

# Trailhead Steakhouse

Nestled at the base of the Great Smoky Mountains National Park

Menu for May 14 - May 15, 2010

## Appetizers

Pimiento Cheese Plate	5.95
Italian Sausage, Onions and Peppers	9
Trailhead Sautéed Mushrooms	7.50

## Salads

Organic Spring Greens w/ Entrée	2
w/o Entrée	8
Wedge of Lettuce w/ Entrée	3
(Served w/ Benton bacon) w/o Entrée	9

Handmade Dressing Choices: Balsamic Vinaigrette, Chunky Blue Cheese, Ranch, Oil & Vinegar

## From the Grill - Steaks and Chops

Entrees include House Salad with Handmade Dressing and Choice of Side

Trailhead "T" Bone (22 oz Angus)	29.95
Filet (8 oz)	27.50
Rib Eye (12 oz Angus)	25.95
Pork Chops (2-7oz Center Cut) with Grilled Apple and Caramelized Onions	21.95

### "Prime Steaks - This Week's Selection"

Includes Choice of any Salad with Handmade Dressing and choice of any side

Filet (6 oz Prime)	32.95
New York Strip (16 oz Prime)	38.95

Only 1 ½ to 2 % of the US beef herd grades Prime and even fewer US restaurants serve Prime. USDA Prime beef is known for its superior texture, tenderness, and flavor and of course price. Trailhead is offering prime steaks so our customers can enjoy the best that the US beef industry has to offer.

#### How To Order Your Steaks:

Rare ....cool, dark red center  
Medium Rare ....warm red center  
Medium....hot, dark pink center  
Medium Well....hot, light pink center

We neither recommend nor guarantee Well Done steaks. Prime steaks not recommended to be cooked past Medium. The longer the steak is cooked, the smaller and tougher it becomes!

All weights are approximate.

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## Chicken and Sausage

Grilled Chicken Breast (natural free range)	16
Chicken Breast w/Prosciutto ham, Gorgonzola and Reggiano Parmesan	21.95
Italian Sausages (2) 14	Italian Sausages (2) w/Reggiano Parmesan 16

## Seafood

Barramundi (sustainable species) w/ cajun crawfish sauce	22.95
Skillet Fried Alaskan Halibut (w/gourmet tartar sauce)	27.95
Colossal Skillet Fried Shrimp (5 shrimp) (w/gourmet tartar & cocktail sauce)	<del>27.95</del> 29.50
Rainbow Trout (grilled) 18.95	Wild Ahi Tuna (grilled) 21.95

## Kid's Menu

Kid's Chicken, Fish or Italian Sausage (includes House Salad and Side)	8.50
<i>(12 and under only please)</i>	

## Sides

Trailhead Baked Potato	Black Truffle Infused Mac & Cheese
Hand shredded Cole Slaw (vinegar based)	Haricot Verts w/Italian Seasoning
Trailhead Mushrooms	Scalloped Corn
Trailhead Alfredo Mashed Potatoes (additional 2.50)	

## Handmade Desserts

Apricot Pound Cake	4.95
Chocolate Chip Cookie Banana Pudding	5.95
Skillet Apple Pie with Ice Cream (serves 2)	9.95
Skillet Triple Chocolate Brownie with Strawberry Port Reduction and Ice Cream (serves 2)	8.95
Desserts Include Complimentary Bodum of French Press Vienna Coffee	

## Beverages

Iced Tea 2.25	Vienna Coffee 2.75	San Pellegrino Water 4	Soft Drink 2.25
French Press (for 2) 4.25	Domestic Beer (Bud, Bud Light, Yuengling, Michelob Ultra) 3.50		
Fat Tire / Seasonal Fat Tire when available 4.50			

## Please See Wine and High Gravity Beer List

Share Charge 7	18% Gratuity added to parties of 6 or more
Rustic French Bread served on request	ICE CREAM SCOP 1.95
Set Up Fee for Customers Bringing Wine/Spirits Into Restaurant (per person)	3.50
Cash, Visa, Master Card & American Express Accepted	