

# 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

**SHAVED BRUSSEL SPROUT SALAD** \$12  
ADD BEEF TIPS \$13 | SHRIMP \$12 | SALMON \$10 | CHICKEN \$7 | FRIED OYSTERS \$8  
Goat Cheese, Roasted Beets, Pecorino, Shaved Red Onion, Sherry-Orange Vinaigrette

### 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

**GRILLED BONE IN PORK CHOP** \$39  
14oz Grilled Pork Chop, Roasted Brussel Sprouts, Benton's Bacon, Sweet Potato Puree, Saba

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

**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

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

**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

**POTATO GNOCCHI** \$27  
Braised Oxtail Sugo, Taleggio Truffle Fonduta, Parsley & Chive

**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

**KNOXCRUSTABLE** \$9  
Filled with Nutella and Strawberry Preserves, Deep Fried, Cinnamon Sugar, Balsamic Strawberry Coulis, Vanilla Ice Cream

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

# The DRAWING ROOM

## 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