



## Appetizers

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

## Soups | Salads

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| <b>RED STAG TOMATO SOUP</b>                                                                             | 13 |
| Herb Whipped Burrata, Sour Dough Croutons                                                               |    |
| <b>BABY ICEBERG</b>                                                                                     | 11 |
| Marinated Grape Tomatoes, House-made Bacon, Blue Cheese Crumbles, Buttermilk Herb Dressing              |    |
| <b>APPALACHIAN SALAD</b>                                                                                | 13 |
| Spinach, Braised Pears, Blue Cheese, Candied Pecans, Red Onions, Vanilla Bean Pear Dressing             |    |
| <b>CAESAR**</b>                                                                                         | 11 |
| Romaine, Shaved Parmigiano-Reggiano, Tomatoes, Italian Bread Croutons, House Caesar Dressing            |    |
| <b>CHICKEN CHOPHOUSE SALAD</b>                                                                          | 15 |
| Smoked Chicken, Local Greens, Blue Cheese, Dates, Almonds, Pickled Red Onions, Buttermilk Herb Dressing |    |

### Enhance Your Salad

|                               |    |
|-------------------------------|----|
| <b>SALMON FILET**</b>         | 9  |
| <b>SAUTEED SHRIMP**</b>       | 9  |
| <b>SMOKED CHICKEN</b>         | 7  |
| <b>GRILLED CHICKEN**</b>      | 7  |
| <b>PETITE FILET MIGNON **</b> | 21 |

## Libations & Inspirations

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>BOHEMIAN BRAMBLE**</b>                                                    | 15 |
| Belvedere Vodka, Blackberries Puree, Egg Whites, Sage Leaves                 |    |
| <b>KESSLER MARGARITA</b>                                                     | 15 |
| Exotico Tequila Reposado, Fresh Lime Juice, Grand Marnier                    |    |
| <b>VIEUX FROM ABOVE</b>                                                      | 18 |
| Barrel Aged Knob Creek Rye Whiskey, Sweet Vermouth, Benedictine              |    |
| <b>SEASONAL SANGRIA</b>                                                      | 15 |
| Peach Puree, Tito's Vodka, Aperol, Sparkling Wine                            |    |
| <b>EL DIABLO ROJO</b>                                                        | 15 |
| Milagro Jalapeno Infused Tequila, Exotico Tequila, Muddled Raspberries       |    |
| <b>SOUTH SLOPE</b>                                                           | 14 |
| Bacardi Silver Rum, Orgeat, Pineapple Juice                                  |    |
| <b>PILLOW TALK</b>                                                           | 16 |
| Tito's Vodka, Kahlua, Tuaca, Espresso                                        |    |
| <b>PORCH POUNDER</b>                                                         | 16 |
| Plymouth Gin, Domaine De Canton, Cucumber Mint, Rosemary Spring              |    |
| <b>FASHIONED FROM THE BARREL</b>                                             | 17 |
| Barrel Aged 1792 Bourbon, Appalachian Fernet, Orange Bitters, Demerara Syrup |    |



## Specialties

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

## Sandwiches

*Served with Choice of French Fries or Mixed Green Salad*

|                                                                                                                              |           |
|------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>RED STAG REUBEN</b>                                                                                                       | <b>17</b> |
| NC Beef Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Annie's Rye                                                    |           |
| <b>SMOKED TURKEY</b>                                                                                                         | <b>15</b> |
| House-smoked Turkey Breast, Avocado, Lusty Monk Aioli, Local Leaf Lettuce, Tomato, Annie's Whole Wheat                       |           |
|  <b>CHEF'S BURGER**</b>                   | <b>18</b> |
| Local Wagyu Burger, House-Smoked Bacon, Ashe County Cheddar, Balsamic Tomato Jam, Local Leaf Lettuce                         |           |
|  <b>GRASS FED CAROLINA BISON BURGER**</b> | <b>17</b> |
| 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, Calvados Apple Jus*  
*Additional sauces \$2.50 each.*

|                             |           |
|-----------------------------|-----------|
| <b>LOCAL WAGYU STRIP **</b> |           |
| OTTO, NC   12 oz            |           |
|                             | <b>62</b> |
| <b>FILET MIGNON**</b>       |           |
| Certified Angus Beef   8 oz |           |
|                             | <b>44</b> |
| <b>ELK STRIP LOIN**</b>     |           |
| New Zealand   6 oz          |           |
|                             | <b>45</b> |

## Sides

|                             |           |
|-----------------------------|-----------|
| <b>ROASTED YUKON MASHED</b> | <b>11</b> |
| <b>TRUFFLE FRIES</b>        | <b>10</b> |
| <b>GRILLED ASPARAGUS</b>    | <b>13</b> |
| <b>CREAMED SPINACH</b>      | <b>11</b> |

 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. \*\***