



Restaurant Week Lunch Menu

2 for \$15

**Choose One Item from Each Section Below*

Entrees

Biltmore Village Reuben with house cooked Corned Beef on Griddle-toasted Rye with Melted Swiss, Braised Sauerkraut and Homemade 1000 Island Dressing

Seared Salmon Cakes dusted with Panko and seasoned with Lemon and Dill then served over Cucumber Noodles and Spinach Greens with Horseradish Sauce

Roasted Portabello Sandwich served Open-faced with Tomato Aioli, Warm Goat Cheese, Arugula, Basil and Pickled Onions on Griddle-toasted Ciabatta

Desserts

Cheesecake with Fresh Strawberries, Bananas or Chocolate and Devonshire Cream

White Chocolate Vanilla Bread Pudding with Ice Cream And Caramel Sauce



Restaurant Week Dinner Menu

3 for \$30

**Choose One Item from Each Section Below*

Appetizers

Corn and Crab Chowder with Fresh Cilantro

Corn Fried Oysters with Arugula, Tomatoes and Mustard Drizzle

Entrees

Pecan Crusted Mountain Trout with Ginger Sweet Potatoes, Green Bean Salad and Bourbon Sauce

Sweet Mustard Glazed Three Meat Meatloaf with Cheddar Grits and Braised Collard Greens

Roasted Butternut Squash tossed with Fettucini, Apples, Portobellos, Sage, Arugula and Parmesan

Desserts

Cheesecake with Fresh Strawberries, Bananas or Chocolate and Devonshire Cream

White Chocolate Vanilla Bread Pudding with Ice Cream and Caramel Sauce