STARTERS

CRUNCHY FRIED PICKLES

"Tasty-n-Crunchy" Pickle Chips with Ranch Dippin' Sauce. Hand Breaded to Order 12

CHEESY FRIES GF

Seasoned Fries with Melted Cheeses and Homemade Jalapeño Bacon Sauce 13

FRIED MAC & CHEESE BITES

Gouda Mac and Cheese, Fried and Served with Spiced Caramel Apple Sauce 12

HONEY AND BACON BRUSSELS SPROUTS

With Crispy Bacon and Drizzled with Honey 14

CRISPY FRIED CHICKEN SKINS

Lightly Breaded and Deep Fried until Crisp—Delish! 14



JAPANESE PEPPERS GF

Blistered Shishito Peppers with House-Made Cajun Ranch Sauce 14

HOME STYLE FRIED GREEN TOMATOES

Southern-Style Deep Fried with House-Made Cajun Ranch Sauce 12

PEPPER JACK CHEESE & SPINACH QUESO DIP

Mild Heat, Served with Fresh Fried Flour Tortilla Chips 16

PRETZEL BITES

Soft Pretzel Pieces with a Spicy Honey Mustard 12





RIBFYF* GF

Rich, Tender, Juicy and Full-Flavored, with Generous Marbling Throughout

12 oz. 39 / 1 lb. 49

NEW YORK STRIP* GF

A Steakhouse Classic, Known for its Marbling, Tenderness and Flavor

12 oz. 39 / 1 lb. 49

FILET MIGNON* GF

Melt-in-Your-Mouth Texture, Subtle Flavor and Compact Shape

7 oz. 42 / 9 oz. 54

SIDES

Include one side with entrée at no charge. À la carte 5

BATTERED TWISTED FRIES

BAKED POTATO (After 5 p.m.) GF Add bacon, cheese or chives 1 each

GARLIC MASHED POTATOES GF SWEET POTATO CASSEROLE

SEASONAL VEGETABLE GF

BREADED ONION RINGS

POTATO SALAD GF
COLESLAW GF

ELEVATED SIDES

Substitute +4 or a la carte 10

SAUTÉED MUSHROOMS GF SAUTÉED ONIONS GF

SOUP & SALAD

FAMOUS SHRIMP BISQUE

Cup 8 / Bowl 10

PAT'S VEGGIE BEEF SOUP GF Cup 7 / Bowl 9

SOUP AND SALAD BAR

Cup 21 / Bowl 23

SALAD BAR ONLY
All you care to eat 19



WITH COCONUT

The Certified Angus Beef ® logo on our menu is your sign of high quality and incredible taste.

GF- Gluten Free upon Request

GF Items may be prepared gluten free upon request. Please inform your server of any food allergies.

SPECIALTY ENTRÉES

Entrées below include salad bar, one side dish and oven hot bread upon request Add Blackening, Savory Peppercorn Sauce or Blue Cheese Crumbles to any Entree +3 Add a Shrimp Skewer Only +5

PORK

16 OZ PORK CHOP GF

One Pound Pan Seared Chop, Two Ribs Thick. Available after 5PM till they are gone 31

OUR AWARD WINNING BABY BACK RIBS GF

Slow Roasted and Glazed with our Award-Winning BBQ Sauce Half Rack 26 / Full Rack 38

PULLED PORK PLATE GF

With our Award-Winning BBQ Sauce and Coleslaw 20

BBO SAMPLER GF

Pulled Pork, BBQ Chicken Breast and Baby Back Ribs 28

FISH AND SHRIMP

SMOKY MOUNTAIN SHRIMP GF

Choose Hickory Grilled or Fried 31

FRESH RAINBOW TROUT GF

Fresh Boneless Rainbow Trout, Lightly Seasoned and Served Grilled or Fried 33

GRILLED SALMON* GF

Fresh Never Frozen Verlasso Salmon Grilled on **Tennessee Hickory Charcoal 32**



Fresh Grilled Salmon

CHICKEN

HICKORY GRILLED MOONSHINE CHICKEN GF

Large Boneless Breast Marinated with Pineapple Juice and Moonshine, Topped with a Grilled Pineapple 25



ADD TO ANY ENTREE

MOONSHINE CHICKEN GF 8 GRILLED GF OR FRIED TROUT FILLET 10 GRILLED ATLANTIC SALMON GF 16 GRILLED GF OR FRIED SHRIMP ONLY 5

20% Gratuity Added to Parties of 6 or More *Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



🚇 – Certified Angus Beef®

Standards more selective than USDA Choice and Prime.* Each cut meets or exceeds 10 standards for quality.

