

# STARTERS

## CRUNCHY FRIED PICKLES

"Tasty-n-Crunchy" Pickle Chips with Ranch Dippin' Sauce. Hand Breaded to Order 13

## CHEESY FRIES <sup>GF</sup>

Seasoned Fries with Melted Cheeses and Homemade Jalapeño Bacon Sauce 14

## FRIED MAC & CHEESE BITES

Gouda Mac and Cheese, Fried and Served with Spiced Caramel Apple Sauce 13

## HONEY AND BACON BRUSSELS SPROUTS

With Crispy Bacon and Drizzled with Honey 15

## CRISPY FRIED CHICKEN SKINS

Lightly Breaded and Deep Fried until Crisp—Delish! 15

## JAPANESE PEPPERS <sup>GF</sup>

Blistered Shishito Peppers with House-Made Cajun Ranch Sauce 15

## HOME STYLE FRIED GREEN TOMATOES

Southern-Style Deep Fried with House-Made Cajun Ranch Sauce 13



Home Style Fried Green Tomatoes

## 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 13



Our steaks are grilled over real Tennessee hickory charcoal!



# STEAKS

## RIBEYE\* <sup>GF</sup>

Rich, Tender, Juicy and Full-Flavored, with Generous Marbling Throughout  
12 oz 45 / 1 lb 57

## NEW YORK STRIP\* <sup>GF</sup>

A Steakhouse Classic, Known for its Marbling, Tenderness and Flavor  
12 oz 41 / 1 lb 52

## FILET MIGNON\* <sup>GF</sup>

Melt-in-Your-Mouth Texture, Subtle Flavor and Compact Shape  
7 oz 45 / 9 oz 57 / 5 oz 40

# SIDES

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

## BATTERED TWISTED FRIES

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

## GARLIC MASHED POTATOES <sup>GF</sup>

## SWEET POTATO CASSEROLE WITH COCONUT

## SEASONAL VEGETABLE <sup>GF</sup>

## BREADED ONION RINGS

## WILD RICE BLEND <sup>GF</sup>

## POTATO SALAD <sup>GF</sup>

## COLESLAW <sup>GF</sup>

## ELEVATED SIDES

Substitute +6 or a la carte 12

## SAUTÉED MUSHROOMS <sup>GF</sup>

## SAUTÉED ONIONS <sup>GF</sup>

# SOUP & SALAD

## FAMOUS SHRIMP BISQUE

Cup 8 / Bowl 10

## PAT'S VEGGIE BEEF SOUP <sup>GF</sup>

Cup 7 / Bowl 9

## SOUP AND SALAD BAR

Cup 22 / Bowl 24

## SALAD BAR ONLY

All you care to eat 20



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

Add Blackening, Savory Peppercorn Sauce or Blue Cheese Crumbles to any Entree +3

Add a Shrimp Skewer Only +6

## PORK

### 16 OZ PORK CHOP <sup>GF</sup>

One Pound Pan Seared Chop,  
Two Ribs Thick. Available after 5PM  
till they are gone 34

### OUR AWARD WINNING BABY BACK RIBS <sup>GF</sup>

Slow Roasted and Glazed with  
our Award-Winning BBQ Sauce  
Half Rack 28 / Full Rack 40

### PULLED PORK PLATE <sup>GF</sup>

With our Award-Winning  
BBQ Sauce and Coleslaw 20

### BBQ SAMPLER <sup>GF</sup>

Pulled Pork, BBQ Chicken Breast  
and Baby Back Ribs 30

## FISH AND SHRIMP

### SMOKY MOUNTAIN SHRIMP <sup>GF</sup>

Choose Hickory Grilled or Fried 32

### FRESH RAINBOW TROUT <sup>GF</sup>

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

### GRILLED SALMON\* <sup>GF</sup>

Fresh Never Frozen Verlasso Salmon Grilled on  
Tennessee Hickory Charcoal 34



↖ Fresh Grilled Salmon

## CHICKEN

### HICKORY GRILLED MOONSHINE CHICKEN <sup>GF</sup>

Large Boneless Breast Marinated  
with Pineapple Juice and Moonshine,  
Topped with a Grilled Pineapple 26



🍷 Steak and 86 Shrimp Skewer ↗

## ADD TO ANY ENTREE

MOONSHINE CHICKEN <sup>GF</sup> 8

GRILLED <sup>GF</sup> OR FRIED TROUT FILLET 12

GRILLED SALMON\* <sup>GF</sup> 16

GRILLED <sup>GF</sup> OR FRIED SHRIMP ONLY 6

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.

\*CertifiedAngusBeef.com

# 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 +6 • Add Salad Bar +10



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.

## 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 22

## 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 20

### BLUE RIDGE BURGER\*

A Scrumptious 8 oz. Burger Patty with Melted Blue Cheese Crumbles on Top 20

### PULLED PORK SANDWICH

With BBQ Sauce and Coleslaw 14

### FOUR NICKEL BOLOGNA SANDWICH

A Thick Slice of Fried Bologna and American Cheese 14



Black Bear  
Brownie Bash

# BIG DESSERTS

## HOT BLACKBERRY COBBLER

With Vanilla Ice Cream 13

## 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 15

## NEW YORK CHEESECAKE

With a Caramel and Chocolate Drizzle 14

## SMOKY MOUNTAIN

### CRÈME BRULÉE

Creamy Custard Flavored Seasonally 15

## PEANUT BUTTER MUD PIE

Peanut Butter and Chocolate Ice Cream on a Chocolate Cookie Crust, with Whipped Cream & Chocolate Sauce 15

## DESSERT SAMPLER

Jack Daniel's Crème Brulee, Blackberry Cobbler and Chocolate Mousse **GF** Perfect for Sharing! 18 or 6 Each

## ICE CREAM **GF**

Vanilla or Chocolate 8

# COFFEE DRINKS

## ASPEN PUB COFFEE

Baileys and Butterscotch Schnapps with Whipped Cream 10

## NUTTY IRISHMAN

Baileys and Frangelico with Whipped Cream 10

## KEOKE COFFEE

Christian Bros. Brandy, Dark Crème de Cacao, and Kahlua with Whipped Cream 10

## IRISH COFFEE

Jameson and Kahlua, with Whipped Cream and Crème de Menthe 10

## BAILEY'S COFFEE

Bailey's Irish Cream and Coffee 10

## KAHLUA COFFEE

Kahlua and Coffee 10

# BEVERAGES

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

With Refills 4

## HOT CHOCOLATE, MILK, JUICE

Each Refill 4.5

### 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