

APPETIZERS

Crispy Calamari <i>[Rhode Island]</i>	16	Hickory Smoked Candied Bacon	12
Calamari fried crisp with banana peppers served with a sweet chili glaze & chipotle aioli		*Ahi Tuna	18
*Beef Carpaccio	14	Sushi grade tuna sliced and seared rare with blackened seasoning. Served with Asian slaw and a spicy mustard sauce	
Seared rare strip steak sliced thin served with shaved parmesan cheese, rocket arugula, horseradish aioli, capers, olive oil and crisp crostinis		Maryland Crab Cake	<i>One Two</i> 13 26
Mac & Cheese Fritters	11	Broiled colossal lump crabmeat with a creamy mustard sauce	
Served with Mardi Gras sauce		*Char-grilled Oysters (6) <i>"New Orleans style"</i>	16
Jumbo Wings (8)	16	<i>[James River, Virginia]</i> Or on Half shell with cocktail sauce and horseradish	
Mesquite Char-grilled or fried with a Choice: Lemon pepper or hot. Served with ranch dressing		Jumbo Shrimp Cocktail (4)	14

<p>Beef Stroganoff 15</p> <p>Tender chunks of beef and mushrooms in a luscious cream sauce, served over a bed of buttery noodles and a touch of sour cream</p>

<p>Rib Appetizer 18</p> <p>Half rack of our fall-off-the-bone baby back ribs basted with our house made BBQ sauce</p>
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SOUPS

Award-Winning Baked Potato Soup	7	French Onion Soup	8
Topped with cheddar cheese, bacon bits & chives		Caramelized onions, rich red-wine beef broth, toasted french bread croutons, melted Gruyere cheese and topped with tobacco onions served in a crock	
Signature Steak Soup	7		

SALADS

House Salad	<i>Sm Lg</i> 8 14	Spinach Herb Mushroom Salad	<i>Sm Lg</i> 8 15
Mixed greens, diced tomatoes, chopped egg, real bacon bits, shredded cheese and croutons. <i>Choice of dressing:</i> <i>Honey Ranch, Hot Bacon Honey Mustard, Thousand Island, Balsamic Vinaigrette, Ranch, Blue Cheese, Honey Mustard</i>		Baby spinach, herb mushrooms, goat cheese, bacon bits, heirloom tomatoes and crispy shallots tossed in a roasted red onion vinaigrette dressing	
Classic Caesar Salad	<i>Sm Lg</i> 8 14	Fresh Wedge Salad	11
Crisp hearts of romaine tossed in our creamy caesar dressing topped with garlic croutons and shaved parmigiana cheese <i>Add Grilled Chicken +6</i>		Iceberg wedges served with crispy bacon, heirloom tomatoes, sliced red onions and a rich blue cheese dressing	
Burrata Tomato Salad	14	Gus' Chopped Lump Crab Salad	22
Fresh burrata, heirloom tomatoes, basil micro greens, fresh basil, balsamic glaze and EVOO		Chopped Iceberg lettuce, lump crab meat, chopped scallion, tomato, bacon, crispy shallots mixed with buttermilk dressing	

SIDES

White Cheddar Mac & Cheese	9	Housemade Battered Onion Rings	9
Hawaiian Roasted Brussels Sprouts	8	Served with chipotle aioli and honey ranch	
Herb Roasted Asparagus	8	Baked Potato	5
Truffle Parmesan Fries	7	Sour cream & butter or loaded with bacon, cheddar and chives	
Collard Greens with Bacon Bits	7	Lyonnais Potatoes	5
Broccoli EVOO & Garlic	8	Crusted Mashed Potatoes	5

*NOTICE: FOODS COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



SIGNATURE CUTS



We proudly serve only the finest beef exclusively sourced for Cherokee Chophouse from specific Midwestern ranches. We cook all our steaks on mesquite wood from Texas. Wet aged 26-35 days

***Cherokee Roast Prime Rib** 12oz 34 16oz 45

Slow-cooked daily. Served with au jus and creamy horseradish sauce.

***New York Strip** 16oz 42
Served with garlic herb butter (Add peppercorn rub +2)
1855 Black Angus Beef [Grand Island, NE]

***Filet Mignon** 8oz 42 12oz 56
Served with garlic herb butter
1855 Black Angus Beef [Grand Island, NE]

***Skirt Steak** 14 oz 38
Certified Angus Beef [Friona, TX]

***Ribeye** 14 oz 45
1855 Black Angus Beef [Grand Island, NE]

***Cherokee Western Luau** 14 oz 45
Ribeye marinated for 48 hours in pineapple, soy and ginger. A Cherokee favorite.
1855 Black Angus Beef [Grand Island, NE]

***Cherokee Mixed Grill** 58
Skirt Steak, Filet Mignon medallions, Lamb chops (2).
Served on a sizzling platter tableside with Herb garlic butter, Bernaise and Bordelaise (Red Wine)

BONE IN PRIME CUTS

***Kansas City Bone-In Strip** 18 oz 64
1855 Black Angus Beef [Grand Island, NE]

***Bone-In Ribeye** 20 oz 69
1855 Black Angus Beef [Grand Island, NE]
Served on a sizzling platter tableside, served with Herb garlic butter, Bernaise and Bordelaise [Red Wine]

Grilled to Perfection

Rare Cool, bright red center Medium Rare Warm, red center Medium Warm, pink center
Medium Well Hot, trace of pink Well Hot, fully cooked

ENHANCEMENTS

Creamy Garlic Shrimp (5) 16
Maryland Crabcake 13
Blue Cheese Crust 4
8 oz. Maine Lobster Tail MKT
Fried or Grilled

SAUCES

Bordelaise (Red Wine) 3
Truffle Butter 2
Mushrooms & Onions 4
Creamy Horseradish 3
Onion Bacon Jam 3
Bernaise 3

HOUSE SPECIALS

Braised Beef Short Rib 29
Slow roasted and served on top of herb risotto with a rich demi-glaze

Black Jack Salmon 29
Wood grilled and basted with our Jack Daniel's glaze and served with crusted mashed potatoes and EVOO broccolini

Homemade Chicken Tender Platter (5) 22
Hand-breaded fresh tenderloins served with French fries and honey mustard

***Lamb Chops** 48
Served over collard greens with a mint garlic sauce [Australia]

***Cherokee Cheese Burger** 19
Premium ground beef burger with lettuce, tomato, bacon onion jam, chipotle mayonnaise and aged cheddar cheese served with fries

Peruvian Style Chicken 26
Half chicken marinated 24 hours in Peruvian seasonings served over Lyonnaise potatoes

Pan Seared Chilean Seabass 42
Served over grilled bok choy, with a citrus beurre blanc, and blueberry gastrique

Cold Smoked Berkshire Pork Chop 29
Thick cut bone-in pork chop with jicama, apples and maple glaze over mashed potatoes

BBQ Baby Back Ribs 29
Served with mac & cheese and housemade coleslaw
Add Jack Daniel's Glaze +2

Seared Sea Scallops 34
With blackened seasoning served over herb risotto with a citrus beurre blanc

Veal or Chicken Piccata Chicken 28 Veal 32
Sautéed in a lemon butter caper sauce, served with angel hair pasta

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