



In Room Dining

SOUP & SALAD

Soup of the Moment | 6

made from scratch using the finest local ingredients

House Garden Salad | 8

mixed greens, carrots, cucumbers, tomatoes, red onion, aged cheddar

Caesar Salad | 10

hearts of romaine, shaved parmesan, Caesar dressing, toasted bread

Bistro Wedge Salad | 11

iceberg, smoked bacon, blue cheese, tomato, creamy blue dressing

Add Ons

grilled chicken | 6 salmon | 8 steak | 9

SNACKS

Tennessee Cheese and Cracker Plate | 15

house pimento cheese, aged cheddar, stilton blue cheese, country ham, smoked summer sausage, shaved prosciutto, whole grain mustard, fruit jam, grilled bread

Double Fried Chicken Wings | 13

breaded double-fried wings tossed in choice of buffalo, honey bbq, or sesame maple

Smoky Mountain Nachos | 14

fried tortilla chips topped with cheddar jack cheese, red onion, jalapeno, and smoked pulled pork

Fried Pickle Chips | 10

pickle chips fried golden crisp with spicy ranch dressing

SANDWICHES

(all sandwiches include choice of beer battered french fries, sweet potato waffle fries, or fruit)

GCB & Soup | 11

grilled cheese & bacon sandwich served with a cup of our soup of the moment

Park Club Sandwich | 14

triple decker club sandwich featuring black forest ham, slow roasted turkey, smoked bacon, lettuce, tomato, mayo, and swiss cheese

Reuben | 15

shaved corned beef on grilled marble rye with sauerkraut, swiss cheese and russian dressing

Philly Cheesesteak | 15

shaved prime rib topped with caramelized onions, sauteed mushrooms and american Cheese

All American Burger | 14

100% black angus patty, lettuce, tomato, red onion, choice of cheese

Tennessee Whiskey Burger | 15

100% black angus patty, smoked bacon, fried onions, house made whiskey sauce

Buttermilk Fried Chicken Sandwich | 14

hand battered buttermilk fried chicken breast, southern slaw, clover honey, chipotle ranch

Add Ons

bacon | 3 avocado | 3 fried egg | 4

ENTRÉES

(Available 5pm to 10pm)

Roasted Chicken Breast | 20

oven roasted bone-in chicken breast with sage pan gravy and fried leeks, served with new potatoes and charred green-top baby carrots

Steak Frites | 23

grilled 7oz hanger steak served over beer battered french fries and topped with caramelized mushroom and onion demi-glaze and a side of oven-roasted vegetables

Wild Mushroom Stuffed Pork Tenderloin | 26

pan seared, mushroom duxelle stuffed pork tenderloin topped with red wine demi-glaze, and served with mashed potato and southern creamed corn

Honey Pecan Crusted Salmon | 23

salmon topped with clover honey glaze and served with wild rice pilaf and broccolini

Roasted Garlic Penne a la Cecca | 20

penne tossed with whole roasted garlic cloves, tomatoes, basil, and fresh mozzarella

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

In Room Dining Hours of Service

Breakfast:

Monday through Friday: 6:30am – 10:30am

Saturday and Sunday: 7:00am – 11:00am

Lunch:

Monday through Sunday: 11:00am-1:30pm

Dinner:

Monday through Sunday: 5:00pm – 10:00pm