

# ASHEVILLE RESTAURANT WEEK MENU

-WINTER EDITION-

## STARTERS SELECTIONS

### SAVORY MUSHROOM SOUP

*A medley of white mushrooms, vegetable stock, cream and balsamic vinegar*

### STEAK HOUSE SALAD

*Iceberg, arugula and baby lettuces with cherry tomatoes, garlic croutons and red onions*

### LETTUCE WEDGE SALAD

*A crisp wedge of iceberg lettuce on field greens with bacon and Bleu Cheese crumbles plus your choice of dressing*

## BLUE RIDGE FEAST ENTRÉE SELECTIONS

### STUFFED CHICKEN BREAST

*Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter*

### SALMON

*Simply seasoned with salt and pepper and broiled to perfection, placed on sautéed spinach*

### HEART OF RIBEYE WITH CRISPY ONIONS

*7oz filet from the heart of a Ribeye, combining a delicious balance of tenderness and marbled flavor. Topped with crispy onions and served sizzling (Onions are omitted if an entrée compliment is ordered)*

### FILET OF TENDERLOIN WITH CRISPY ONIONS

*6oz of the most tender cut of corn-fed Midwestern beef topped with crispy onions and served sizzling (Onions are omitted if an entrée compliment is ordered)*

## VANDERBILT'S FEAST ENTRÉE OPTIONAL UPGRADES

### CRAB CAKES (ADD \$10)

*Three jumbo lump blue crab cakes served sizzling with lemon butter and topped with diced peppers*

### FILET TOWNEDOS & SHRIMP (ADD \$12)

*2 4oz medallions of the most tender cut of corn-fed Midwestern beef. Each topped with a pinwheel of 3 blackened shrimp*

### FILET MIGNON (ADD \$15)

*11oz of the most tender cut of corn-fed Midwestern beef broiled to perfection and served sizzling*

### NY STRIP (ADD \$15)

*This 16oz USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye*

## ENTRÉE COMPLIMENTS

|   |           |  |          |
|---|-----------|--|----------|
| <b>OSCAR STYLE</b>                                  | <b>10</b> | <b>SHRIMP</b>                                    | <b>5</b> |
| <i>Crab cake, asparagus and béarnaise sauce</i>     |           | <i>3 large blackened shrimp</i>                  |          |
| <b>CREOLE CRAB</b>                                  | <b>10</b> | <b>BLEU CHEESE CRUST</b>                         | <b>4</b> |
| <i>Jumbo lump crab sautéed in Creole BBQ Butter</i> |           | <i>Blue cheese, roasted garlic, bread crumbs</i> |          |

## SIDE SELECTIONS (CHOOSE ONE)

*Sautéed Mushrooms, Cream of Sweet Corn, Garlic Mashed Potatoes or Creamed Spinach*

## DESSERT OFFERING

*A mini version of our creamy homemade cheesecake with chocolate bark*

## FEATURED WINE PAIRINGS

**3 GLASSES FOR \$15 OR \$28 PER BOTTLE**

**DARK HORSE  
CHARDONNAY**

**DARK HORSE  
MERITAGE**

**DARK HORSE  
CABERNET SAUVIGNON**