

A P P E T I Z E R S

FRIED GREEN TOMATOES 7 small bite 5
creamy smoked jalapeno dipping sauce

JUMBO LUMP CRAB CAKE 9 small bite 6
caper mustard Wendel sauce, fresh greens

MUSHROOM RAGOUT 7 small bite 5
crusty garlic bread

SKILLET ROASTED BLACK MUSSELS 9
olive oil, sea salt, white wine and smoked tomatoes

KESSLER CALAMARI 9 small bite 5
tomatoes, olives, asiago, coriander
fresh cilantro and a Moroccan aioli

SMOKED TROUT & CHEESE SPREAD 8
with cracker bread for dipping

HUNT PLATE 13
smoked and cured meats and sausages,
gruyere, brie, mustard, pickles, rustic breads

S O U P S Cup 4 Bowl 7

SPICED TOMATO SOUP
squash, tomatoes and broth with a hint of coconut milk

CHEF INSPIRED
chef's daily creation with local ingredients

S A L A D S

RED STAG CHOP HOUSE SALAD 12
smoked chicken, mixed tender greens, avocado, tomatoes,
almonds, dates, goat cheese and croutons,
with lemon vinaigrette, creamy smoked jalapeno or caesar dressing

BOHEMIANS GREEN SALAD small 5 entrée 8
farm fresh mixed greens, tomatoes, cucumbers,
bleu cheese, almonds and Red Stag vinaigrette

THE WEDGE WITH CARAMELIZED SMOKED BACON 8
smoked jalapeno ranch dressing, tomatoes,
romano cheese and hard boiled egg

GRILLED STEAK SALAD 14
chopped Romaine salad, romano,
charred tomatoes, and bleu cheese dressing

GRILLED OR CHILLED CAESAR small 6 entrée 9
pecorino romano and bleu cheese, asiago cookie,
charred tomatoes and Caesar dressing

PRINCESS ANN CHICKEN SALAD 10
roasted chicken with Herbs de Provence,
hearts of romaine and toasted baguette

ROASTED BEET SALAD 10
Organic greens, walnuts, bleu cheese, pumpkin seeds
and roasted lemon vinaigrette



11 BOSTON WAY CHOP HOUSE

Our Certified Angus Beef®
has been all naturally aged
for 21 to 30 days and then hand cut,
seasoned and grilled to perfection.

8 oz NY STRIP STEAK 16

5 oz BEEF TENDERLOIN 17

7 oz SALMON STEAK 12

8 oz CHICKEN BREAST 9

ADDITIONS

House smoked chicken 4
Kessler calamari 5
Grilled shrimp 7

S I D E S \$4

Mashed potatoes
French fries
Red Stag potatoes
Mac & cheddar with bacon
Mac & brie with mushrooms
Winter squash risotto
Mushroom ragout
Creamed spinach
Grilled asparagus
Petite green salad
Braised winter greens

EXPRESS LUNCH

14

Choice of Tea or Soda

FIRST

Daily Soup

or

Bohemian Green Salad

SECOND

FRIEDA LINDER MEATLOAF

or

SUNNY SIDE EGG RÖSTI

or

CHEF INSPIRED QUICHE

S A N D W I C H E S

ANGUS BURGER 10

Swiss, bleu or cheddar cheese
lettuce, tomato, crispy onions and fries
add bacon 2

BOHEMIAN CHEESESTEAK 12

shaved roasted beef, caramelized onion, Swiss cheese, and horseradish sauce
comes with Red Stag fries

COUNTY CARLOW HUNTER 9

grilled sandwich of thinly sliced Black Forest ham,
cheddar, red onion, tomato and a curry mayo served with petite house salad

VANDERBILT CROSSIANT 10

sliced tomato, cucumber and petite house salad

BISON BURGER 12

blackberry aioli, arugula, spiced tomatoes
comes with Bohemian green salad

WILD TURKEY SANDWICH 9

Lust Monk mustard, fontina cheese, and arugula

RENE'S SWISS RÖSTI 12

traditional housemade Swiss style potato hash
baked with your choice of

MUSHROOM AND BRIE

wild mushroom ragout, baked with brie

REUBEN STYLE

corned beef, Swiss cheese
sauerkraut and Cordova island sauce

SUNNY SIDE EGGS, CHEESE AND HAM

Swiss cheese, Black Forest ham and a sunny side egg

All Rösti are served with a side of organic greens.

E N T R E E S

FISH AND CHIPS 12

crispy and hot with remoulade and malt vinegar

HUNGARIAN GOULASH 9

beef, carrots, and peppers in a smoked paprika broth

SUNBURST MOUNTAIN TROUT 14

almond crusted, organic greens and lemon vinaigrette

CHICKEN AND SPÄTZLI 11

Swiss dumplings, sauteed mushrooms, mozzarella, Swiss and Romano cheese

FRIEDA LINDER MEATLOAF 12

house made with beef and Italian sausage, mozzarella cheese and spinach
with mashed potatoes and green beans with mushroom gravy

GRILLED HALF RACK OF LAMB 15

winter squash risotto, braised greens, dijon brandy sauce

GRILLED BOHEME BRATWURST 10

veal bratwurst, sauerkraut, grain mustard and Red Stag potatoes

"We proudly support Asheville and its local farmers."

Executive Chef - Adam Hayes

You may substitute French fries with a petite house salad or fruit salad.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk
may increase your risk of food born illness.*