

## ***North Georgia Legend of the Great Turtle***

*During a great flood several thousand years ago, there was a tremendous turtle swimming through the waters. Many Cherokee Native Americans weathered the storm by riding on the turtle's back. As the waters began to recede, the giant turtle came to rest on Brasstown Bald Mountain beginning the Cherokee heritage in the North Georgia Mountains. This land became very sacred to them. The 500 acre site on which Brasstown Valley Resort is built was the homeland of many Cherokees. Thus, the beginning of the "Turtle" at Brasstown Valley Resort.*

### ***Appetizers***

#### ***Fried Green Tomatoes \$8***

*This is a true Southern Tradition. Cornmeal Fried Green Tomatoes, Vidalia Onion and Cucumber Slaw and Sun Dried Tomato Vinaigrette.*

#### ***Lobster and Crab Cakes \$11***

*Lumps of Succulent Lobster and Crab, Red Pepper, Bacon, nicely paired with our Mango-Pineapple Relish and Brown Butter Hollandaise.*

#### ***Shrimp Cocktail \$11***

*Jumbo Gulf Shrimp Served Icy Cold with Traditional Cocktail Sauce.*

#### ***Focaccia Pizza \$9***

*Focaccia Bread Topped with Garlic Pesto Sauce, Fresh Mozzarella Cheese, Vine Ripe Tomatoes, and Fresh Basil.*

#### ***Brasstown Sampler Platter***

*Combination of our Favorites Served Family Style, Fried Green Tomatoes, Focaccia Pizza, Grilled Ahi Tuna, and Lobster and Crab cakes.*

***Just for Two \$19    Enough for Four \$38***

### ***Soup, Salad, and Seafood Bar***

*Choose from an array of garden fresh ingredients to make your salad spectacular. Along with Traditional Mixed Greens, Our Salad Bar offers you our famous Iceberg Wedge Salad topped with crumbled Maytag blue cheese, bacon, and red onion. Try our Spinach Salad or Caesar Salad if you wish. Add some fresh fruit and gourmet cheeses or even some peel and eat Shrimp. A daily choice of our Chef's favorite soups will be offered.*

*Our fabulous Soup Salad and Seafood Bar is included with the purchase of any entrée. Of course, you can also enjoy the soup, salad and seafood bar as your meal for \$19.*

### ***Seafood Selections***

#### ***Shrimp Scampi \$29***

*Tender Jumbo shrimp sautéed in Caramelized Shallot and garlic Butter.*

#### ***Grilled Salmon \$32***

*Fresh Atlantic Salmon grilled to perfection and topped with Caramelized Shallot Butter.*

#### ***Pecan Crusted Georgia Brook Trout \$25***

*Locally Harvested and Pan Seared, topped with Maple Butter.*

#### ***Sea Bass \$36***

*Pan Seared and Served Atop Sautéed Spinach, Calamata Olives, Roasted Cherry Tomatoes, Capers with a Hint of Garlic.*

#### ***Ahi Tuna Steak \$28***

*Prepared Medium Rare, available Grilled or Blackened, served with Tamari Butter.*

#### ***Snow Crab Dinner \$29***

*One full pound of tender and buttery Alaskan Snow Crablegs steamed to perfection*

## **Brasstown Combinations**

*We have paired some of our most popular dishes. Just in case you can't decide.*

### **Strip Sirloin Steak and Shrimp Scampi \$42**

*Our 14oz. Sirloin paired with our traditional Shrimp Scampi.*

### **Jerk Chicken and Grilled Salmon \$33**

*Our Jerk Marinated Chicken with a Petite Salmon Filet.*

### **Flat Iron Steak and Lobster Crab Cake \$39**

*A Petite 5 oz. Steak teamed up with our succulent Lobster Crab Cake.*

### **"Surf and Turf" \$59**

*Our Petite Filet accompanied by a Grilled 8oz. Lobster Tail*

## **Meat Selections**

### **Filet Brasstown**

*An Enduring Favorite, topped with Caramelized Shallot Butter.*

*Petite 6oz. Cut \$ 35    Our Signature 10 oz. \$42*

### **Tabago Ribeye Steak**

*Grilled to your liking and topped with Crispy Fried Tabago Onions.*

*12oz \$29    16oz \$33*

### **Flat Iron Steak \$25**

*10 oz Steak Marinated In a Garlic and Rosemary Oil.*

### **Grilled Veal Chop \$38**

*Our 8oz Chop, marinated and Grilled to your liking.*

### **Strip Sirloin Steak \$30**

*Our Hand Cut 14oz Sirloin Marinated In a Garlic and Rosemary Oil.*

### **Roasted Prime Rib of Beef**

*Slow Roasted Choice Beef with a Rosemary Au Jus.*

*12oz \$29    16oz \$33    22oz \$36*

## **Poultry Selections**

### **Jerk Chicken \$23**

*Breast of Chicken Seasoned in a Jerk Marinade  
and Served with Pineapple Glaze.*

### **Crispy Duck Breast \$28**

*Maple leaf Duck Breast Pan Seared and Served with  
Cranberry Orange Reduction.*

### **Pasta Boursin \$22**

*Tender Breast of Chicken tossed with Asparagus tips, Sun-Dried Tomatoes,  
Fresh Spinach, Prosciutto and Boursin Garlic Cream.*

***Each Seafood, Meat, and Poultry selection  
with the exception of our pasta entrée, is accompanied by  
one vegetable choice and one side choice.***

### **Vegetable Selections**

*Braised Button Mushrooms  
Creamed Spinach  
Vegetable of the Day*

### **Side Selections**

*Yukon Garlic Mashed Potatoes  
Basmati Rice  
Loaded Baked Potato*

## **House Specialty Dessert**

### **Warm Apple Pie for Two 12**

*Our Chef has created an Old Fashioned Favorite,  
fresh baked in a Cast Iron Skillet and served with Vanilla Bean Ice Cream.  
A limited number is available daily, so please order with your meal.*

*A customary 20% gratuity will be added to parties of 6 or more*