

# LUNCH

## CLIFFTOP

ANAKEESTA MOUNTAIN

### GREAT BEGINNINGS

- Cheddar Cheese Curds** 7  
With ranch or Marinara dipping sauce
- Onion Rings** 8  
With barbecue sauce
- Balsamic Brussels** 10  
Fried crispy, bacon bits, balsamic reduction
- House Battered Fried Green Tomatoes** 12  
Four thick slices, cornmeal breading, chutney dipping sauce



- Smokehouse Wings** 12  
1 pound slowly smoked then flash fried for juicy tenderness inside and crispy outside. Tossed in your choice of Sweet Baby Ray's, honey bourbon, teriyaki, or buffalo. All Smoked wings are served with celery and carrots & your choice of bleu cheese or ranch dressing for dipping.

### SIGNATURE ENTREE SALADS

Add grilled chicken 3, add four grilled shrimp 5

- Nut and Berry Salad** 9  
Organic field greens, dried cranberries, strawberries, spiced sugared walnuts, red onion, Maytag Blue Cheese, honey balsamic dressing
- Caesar Salad** 9  
Crisp Romaine, toasted croutons, shaved imported Parmesan cheese, creamy Caesar dressing
- Chopped Salad** 9  
Farmer's market greens, diced tomatoes, cucumbers, red peppers, red onions, and bleu cheese crumbles. Served with Bleu cheese dressing
- The Greenbrier Salad** 9  
Market greens, green apples, caramelized pecans, cranberries, goat cheese, lemon vinaigrette



### SMOKY MOUNTAIN BURGERS

Our burgers are 1/2 pound Braveheart Black Angus Prime Chuck Chargrilled served with lettuce, tomato, pickles, and fries. Add Bacon \$2.00 Substitute Bison burger \$3.00

- Gregory's Bald** 11  
Served plain or with aged cheddar cheese
- The Cataloochee** 13  
Boursin cheese, fried onions straws, applewood smoked bacon
- The Mt. LeConte** 13  
Applewood bacon, aged cheddar, smoky barbecue sauce, topped with thick-cut fried onion rings
- The Appalachian Bison Burger** 14  
Best when cooked medium rare to medium
- The LA Impossible Vegetarian Burger** 13  
Plant protein veggie burger, nut free



### CLIFFTOP CUBS



- Chicken Fingers** 6
- Hamburger Sliders**
- Grilled Cheese sandwich**
- Served with French fries, drink, and a sweet treat

### SOUPS

- Tomato Bisque** 6  
Creamy tomato soup with chunks of fire roasted tomatoes, served with crispy toast points
- Onion Soup Gratinee** 6  
Sweet onions with toasted croutons, bubbling mozzarella and topped with Swiss cheese

# DINNER

## CLIFFTOP

ANAKEESTA MOUNTAIN

### GREAT BEGINNINGS

- Cheddar Cheese Curds** 7  
With ranch or Marinara dipping sauce
- Onion Rings** 8  
With barbecue sauce
- Balsamic Brussels** 10  
Fried crispy, bacon bits, balsamic reduction
- House Battered Fried Green Tomatoes** 12  
Four thick slices, cornmeal breading, chutney dipping sauce



- Smokehouse Wings** 12  
1 pound slowly smoked then flash fried for juicy tenderness inside and crispy outside. Tossed in your choice of Sweet Baby Ray's, honey bourbon, teriyaki or buffalo. All Smoked wings are served with celery and carrots & your choice of bleu cheese or ranch dressing for dipping.

### SOUPS

- Tomato Bisque** 6  
Creamy tomato soup with chunks of fire roasted tomatoes, served with crispy toast points
- Onion Soup Gratinee** 6  
Sweet onions with toasted croutons, bubbling mozzarella and topped with Swiss cheese

### SMOKY MOUNTAIN HANDHELDS

Our Burgers are 1/2 pound Braveheart Black Angus Prime Chuck Chargrilled served with lettuce, tomato, pickles, and fries. Add bacon for \$2.

- Gregory's Bald** 11  
Served plain or with aged cheddar cheese
- The Mt. LeConte** 13  
Applewood bacon, aged cheddar, smoky barbecue sauce, topped with thick-cut fried onion rings
- The LA Impossible Vegetarian Burger** 13  
Plant protein veggie burger, nut free
- Deep Creek Grilled Chicken Breast** 12  
BBQ sauce, cheddar cheese, Applewood smoked bacon, lettuce and tomato



### THE STEAK HOUSE

Hand selected, 28 day wet aged, & grilled over an open flame for maximum flavor and tenderness. Cooked to order for temperature with your choice of garlic whipped potatoes, Parmesan French fries, or Rosemary pomme frites and grilled asparagus and a side salad.

- Filet Mignon** 32  
9 oz cut of tender Angus filet
- Ribeye** 28  
Over 12 oz well marbled cut, best choice for peak flavor and deliciously juicy rice medley and broccoli
- Tennessee Sirloin** 19  
10 oz cut very juicy
- Clifftop Smoked Prime Rib** 28  
12 oz smoked in house, after 4pm only

### CLIFFTOP SIGNATURE ENTREES

- Honey Bourbon Salmon** 21  
Salmon filet with our honey bourbon glaze served with Rosemary Pomme frites, grilled asparagus
- Sea Scallops** 24  
Over wild rice medley and broccoli
- Shrimp "n" Grits** 18  
A southern classic, shrimp, andouille sausage, applewood bacon, Roma tomatoes over stone ground southern grits

### SIDES

- Garlic Whipped Potatoes, Parmesan French fries, 6
- Rosemary Pomme Frites, Rice Medley, Steamed broccoli, Grilled asparagus

### CLIFFTOP CUBS



- Chicken Fingers** 6
- Hamburger Sliders**
- Grilled Cheese sandwich**
- Served with French fries, drink, and a sweet treat

### SIGNATURE ENTREE SALADS

- Add grilled chicken \$3, four grilled shrimp \$5, steak tips \$5
- Nut and Berry Salad** 9  
Organic field greens, dried cranberries, strawberries, spiced sugared walnuts, red onion, Maytag Blue Cheese, honey balsamic dressing
- Caesar Salad** 9  
Crisp Romaine, toasted croutons, shaved imported Parmesan cheese, creamy Caesar dressing
- Chopped Salad** 9  
Farmer's market greens, diced tomatoes, cucumbers, red peppers, red onions, and blue cheese crumbles. Served with Bleu cheese dressing
- The Greenbrier Salad** 9  
Market greens, green apples, caramelized pecans, cranberries, goat cheese, lemon vinaigrette

