

❖ Starters ❖

Spinach Artichoke Dip	\$9	Hand Breaded Chicken Tenders	\$9
<i>Served with Tortilla Chips</i>		<i>Four Tenders Served with Ranch or Honey Mustard</i>	
Tap Room Loaded Nachos	\$9	Fried Mozzarella Sticks	\$8
<i>Topped with Chili, Pepper Jack, Lettuce, Pico & Sour Cream</i>		<i>Served with Housemade Marinara</i>	
Margherita Flatbread	\$7	Grilled Chicken Quesadilla	\$11
<i>Grilled Flatbread with Olive Oil, Mozzarella, Fresh Basil & Tomatoes</i>		<i>Filled with Pepper Jack & Pico de Gallo. Served with Sides of Pico, Sour Cream & Guacamole</i>	
Bang Bang Shrimp	\$10		
<i>Tossed in Spicy Bang Bang Sauce, Served Over Mixed Greens</i>			

❖ Half-Pound Angus Burgers ❖

Served with Fries or Chips. Sub Sweet Potato Fries for \$1 or a Side House or Caesar for \$2. Split Plate Charge of \$3 if Sharing a Burger

The Classic Burger*	\$9
<i>Lettuce, Tomato & Onion. Add \$1 for Choice of American, Cheddar, Pimento, Provolone or Swiss</i>	
The Waynesville Inn Burger*	\$11
<i>Pimento Cheese, Bacon, Lettuce, Tomato & Fried Onion Rings</i>	
Mushroom Swiss Burger*	\$11
<i>Swiss Cheese, Sauteed Mushrooms, Lettuce, Tomato & Onion</i>	

❖ Salads ❖

Housemade Chicken Salad	\$9	Asian Grilled Chicken	\$12
<i>A Scoop of Chicken Salad Over Mixed Greens, Topped with Red Onion, Tomato, Cucumber & Pecans. Choice of Dressing</i>		<i>Mixed Greens, Shaved Coconut, Mandarin Orange, Candied Pecans, Cranberries & Wonton Chips. With Sesame Vinaigrette</i>	
Traditional Caesar	\$8	Entrée House	\$6
<i>Romaine, Reggiano & Croutons Tossed in Caesar Dressing</i>		<i>Mixed Greens, Tomato, Onion, Cucumber, Carrot, Shredded Cheddar, Bacon Bits & Croutons. Choice of Dressing</i>	
Add Grilled Chicken	\$4	Add Grilled Chicken	\$4

❖ Wings ❖

Tossed in Buffalo, Lemon Pepper, Garlic Parmesan, BBQ or Teriyaki

6 Wings	\$9
12 Wings	\$16

❖ Lighter Fare ❖

Soup du Jour

Cup \$3.50	Bowl \$5.50
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Housemade Chili

Cup \$4.50	Bowl \$6.00
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A Service Charge of 18% will be Automatically Applied to Parties of 6 or More

❖ Sandwiches ❖

Served with Fries or Chips. Sub Sweet Potato Fries for \$1 or a Side House or Caesar for \$2. Split Plate Charge of \$3 if Sharing a Sandwich

Corned Beef Reuben	\$9	Philly Cheesesteak	\$10
<i>Corned Beef, Sauerkraut & Swiss on Rye with Thousand Island</i>		<i>Thin-Sliced Ribeye, Peppers, Onions, & Provolone on a Torpedo</i>	
Clubhouse Turkey	\$9	BLT	\$8
<i>With Bacon, Lettuce, Tomato & Mayo on Toasted White</i>		<i>Bacon, Lettuce, Tomato & Mayo on Toasted Wheat</i>	
Smokehouse Chicken Sandwich	\$10	Chicken Salad Croissant	\$10
<i>Grilled Chicken Breast with Cheddar, Bacon, KC BBQ Sauce, Lettuce, Tomato & Onion on a Toasted Kaiser</i>		<i>With Lettuce & Tomato on a Toasted Croissant</i>	

Half Sandwich & Soup or Salad \$7.50

Chicken Salad, Turkey, Ham, Pimento Cheese or BLT on White, Wheat, Rye or Sourdough Bread. Served with a Cup of Soup or Side House Salad. Sub a Cup of Chili for \$1

❖ Entrees ❖

All Entrees Served with a Side House Salad. Available All Day. Split Plate Charge of \$5 if Sharing an Entree

Pan-Seared Mountain Trout	\$20	10oz Angus Ribeye*	\$22
<i>Butterflied Rainbow Trout with Brown Butter, Toasted Almonds & Lemon. Served with Chef's Starch & Vegetable</i>		<i>Chargrilled Ribeye Topped with Maitre d'Hotel Butter. Served with Chef's Starch & Vegetable</i>	
Cajun Chicken Alfredo	\$16	Chicken Tender Platter	\$11
<i>Fettucine, Mushrooms, Onions & Peppers in a Cajun Cream Sauce, Topped with Grilled Chicken and Served with Garlic Toast</i>		<i>Five Hand Breaded Tenders Served with French Fries, Slaw & Ranch or Honey Mustard</i>	
6oz Chargrilled Sirloin*	\$16	Goat Cheese Chicken	\$15
<i>Angus Sirloin Topped with Sauteed Mushrooms & Onions. Served with Chef's Starch & Vegetable</i>		<i>Grilled Chicken Breast with Goat Cheese, Tomatoes, Basil & a Lemon Butter Sauce. Served with Chef's Starch & Vegetable</i>	
Blackened Tilapia	\$15	Add Grilled Shrimp to Any Entree	\$4
<i>Blackened Tilapia Topped with a Lemon Butter Sauce and Four Grilled Shrimp. Served with Chef's Starch & Vegetable</i>		Add Goat Cheese Topping to Any Steak	\$3

❖ Sides ❖

French Fries	\$3
Housemade Chips	\$3
Chef's Starch	\$3
Chef's Vegetable	\$3
Sweet Potato Fries	\$4
Cole Slaw	\$4
Onion Rings	\$4
Side House or Caesar	\$5

❖ Desserts ❖

Walnut Brownie Sundae	\$5
Cheesecake	\$5
Chocolate Cake	\$6
Chef's Dessert	\$6
Belgian Waffle a la Mode	\$7
<i>With Vanilla Ice Cream and a Whiskey Caramel Sauce</i>	

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions*