

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 \$8.95

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

Lobster and Crab Cake \$11.95

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

Fried Calamari \$11.95

Thinly Sliced and Hand Dipped, served with Spicy Marinara.

Brasstown Sampler Platter

*Combination of our Favorites Served Family Style, Fried Green Tomatoes, Fried Calamari, Grilled Ahi Tuna, and Lobster and Crab cakes.
Just for Two \$19.95 Enough for Four \$38.95*

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 soup 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 \$19.95

Seafood Selections

Grilled Salmon \$32.95

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

Blue Corn Georgia Brook Trout \$26.95

Locally Harvested, dusted in Blue Corn Meal, Pan Seared, with Lime Beurre Blanc.

Pecan Crusted Georgia Brook Trout \$26.95

Locally Harvested and Pan Seared, topped with Maple Butter.

Sea Bass \$36.95

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

Ahi Tuna Steak \$28.95

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

Brasstown Combinations

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

Jerk Chicken and Grilled Salmon \$33.95
Our Jerk Marinated Chicken with a Petite Salmon Filet.

Flat Iron Steak and Lobster Crab Cake \$39.95
A Petite 5oz. Steak teamed up with our succulent Lobster Crab Cake.

Meat Selections

Filet Brasstown

*An Enduring Favorite, topped with Caramelized Shallot Butter.
Petite 6oz. Cut \$ 35.95 Our Signature 8oz. \$42.95*

Tabago Ribeye Steak \$29.95

*Our 12oz. Aged Ribeye grilled to your liking and topped
with Crispy Fried Tabago Onions.*

Flat Iron Steak \$25.95

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

Blackened Strip Steak \$30.95

*Our Hand Cut 14oz. Sirloin Blackened with our secret blend of Spices,
topped with Pineapple infused Onions and Demi-glace.*

Roasted Prime Rib of Beef

*Slow Roasted Choice Beef with a Rosemary Au Jus.
12oz. \$29.95 16oz. \$33.95*

Poultry Selections

Jerk Chicken \$23.95

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

Crispy Duck Breast \$28.95

*Maple leaf Duck Breast Pan Seared, served with
Grand Mariner Glaze and Sundried Cranberries.*

Pasta Boursin \$22.95

*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