LEMON	8   28
<b>GEYSER PARK, SAUVIGNON BLANC</b>   <i>CA</i> MEDIUM BODIED & CRISP, FLAVORS OF FRESH HERBS & REFRESHING LEMON	7   24
<b>SALMON CREEK, WHITE ZINFANDEL</b>   <i>CA</i> LIGHT BODIED & SWEET, FLAVORS OF PEACH, STRAWBERRY & APRICOT	6   20
<b>CANTINE MASCHIO, PROSECCO BRUT (SPLIT)</b>   <i>VENETO, ITALY</i> BOUQUET OF WHITE PEACH & ORANGE BLOSSOMS	8   NA

## RED WINE

	GLASS   BOTTLE
<b>CLOS DU BOIS, CABERNET SAUVIGNON</b>   <i>CA</i> RIPE BLACKBERRY WITH HINTS OF MILK CHOCOLATE & OAK BARREL SPICE	8   28
<b>J. LOHR SEVEN OAKS CABERNET SAUVIGNON</b>   <i>CA</i> AROMAS OF DARK BERRIES MIXED WITH ROASTED HAZELNUT & VANILLA	11   40
<b>DONA PAULA LOS CARDOS, MALBEC</b>   <i>ARGENTINA</i> SWEET & SPICY NOTES OF HERBS, SOFT & VELVETY	7   24
<b>MARK WEST, PINOT NOIR</b>   <i>CA</i> MEDIUM BODIED, BLACK CHERRY, SOFT TANNIINS & SAVORY OAK	8   28
<b>LIGNUM, RED BLEND</b>   <i>ITALY</i> INTENSE WITH AN ELEGANT FULL BODY, NOTES OF RIPE CHERRY, DARK CHOCOLATE, AND A LONG FINISH	9   32

## COCKTAILS

### CHEROKEE SUNSET

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

### HAVEN ON EARTH

Rumhaven Coconut, Blue Curacao, Pineapple, Coconut Cream, OJ, Lime- **10**

### LIFE'S A PEACH

Crown Royal Peach, Iced Tea, Lemon, Fresh Peaches, Mint- **10**

### STRAWBERRY BASIL SMASH

Hendrick’s Gin, St. Germain, Strawberry, Basil, Lemon - **11**

### NOT SO OLD-FASHIONED

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

### CHARRED LEMON DROP MARTINI

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

### MOUNTAINEER MULE

Tito's Vodka, Lime Juice, Ginger Beer, Lime Wedge - **11**

### MILLIONAIRE MARGARITA

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

## DRAFT LIST



## BEVERAGES

### FROM THE FOUNTAIN -2.79

Coke | Diet Coke | Sprite | Dr. Pepper | Cheerwine | Sun Drop

### FRESHLY BREWED -2.79

Sweet Tea | Unsweetened Tea | Coffee | Decaffeinated Coffee  
| Add a flavor to your beverage **-.75**

## SIDES

French Fries | House Chips | Side Salad | Mashed Potatoes | Fried Okra | Sautéed Vegetables | Green Beans | Mac N Cheese - **3.00**

Diry Rice | Sweet Potato Casserole | Balsamic Brussel Sprouts - **4.00**

Loaded Baked Potato: Butter, Sour Cream, Cheese and Bacon (Available after 5:00pm) - **4.99**

## KIDS MENU

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

**CHICKEN TENDERS 6.99**

**GRILLED CHEESE 5.99**

**GRILLED HAM & CHEESE 5.99**

**CAVATAPPI PASTA 5.99**

*(side not included)  
with choice of marinara, Alfredo, cheese sauce or butter*

## DESSERTS

**BROWNIE DELIGHT - 7.99**

Our homemade brownie topped with ice cream, whipped cream and your choice of chocolate or caramel syrup

**CHEESECAKE - 7.99**

A slice of creamy cheesecake served with whipped cream and choice of chocolate, caramel or raspberry syrup

**CHOCOLATE CAKE - 7.99**

A chocolate lovers dream. 3 layer chocolate cake topped with whipped cream and chocolate sauce