

Good Morning! Welcome to Breakfast at the



JUICES

Fresh Orange or Grapefruit 10 oz.....
Tomato 10 oz.....

EGGS

1 Egg (any style) with Bacon, Ham or Sausage
2 Eggs (any style) with Bacon, Ham or Sausage
Eye Opener Two poached eggs on English Muffins
Eggs Benedict

THREE-EGG OMELETTES

Cheese Ham
Spanish Combination

Served with grits, homemade biscuits or toast

Side order of Bacon, Ham or Sausage

BREAKFAST ITEMS

French Toast Waffles
Hotcakes

VEGETABLES

SELECTION OF FRESH VEGETABLES OF THE DAY

Vegetable Plate (choice of four)

DESSERTS

Homemade Pie - Egg Custard, Pecan Pie, Fudge Pie.....
Homemade Ice Cream

BEVERAGES

Tea, Coffee, Soft Drinks
Milk.....

Good Afternoon!

Welcome to Lunch at the



SOUPS

Homemade Soup du Jour cup..... bowl.....
 Carefully prepared with the finest ingredients

APPETIZERS

Shrimp Cocktail
 Onion Rings
 Sautéed Shrimp
 Mozzarella Sticks (6) and marinara sauce
 Egg Rolls (4)

SALADS

Tossed Salad
 Spinach & Mushroom Salad
 Caesar Salad small..... large.....
 Fresh Fruit Salad small..... large.....
 Cherokee Salad
 Tuna or Chicken Salad Plate
 Grilled Chicken Caesar Salad Plate
 Chef Salad

Add to any salad: Grilled Shrimp Grilled Chicken....

FAT-FREE DRESSINGS: Thousand Island, Italian, Olive Oil & Balsamic Vinegar

REGULAR DRESSINGS: Ranch, Thousand Island, Italian, Blue Cheese, Honey Mustard, Raspberry Vinegarette

SANDWICHES

Tuna or Chicken Salad
 Club Sandwich
 Grilled Cheese
 Hamburger 8-OZ
 Cheeseburger 8-OZ
 Petite Burger 6-OZ
 Petite Cheeseburger 6-OZ

All sandwiches served with potato chips or fries

CHEROKEE CLUB SPECIALTIES

Fried Chicken
 Channel Catfish Filet - Fried or Baked
 Chicken-Fried Steak
 Fried Shrimp
 Pork Chops - Fried or Grilled
 Pizza - 10" your choice of toppings, on gluten-free cauliflower crust.....
 Pizza - 12" your choice of toppings, on traditional crust.....

New Salad Menu

Caprese Salad

- *Tomato Slices*
- *Mozzarella Slices*
- *Basil*
- *Olive Oil*
- ❖ *Balsamic Vinegar*

Strawberry Apple Pecan Salad

- *Spring Mix*
- *Candied Pecans*
- *Granny Smith Apples*
- *Bleu Cheese Crumbles*
- *Strawberries*
- ❖ *Strawberry Vinegar Dressing*

Pear Salad

- *Spring Mix*
- *Pear*
- *Goat Cheese*
- *Honey*
- *Walnuts*
- ❖ *Walnut Raspberry Vinaigrette*

Blue Cheese Wedge Salad

- *Wedge of Iceberg*
- *Bacon*
- *Red onions*
- *Tomatoes*
- ❖ *Bleu Cheese Dressing*

Hot Spinach Salad

- *Spinach*
- *Mushrooms*
- *Red Onions*
- *Hard-boiled eggs*
- *Tomatoes*
- *Bacon*
- ❖ *Hot Bacon Vinaigrette Dressing*

Ranch Wedge Salad

- *Wedge of Iceberg*
- *Bacon*
- *Eggs*
- *Cheese*
- *Red Onions*
- *Tomatoes*
- *Avocado*
- *Croutons*
- ❖ *Ranch Dressing*

Black Berry Pecan Goat Cheese Salad

- *Spring Mix*
- *Black berries*
- *Pecans*
- *Pistachios*
- *Goat Cheese*
- *Red onions*
- ❖ *Honey Mustard Dressing or Vinaigrette*

Soups

Homemade Soup du Jour Cup Bowl

Appetizers

Shrimp Cocktail

Onion Rings

Sautéed Shrimp

Mozarella Sticks (6) and marinara sauce.....

