

APPETIZERS

- Maine Lobster Bisque crabmeat fritter 8
- Jumbo Shrimp cocktail 15
- Oysters on the Half Shell* hogwash, \$MP
- Goat Cheese Stuffed Risotto Fritters spicy marinara 9
- Angus Short Rib Egg Rolls napa slaw, korean bbq sauce, sambal simple syrup 8
- Crispy Salt & Pepper Fried Calamari orange zest, fresno chilies, spicy mayo 11
- Homemade Smoked Atlantic Salmon Spread grilled flatbread 10
- Blue Lump Crab Cake cracked mustard sauce, apple-fennel slaw 16
- White Truffle Deviled Eggs shaved radish, baby arugula, smoked paprika 7
- Beef Tenderloin Bruschetta goat cheese, roasted red pepper, green onions, balsamic, focaccia 13
- Tuna Two Ways* seared with soy glaze and wasabi mayo; tuna tartare - spicy tuna, avocado, radish, red onion, sesame vinaigrette, daikon sprouts 14



Early Bird available daily from 5pm-6pm

SALADS

- Caesar Salad* 8
with all natural grilled chicken 12 or grilled salmon 15
- Baby Kale Salad toasted sunflower seeds, dried cranberries, feta, mint, roasted shallot vinaigrette 12
- Fresh Spinach Salad strawberries, chevre, toasted almonds, white balsamic vinaigrette 11
- 'Buttermilk' Iceberg Wedge Danish blue cheese, pickled red onions, tomato, warm bacon 8
- Aspens House Salad baby greens, tomatoes, red onion, cucumber, croutons, parmesan, choice of dressing 7
- Chopped Salad romaine, chick peas, heart of palm, peppers, free range eggs, tomato, avocado, danish blue cheese, red onions, all natural lemon basil vinaigrette 12

HAND-CUT STEAKS

- ◆ Filet Mignon USDA Choice 8oz 35
- ◆ Salt Crusted Prime Rib USDA Prime 12oz 32
- ◆ USDA Prime Ribeye 14oz 38
- ◆ USDA Prime NY Strip 12oz 38
- ◆ Fresh House Cut Bone-in Steaks AQ

STEAK ENHANCEMENTS

- Sauce it**
Béarnaise 3 • Hollandaise 3 • Peppercorn 4
House made Worcestershire 3
- Top it**
Black Truffle Butter 4 • Crab Meat Oscar 13
- Surf it**
Six Grilled Shrimp 10 • Crabcake 16 • Lobster Tail 18

ASPENS HOUSE SPECIALS *choice of side item included*

- Duo of Tenderloin Medallions Choose from: au poivre, crabmeat oscar, bacon blue cheese 34
- Surf & Turf - prime coulotte strip steak, choice of lobster tail 38, crabcake 36 or shrimp scampi 29

SIGNATURE ENTREES

- ◆ Grilled Pork Loin Chop Aspens Knob Creek bourbon glaze, sweet potato mashed, braised baby kale, bacon 22
- ◆ Grilled Flat Iron Steak mushrooms, sauce robert, choice of side 23
- Aspens Homemade Meatloaf buttermilk mashed potatoes, garlic green beans, mushroom demi 18
- All-Natural Chicken Schnitzel warm potato salad, arugula, lemon-caper butter sauce 18
- Shrimp & Grits andouille sausage, button mushrooms, scallions, sweet peppers, smoked gouda grits, lemon butter sauce 20
- Crispy Fried Gulf Shrimp & Crispy Fried Onion Rings cocktail & tartar sauce, choice of side 20
- Seared North Georgia Trout crimini mushrooms, fava beans and caramelized shallot ragu, blistered spring onion vinaigrette 23
- ◆ Grilled Atlantic Salmon arugula pesto, roasted tomato spaghetti squash, lemon vinaigrette 23
- Seared Sea Scallops pimento cheese grits, sautéed spinach, bbq vinaigrette 27
- ◆ Aspens Burger custom blend 'CBS' burger, sharp white cheddar, avocado, bacon, chipotle mayo, lettuce, tomato, onion 14
- BBQ Braised Short Ribs smoked gouda potato gratin, shaved radish, poblano slaw 22
- Homemade Fettuccine fennel mustard seed roasted chicken, english peas, country ham, caramelized onions, roasted garlic cream 19

SIDE DISHES

- macaroni, bacon & three cheeses 7
- sautéed mushrooms 7
- baked potato 7
- creamed spinach 8
- hand cut fries 7
- sautéed broccoli, garlic & shallots 7
- creamed corn, bacon & jalapeños 7
- garlic green beans 7
- smoked gouda grits 7
- grilled giant asparagus 8
- buttermilk mashed potatoes 7
- sweet potato fries 7
- candied brussels sprouts, bacon 7

TEMPERATURES
rare - cool red center
medium rare - warm red center
medium - pink center
medium well - slight pink center
well - cooked throughout

* THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS WHICH CONTAIN HARMFUL BACTERIA, MAY CAUSE SERIOUS ILLNESS OR DEATH.

◆ ITEMS COOKED TO CUSTOMER'S REQUESTED TEMPERATURE / PRICES SUBJECT TO CHANGE BASED UPON CURRENT MARKET COST OF BEEF AND PRODUCE.

All items will be charged \$1 for splitting.