



Appetizers

GERMAN PRETZEL Sweet Bavarian Mustard, Spicy Lusty Monk Mustard Bavarian Beer Cheese	12
CRISPY BRUSSEL Maple-Chili Glaze	13
ELK CARPACCIO** Lusty Monk Mustard Aioli, Crispy Capers Parmigiano-Reggiano, Arugula	17
KESSLER CALAMARI Jalapeño, Olives, Piquillo Pepper Moroccan Aioli	16
BOHEMIAN HUNT BOARD Prosciutto, San Giuseppe Salamis, Summer Sausage House Charcuterie, Assorted Cheeses Lusty Monk Mustard, Seasonal Jam, Olives Pickled Vegetables, Grilled Baguette	25

Soups | Salads

RED STAG TOMATO SOUP Herb Whipped Burrata, Sour Dough Croutons	13
BABY ICEBERG Marinated Grape Tomatoes, House-made Bacon Blue Cheese Crumbles, Buttermilk Herb Dressing	11
APPALACHIAN SALAD Spinach, Glögg Poached Pear, Blue Cheese Candied Pecans, Red Onions, White Balsamic Dressing	16
CAESAR** Romaine, Shaved Parmigiano-Reggiano, Tomatoes Italian Bread Croutons, House Caesar Dressing	11
CHICKEN CHOPHOUSE SALAD Smoked Chicken, Local Greens, Blue Cheese, Dates Almonds, Pickled Red Onions, Buttermilk Herb Dressing	17

Enhance Your Salad

SALMON FILET**	9
SAUTEED SHRIMP**	9
SMOKED CHICKEN	7
GRILLED CHICKEN**	7
PETITE FILET MIGNON **	21

Libations & Inspirations

KESSLER MARGARITA Exotico Tequila Reposado Fresh Lime Juice, Grand Marnier	15
PURPLE RAIN Jalapeno Infused Tequila, Blackberry Puree Ginger Beer, Lime Juice, Agave	15
SEASONAL SANGRIA	14
APPALACHIAN SKY Empress 1908 Gin, Crème de Violet Earl Grey Simple Syrup, Lemon Juice	16
PEAR AMORE Absolut Pear, St. Germain, Prosecco	14
VIEUX FROM ABOVE Barrel Aged Knob Creek Rye Whiskey Sweet Vermouth, Benedictine	18
BOBBY BURNS Glenmorangie 10, Cynar, B&B Liquor	16
FASHIONED FROM THE BARREL Barrel Aged 1792 Bourbon Appalachian Fernet, Orange Bitters Demerara Syrup	18
PILLOW TALK Tito's Vodka, Kahlua, Tuaca, Espresso	16



Specialties

FARRO & CHICK PEA BOWL	18
Cherry Tomatoes, Cucumber, Pumpkin Seeds, Carrots, Feta, Light Curry Dust	
ROASTED CHICKEN BREAST**	24
Lightly Smoked Joyce Farms Chicken Breast, Baby Carrots, Green Beans, Whipped Potatoes Chardonnay Pan Jus	
ROASTED SALMON**	33
Sautéed Spinach, Whipped Potatoes, Citrus Butter	

Sandwiches

Served with Choice of French Fries or Mixed Green Salad

RED STAG REUBEN	17
NC Beef Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Annie's Rye	
SMOKED TURKEY	15
House-smoked Turkey Breast, Avocado, Lusty Monk Aioli, Local Leaf Lettuce, Tomato, Annie's Whole Wheat	
 CHEF'S BURGER**	18
Local Wagyu Burger, House-Smoked Bacon, Ashe County Cheddar, Balsamic Tomato Jam, Local Leaf Lettuce	
 GRASS FED CAROLINA BISON BURGER**	19
Charred Red Onion, Goat Cheese, Arugula	

Chophouse Menu

Choice of one of our house-made sauces: Béarnaise, Horseradish Cream, House Steak Sauce, Blue Cheese Butter, Bourbon Demi-Sauce, Blackberry Juniper Jus
Additional sauces \$2.50 each.

FILET MIGNON**	
Certified Angus Beef 8 oz	44
ELK STRIP LOIN**	
New Zealand 6 oz	45

Sides

YUKON MASHED	11
TRUFFLE FRIES	10
HERB ROASTED ASPARAGUS	13
CREAMED SPINACH	11

 The Red Stag Grill is proud to focus on locally sourced steaks, pork, poultry and fish raised on sustainable agriculture and hormone-free practices.

*** Items may be prepared to your preferred level of doneness. Consuming raw or uncooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness. ***