Egg Rolls (4).....

Salads

Tossed Salad

Spinach & Mushroom Salad

Caesar Salad

Fresh Fruit Salad small \$6.95 large.....

Grilled Chicken Caesar Salad Plate

Chef Salad

Add to any salad: Grilled Shrimp

Grilled Chicken..

FAT-FREE DRESSINGS: Thousand Island, Italian, Olive Oil & Balsamic Vinegar

REGULAR DRESSINGS: Ranch, Thousand Island, Italian, Blue Cheese, Honey Mustard, Raspberry Vinaigrette

Cherokee Club Specialties

Hamburger (Served w/chips or fries) 8 oz.

Cheeseburger (Served w/chips or fries) 8 oz.

Petite Burger (Served w/chips or fries) 6 oz.

Petite Cheeseburger (Served w/chips or fries) 6 oz.

Fried Chicken (w/two sides)

Channel Catfish, Filet Fried, Baked ♥ or Parmesan (w/two sides)

Chicken-Fried Steak (w/two sides)

Fried Shrimp (w/two sides)

Pork Chops Fried or Grilled (w/two sides)

Chopped Steak Cherokee (w/two sides)

Pizza - 10" Your choice of toppings, on gluten-free cauliflower crust

Pizza - 12" Your choice of toppings, on traditional crust

Special of the Day (w/two sides) Market Price

Desserts

Homemade Pie - Egg Custard, Pecan Pie, Fudge Pie.....

Homemade Ice Cream

Entrees

All entrees are served with your choice of two vegetables plus bread and butter.

Extra Vegetable\$2.95 each

BEEF

Filet 8 oz.

Certified U.S.D.A. Prime Beef

Petit Filet 6 oz.

Certified U.S.D.A. Prime Beef

Ribeye Steak 12 oz.

Certified U.S.D.A. Prime Beef

New York Strip 12 oz.

Certified U.S.D.A. Prime Beef

Steak au Poivre

A Parisienne specialty; tenderloin sautéed with black peppercorns, flambéed, and served with a classic wine and cream sauce

Tournedos Henry IV 8oz.

Tender slices from the heart of the filet, served with Artichoke hearts and Sauce Bernaise

SEAFOOD

Shrimp Le Bistro

Sautéed and served with black, green and pink pepper sauce

Filet of Sole Lauren ♥

Served with mushrooms, heart of palm, artichoke heart, and lemon butter

Salmon Filet

Grilled or blackened, with lemon butter, dill sauce or teriyaki sauce

VEAL

Veal Francaise

Medallions of veal sautéed with herb and lemon butter

Veal Normandie

Sautéed scalloppine flambéed with cognac and served with mushrooms, brown sauce and cream

CHICKEN

Grilled Chicken Breast Santa Fe ♥

Chicken Parmesan

Teriyaki Chicken ♥

♥ = heart healthy selection

Vegetable Plate

Choice of four vegetables or three vegetables and a salad

ANGEL HAIR PASTA
ASPARAGUS
BAKED POTATO
BLACK-EYED PEAS
BROCCOLI
BROILED TOMATO
CREAMED CORN
FRENCH FRIES
FRIED GREEN TOMATOES
FRIED OKRA
FRIED SWEET POTATOES
GREEN BEANS
LIMA BEANS
MAC & CHEESE
MASHED POTATOES
NEW POTATOES
PURPLE HULL PEAS
SQUASH CASSEROLE
SWEET POTATO SOUFFLÉ
TURNIP GREENS

KID'S MENU (1 SIDE INCLUDED)

CHICKEN TENDERS (4)

CHICKEN LEGS (2)

FRIED CATFISH (1)

PETITE BURGER

GRILLED CHEESE

CORN DOG

HOT DOG

MAC & CHEESE

ANGEL HAIR PASTA

KID'S BUFFET

UNDER 5
FREE

5-10 YRS.
1/2 PRICE BUFFET