

# The Overlook @ Currahee

## **-Small Plates-**

**Charred Scallion Pimento Cheese w/ Club-Made Crostini \$5**

**Seared Filet Mignon Tartare \$11**

Grain Mustard Sauce, Capers, Crostini

**Pickled Peach BBQ Brisket Sliders \$10**

Shaved Beef Brisket, Club-Made Peach Barbeque Sauce

**Marinated Goat Cheese \$9**

Herb Infused Oil, Olive Tapenade, Crostini

**Saffron Mussels Provencal \$13**

PEI Mussels, Roasted Tomato, Onion, Garlic, Capers, Saffron, Grilled Focaccia

**French Onion Soup \$6**

Gruyere Cheese

**Soup Du Jour \$6**

Details Upon Request

## **-Salads-**

**Currahee Arcadia Greens Salad \$9**

Arcadia Greens, Pickled Watermelon Rind, Feta, Shaved Red Onion,  
Pumpkin Seeds, Charred Scallion Lemon Vinaigrette

**Strawberry Arugula Salad \$8**

Baby Arugula, "Drunken Goat" Cheese, Balsamic Marinated Strawberries,  
Candied Pecans, Honey Lavender Vinaigrette

**Classic Caesar Salad \$7**

Romaine, Freshly Shaved Parmesan, Club-Made Garlic Croutons

**Romaine Wedge \$7**

Romaine, Gorgonzola Dressing, Smoked Bacon, Pickled Onion, Gorgonzola Crumbles

**Add Grilled or Blackened Chicken - \$5, Salmon, Mahi, Shrimp - \$9**

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness

## **-Mains-**

Accompanied by Arcadia Side Salad with Choice of Dressing:  
Club Ranch, Gorgonzola, Charred Scallion Lemon, Honey Lavender, Honey Mustard,  
Or Caesar Salad - \$1 Upcharge

### **Crab and Asparagus Mac & Cheese \$16**

Blue Crab Lump, Asparagus, Smoked Gouda and Cheddar Sauce, Breadcrumbs, Parmesan

### **New Orleans Shrimp & Grits \$18**

Tiger Shrimp, Andouille Sausage, Bell Pepper, Onions, Cajun Pan Sauce

### **Butter Basted Salmon \$25**

Chilean Salmon, White Cheddar Grits, Honey Glazed Carrots, Grilled Lemon Butter

### **Roasted Chicken Cassoulet \$23**

Buttermilk Brined Airline Breast, Black Eyed Pea & Pancetta Cassoulet,  
Roasted Red Grape Gastrique

### **Pan Seared Trout \$22**

Pan Seared Carolina Mountain Trout Filet, Roasted Tomato & Caper Puttanesca,  
Lightly Fried Lemon Parmesan Polenta Cake

### **Steak & Crimini Linguini \$20**

Diced Beef Tenderloin, Crimini Mushrooms, Scallions, Dijon Demi-Glace Cream Sauce

### **Grilled Twin Pork Chop \$25**

Two 6oz Spice Rubbed Pork Chops, Mexican-Style Street Corn,  
Crispy Potatoes Brava, Garlic Green Beans

## **-Chopping Block-**

**8oz Braveheart Black Angus Filet Mignon \$34**

**16oz Braveheart Black Angus Tuscan Ribeye \$38**

### **Choice of Two Sides:**

Baked Potato, Cheddar Grits, Lemon Parmesan Polenta Cake,  
Black Eyed Pea & Pancetta Cassoulet, Potatoes Brava  
Grilled Asparagus, Honey Glazed Carrots, Garlic Green Beans

### **Choice of Topping:**

Red Wine Demi-Glace  
Pink Peppercorn Compound Butter  
Shrimp Scampi - \$6 Upcharge