

The DRAWING ROOM

EVENING HOURS

MONDAY - SATURDAY 3:00pm - 11:00pm | SUNDAY 3:00pm - 10:00pm

APPETIZERS

CHEESE & CHARCUTERIE SMALL \$20 | LARGE \$28
Chef Daily Selections

BLACKENED TENDERLOIN TIPS \$18
Filet Tenderloin Tips, Horseradish Crema and Bearnaise Dipping Sauce

CAESAR SALAD \$13
ADD BEEF TIPS \$13 | SHRIMP \$12 | SALMON \$10 | CHICKEN \$7 | FRIED OYSTERS \$8
Romaine Heart, House Caesar Dressing, House Pumpnickel Croutons, Shaved Parmesan

SHRIMP "BOIL" COCKTAIL \$19
Ancho and Citrus Roasted Shrimp, Served with House Cocktail Sauce and Chili-Lime Aioli

SMOKED WINGS \$13
Original Buffalo or Asian Ginger Glaze, Celery, Ranch or Bleu cheese

FRIED LOBSTER TAIL \$29
House Battered Lobster Tail, House Remoulade, Butter

BLACKENED SCALLOPS \$17
Two U-10 Diver Scallops, House Peach Salsa, Tennessee Honey

WATERMELON BRUSCHETTA \$14
Watermelon, Tomatoes, Whipped Feta, EVOO, English Cucumber, Red Onion, Honey, Basil, Rustic Loaf

MAIN

DRAWING ROOM BURGER \$20
75/25 Wagyu Blend Double Burger, Cheese, Garlic Aioli, Lettuce, Tomato, Onion, Brioche Bun, Served with Fries

BLACK ANGUS FILET \$52
1855 Black Angus Filet, Yukon Gold Potato Butter, Broccolini, Red Wine Herb Demi

CHEESESTEAK \$19
Shaved Angus Ribeye, Smoked Gouda Whiz, Cremini and Portobello Mushrooms, Tri-Color Peppers, Onions, Amoroso Roll, Served with Fries

ANCHO SHRIMP BURGER \$22
Roasted Argentine Red Shrimp, Chili-Lime Aioli, Buttered Brioche, Fresh Dill, Served with Fries

MAPLE PECAN CRUSTED SALMON \$25
Spiked Pecan Crusted Salmon with a Spinach, Saffron and Mushroom Risotto

LOBSTER BLT \$25
House Lobster Salad, Candied Bacon, Arugula, Fried Green Tomatoes, Served with Fries

CLUB SANDWICH \$15
Ham, Turkey, Bacon, Swiss, Lettuce, Tomato, Mayo, Served with Fries

DIVER SCALLOPS \$36
U-10 Diver Scallops, Yukon Gold Potato Butter, Fried Seasoned Garbanzos

CUBAN SANDWICH \$17
Authentic Cuban Bread, House Roasted Mojo Pork, Ham, Salami, Swiss, Pressed, Cuban Fries

STUFFED CHICKEN BREAST \$22
Airline Chicken Breast Stuffed with Feta, Sun-Dried Tomatoes, Spinach, Topped with Garlic Cream Sauce, Served with Grilled Asparagus

DESSERT

NY STYLE CHEESECAKE \$11
Caramel Sauce or Raspberry Coulis

WARM CHOCOLATE CHIP COOKIES \$11
Scoop of either Vanilla, Chocolate or Strawberry Ice Cream

ULTIMATE CHOCOLATE CAKE \$11
Whipped Cream

**All In-Room Dining orders are subject to a \$5 Delivery Fee and 18% Gratuity

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SPECIALTY SEASONAL COCKTAILS

Smoked Old Fashioned \$17

Chattanooga III Cask Whiskey, Bitters, Sugar, Orange, Filthy Cherry, Served In Baccarat Crystal

Ring Around the Rosé \$15

Ketel One Grapefruit & Rose, Cocchi Rosa, Lemon, Sugar, Sparkling Rosé

Tennessee Whiskey Smash \$15

Tennessean George Dickel 9 Year Barrel Pick, Sugar, Lemon, Mint, Pama

Pomegranate Martini \$15

Wheatley Vodka, Sugar, Lemon, Pama, Pineapple, Topped with Fresh Pomegranate Arils

Garden Variety \$15

Mezcal, Lime, Sugar, Cucumber, Cilantro, Jalapeno

Smoky Mountain Peach Margarita \$15

Tequila, Lime, Cointreau, Agave, House Smoked Peach Puree, Smoked Serrano Salt Rim

Cotton Candy Drop \$15

Vodka, Sugar, Lemon, Cotton Candy Grapes, Coconut Water, Topped with Prosecco, Served Up

French 75 \$15

Ketel One Peach and Orange Blossom, Sugar, Lemon, Sparkling Wine

Espresso Martini \$15

Wheatley Vodka, Vienna Espresso, Sugar, Borghetti

Gin City \$15

Post Modern Giniferous Gin, Sugar, Lemon, Pineapple, Sage

Eye Candy \$15

Tennessean Buffalo Trace Barrel Pick, Vanilla Rooibos Syrup, Ginger, Carrot Juice, Cherry Bark, Vanilla Bitters

Watermelon Cooler \$15

Ketel One Cucumber and Mint, Lemon, Watermelon, Sugar, Mint, Ginger Beer

Blackberry Mojito \$15

Rum, Blackberries, Lime, Sugar, Mint

Mad Mango \$15

Tequila, Lime, Mango Jalapeno Cilantro Shrub, Red Pepper Juice

Pineapple Express \$15

Gosling's Rum, Pineapple Amaro, Post Modern Arancia, Aperol, Lemon, Sugar

Isn't She Just a Peach \$15

Our Signature Sweet Peach Noir Tea Syrup, Peach Puree, Lemon Infused Vodka, Topped with Prosecco

WINES BY THE GLASS

SPARKLING & ROSE

Sumarroca Cava Gran Reserva, *Pendés, Spain*

\$14 Glass | \$52 Bottle

Corvezzo Terre di Marca Prosecco, *Veneto, Italy*

\$13 Glass | \$48 Bottle

Château Virgile Rosé, *Costières de Nîmes, France*

\$13 Glass | \$48 Bottle

WHITE

Cambria Chardonnay, *Santa Maria Valley, CA*

\$15 Glass | \$56 Bottle

Matanzas Creek Sauvignon Blanc, *Sonoma County, CA*

\$16 Glass | \$60 Bottle

Pascal Bellier Cheverny 80/20 Sauvignon Blanc, Chardonnay Blend, *Loire, France*

\$15 Glass | \$56 Bottle

La Croix St. Laurent Sancerre, *Loire, France*

\$21 Glass | \$80 Bottle

Claris Pinot Grigio, *Veneto, Italy*

\$13 Glass | \$48 Bottle

RED

Cabernet Sauvignon, *DAOU, Paso Robles, CA*

\$18 Glass | \$68 Bottle

Ken Wright Pinot Noir, *Willamette Valley, OR*

\$19 Glass | \$72 Bottle

Château Virgile L'Eneide Cuvee, *Costieres de Nîmes, France*

\$14 Glass | \$52 Bottle

Château Cambon Gamay, *Beaujolais, France*

\$16 Glass | \$60 Bottle

Franck Balthazar Côtes du Rhône, *Cornas, France*

\$19 Glass | \$72 Bottle