BURGERS & SANDWICHES

Served on a toasted bun with one side dish

Add Cheese, Bacon, or Blacken +1 Each • Add Bologna or Fried Egg +2 Each Add a Shrimp Skewer for only +5 • Add Salad Bar +9



All burgers are Certified Angus Beef [®] brand.

GRILL BURGER*

8 oz. Angus Burger Patty. Single 17 / Double 24

STEAKHOUSE BURGER*

8 oz. Burger Patty Topped with an Onion Rings and our Award-Winning BBQ Sauce 18

TURKEY BURGER

Seasoned Ground Turkey Single 16 / Double 23 Substitute a turkey patty on any hamburger for no extra charge.

TROUTY PATTY SANDWICH

Homemade Fresh Trout Patty, Fried and topped with Lemon Aioli 16

THE WILEY OAKLEY*

Let the Meat Speak! Two 8 oz. Burger Patties, Two Slices of American cheese. A Real Mountaineer's Meal 25

BIG BARNYARD BURGER*

8 oz. Burger Patty Piled High with Pulled Pork BBQ, Cheese, Bacon and a Fried Egg 20

MOONSHINE MARINATED CHICKEN SANDWICH

On a Toasted Bun with Grilled Pineapple and a Savory Peppercorn Mayo 16

GRILLED CHICKEN SANDWICH

Hickory Grilled 16

Add Blackening +1

LECONTE MUSHROOM SWISS BURGER*

A Delicious 8 oz. Burger Patty Smothered with a Savory Portobello Mushroom Gravy and Swiss Cheese 19

BLUE RIDGE BURGER*

A Scrumptious 8 oz. Burger Patty with Melted Blue Cheese Crumbles on Top 19

PULLED PORK SANDWICH

With BBQ Sauce and Coleslaw 13

FOUR NICKEL BOLOGNA SANDWICH

A Thick Slice of Fried Bologna and American Cheese 13



BIG DESSERTS

HOT BLACKBERRY COBBLER

With Vanilla Ice Cream 12

NANNER PUDDIN'

With Homemade Whipped Cream Served in a Pint Size Mason jar 12

BLACK BEAR BROWNIE BASH

Vanilla Ice Cream Sandwiched Between Two Ghirardelli Chocolate Chip Brownies with Hot Fudge and Whipped Cream 14

NEW YORK CHEESECAKE

With a Caramel and Chocolate Drizzle 13

JACK DANIEL'S CRÈME BRULEÉ

Creamy Custard with Real Jack Daniel's Whiskey 14

PEANUT BUTTER MUD PIE

Peanut Butter and Chocolate Ice Cream on a Chocolate Cookie Crust, with Whipped Cream & Chocolate Sauce 14

DESSERT SAMPLER

Jack Daniel's Crème Bruleé, Blackberry Cobbler and Chocolate Mousse GF Perfect for Sharing! 17 or 6 Each

ICE CREAM GF

Vanilla or Chocolate 8

COFFEE DRINKS

ASPEN PUB COFFEE

Baileys and Butterscotch Schnapps with Whipped Cream 9

NUTTY IRISHMAN

Baileys and Frangelico with Whipped Cream 9

KEOKE COFFEE

Christian Bros. Brandy, Dark Crème de Cacao, and Kahlua with Whipped Cream 9

IRISH COFFEE

Jameson and Kahlua, with Whipped Cream and Crème de Menthe 9

BAILEY'S COFFEE

Bailey's Irish Cream and Coffee 9

KAHLUA COFFEE

Kahlua and Coffee 9

BEVERAGES

SOFT DRINKS, SWEETENED & UNSWEETENED TEA, HOT TEA, FRESHLY GROUND COFFEE

3.75 Each

HOT CHOCOLATE, MILK, JUICE

4.00 Each Refill

ALLERGEN DISCLAIMER:

We have relied on our suppliers' lists of ingredients in order to provide products that do not contain ingredients for those with Gluten allergies. Suppliers may change the ways they prepare their products or substitute products due to shortages. We cannot always be certain that the substituted products will be free of the specific allergen you wish to avoid, but always do our best to insure that any substitutions are allergen free. As we prepare the items, they might come into contact with the allergen you wish to avoid. We therefore cannot guarantee that any menu item will be completely free of the allergen in question.

PARKGRILLGATLINBURG.COM