



Appetizers

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

Soups | Salads

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

Enhance Your Salad

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

Libations & Inspirations

KESSLER MARGARITA	15
Exotico Tequila Reposado, Fresh Lime Juice, Grand Marnier	
PURPLE RAIN	15
Jalapeno Infused Tequila, Blackberry Puree, Ginger Beer, Lime Juice, Agave	
SEASONAL SANGRIA	14
APPALACHIAN SKY	16
Empress 1908 Gin, Crème de Violet, Earl Grey Simple Syrup, Lemon Juice	
AUTUMN PEAR	14
Absolut Pear, St. Germain, Prosecco	
VIEUX FROM ABOVE	18
Barrel Aged Knob Creek Rye Whiskey, Sweet Vermouth, Benedictine	
BOBBY BURNS	16
Glenmorangie 10, Cynar, B&B Liquor	
FASHIONED FROM THE BARREL	18
Barrel Aged 1792 Bourbon, Appalachian Fernet, Orange Bitters, Demerara Syrup	
SMASHING PUMPKINS	20
Del Maguey Mezcal, Biscotti Liquor, Cinnamon Syrup, Pumpkin Batter	
LETS CALL COCO**	16
Malibu Coconut Rum, Absolut Citron, Limoncello, Egg Whites	



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**	17
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.

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

Sides

ROASTED YUKON MASHED	11
TRUFFLE FRIES	10
GRILLED 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. ****