

APPETIZERS

Crispy Calamari <i>[Rhode Island]</i>	17	*Hickory Smoked Candied Bacon	14
Calamari fried crisp with banana peppers served with a sweet chili glaze & chipotle aioli			<i>One Two</i> 16 28
*Beef Carpaccio	16	Maryland Crab Cake	
Seared rare strip steak sliced thin served with shaved parmesan cheese, rocket arugula, horseradish aioli, capers, olive oil and crisp crostinis		Broiled colossal lump crabmeat with a creamy mustard sauce	
Mac & Cheese Fritters	13	*Oysters	(6) 18 or (12) 32
Served with Mardi Gras sauce		<i>Char-grilled "New Orleans style"</i>	
Jumbo Wings (8)	18	Or on Half shell with cocktail sauce and horseradish	
Mesquite Char-grilled or fried with a Choice: Lemon pepper or hot.		<i>[James River, Virginia]</i>	
Served with ranch dressing		*Jumbo Shrimp Cocktail (4)	17
Shrimp Special	22	Filet Medallion Skewers	18
Five grilled or fried colossal shrimp on a top of a peach chutney sauce and mashed potatoes		Two filet mignon skewers served with Peruvian red and yellow aji panca sauce	
		Tuna Tartare <i>[Sashimi Grade]</i> with Avocado	19

<p>Beef Stroganoff 19</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 19</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	8	French Onion Soup	9
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	8		

SALADS

<p>Add Grilled Chicken 8 I Salmon, Steak or Shrimp 12</p>

House Salad	<i>Sm Lg</i> 8 14	Spinach Herb Mushroom Salad	<i>Sm Lg</i> 9 16
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	<i>Sm Lg</i> 9 16
Crisp hearts of romaine tossed in our creamy caesar dressing topped with garlic croutons and shaved parmigiana cheese		Iceberg wedges served with crispy bacon, heirloom tomatoes, sliced red onions and a rich blue cheese dressing	
Burrata Tomato Salad	16	Gus' Chopped Lump Crab Salad	24
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	Baked Potato	7
Hawaiian Roasted Brussels Sprouts	10	Sour cream & butter or loaded with bacon, cheddar and chives	
With smoked bacon & parmesan cheese		Lyonnais Potatoes	7
Herb Roasted Asparagus	10	With onions & bacon	
Truffle Parmesan Fries	9	Crusted Redskin Mashed Potatoes	7
Collard Greens with Bacon Bits	8	Broccoli EVOO & Garlic	9
Housemade Battered Onion Rings	9	Creamed Corn with Andouille Sausage	10
Served with chipotle aioli and honey ranch		Mushrooms and Onions	7

*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 28-35 days

***Cherokee Roast Prime Rib** 12oz 39 16oz 52
Slow-cooked daily. Served with au jus and creamy horseradish sauce and baked potato.

***New York Strip** 16oz 49
Served with garlic herb butter [Add peppercorn rub +2]
1855 Black Angus Beef
[Grand Island, NE]

***Filet Mignon** 8oz 49 12oz 64
Served with garlic herb butter
Swift Chef's Exclusive Black Angus Beef
[Greenley, CO]

***Cherokee House Special** 8oz 61 12oz 75
Filet mignon served with spicy marinated jumbo shrimp and scallop along with our homemade steak sauce and basil infused olive oil

***Ribeye** 14 oz 52
1855 Black Angus Beef [Grand Island, NE]

***Skirt Steak** 14 oz 47
Certified Angus Beef [Friona, TX]

***Cherokee Western Luau** 14 oz 52
Ribeye marinated for 48 hours in pineapple, soy and ginger. A Cherokee favorite.
1855 Black Angus Beef [Grand Island, NE]

***Cherokee Mixed Grill** 68
Skirt Steak, Filet Mignon medallions, Lamb chops (2).
Served on a sizzling platter tableside with a side of Herb garlic butter, Bernaise and Bordelaise [Red Wine]

BONE IN PRIME CUTS

***Kansas City Bone-In Strip** 18 oz 69 | ***Bone-In Ribeye** 24 oz 79 | ***T-Bone Steak** 24 oz 84
1855 Black Angus Beef [Grand Island, NE]
Served on a sizzling platter tableside, with a side of 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

Crab "Oscar" (Asparagus & Lump Crabmeat Hollandaise) 18
Creamy Garlic Shrimp (5) 12
Blue Cheese Crust 4
8 oz. Maine Lobster Tail MKT
Fried or Grilled

SAUCES

Bordelaise (Red Wine) 3
Truffle Butter 3
Creamy Horseradish 3
Onion Bacon Jam 3
Bernaise 3
Au Poivre [Classic French cognac peppercorn sauce] 3

HOUSE SPECIALS

Braised Beef Short Rib 32
Slow roasted and served on top of herb risotto with a rich demi-glaze

Black Jack Salmon 32
Wood grilled and basted with our Jack Daniel's glaze and served with crusted mashed potatoes and EVOO broccolini

Homemade Chicken Tender Platter (5) 23
Hand-breaded fresh tenderloins served with French fries and honey mustard

***Lamb Chops** 58
Served over collard greens with a mint garlic sauce [Australia]

***Cherokee Cheese Burger** 22
Premium ground beef burger with lettuce, tomato, bacon onion jam, chipotle mayonnaise and aged cheddar cheese served with fries

Peruvian Style Chicken 29
Half chicken marinated 24 hours in Peruvian seasonings served over Lyonnaise potatoes

Veal, Chicken or Seabass Piccata
Chicken 29 Veal 35 Seabass 45
Sautéed in a lemon butter caper sauce, served with parmesan crushed angel hair pasta

Pan Seared Chilean Seabass 44
Served over grilled bok choy, with a citrus beurre blanc, and blueberry gastrique

Cold Smoked Berkshire Pork Chop 34
Thick cut bone-in pork chop with jicama, apples and maple glaze over mashed potatoes

BBQ Baby Back Ribs 32
Served with mac & cheese and housemade coleslaw [Add Jack Daniel's Glaze +2]

Seared Sea Scallops 38
With blackened seasoning served over herb risotto with a citrus beurre blanc

Jumbo Veal Chop 69
16oz Bone-In veal rib chop, breaded and fried topped with marinara sauce, mozzarella cheese, served with a side of Fettuccine marinara

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