

CALHOUN'S

RESTAURANT

FIRST TASTES

Smoked Sausage and Cheese Plate

Kielbasa, sharp cheddar and pepper jack cheeses, hot pickles, fresh jalapeño, pickled onions, spicy mustard and BBQ sauce 10.5

Rocky Top Potato Skins

Hickory-smoked bar-b-que pork, cheese and bacon 9

White Chicken Chili

Cup 4 | Bowl 6.5

Southern Fried Green Tomatoes 8.5

Char-Grilled Shrimp 9

Fried Mozzarella 7

Beer Cheese Dip

With tortilla chips 8.5

Fresh Baked Soft Pretzels

With warm pretzel mustard 7

With warm Beer Cheese Dip 9

Fried Pickles 8

Handbreaded Chicken Tenders 9.75

Pulled Pork Nachos

Tortilla chips, Smoky Mountain Baked Beans, Beer Cheese, and jalapeño peppers 9.75

Spinach Artichoke Dip 8.75

Seared Ahi Tuna*

Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce 12.75

WINGS!

Sauce options:

- **Sweet & Spicy** Thunder Road Sauce
- Calhoun's Bar-B-Que Sauce
- Blue Cheese dressing
- Buttermilk Ranch dressing
- Hot & Spicy

Extra Sauce or Dressing 50¢ each.

Our Original WET Wings

Breaded in seasoned flour, fried crisp and tossed in our **Sweet & Spicy** Thunder Road Sauce.

Single 9.5 | Double 17.75

Boneless Wings

Tossed in our **Sweet & Spicy** Thunder Road Sauce

Single 9.5 | Double 17.75

Naked Wings

Simply seasoned, fried crisp and served with one sauce for dipping.

Single 9.5 | Double 17.75

Smoked Wings

Rubbed with BBQ seasoning, hickory smoked and char-grilled. Served with one sauce for dipping. 10

FRESH-GROUND BURGERS & SANDWICHES

Served with one side. Choose to have your burger or sandwich on a toasted regular or whole wheat bun.

Add a House or Caesar salad to accompany your meal 4

🍷 Hamburger* 9.5

Cheeseburger*

With American cheese 10

Hickory Burger*

Smoked cheddar cheese, bacon and our bar-b-que sauce 10.75

Kick-Back Burger*

Smoked cheddar and Jack cheese, smoked bacon, jalapeños and our spicy Kick-Back Sauce 11

Double Black Bean Burger 9.5

Hickory Smoked Bar-B-Que Pork Sandwich 9.75

Fried Fish Sandwich 10.5

Southern Chicken Cordon Blue

Grilled and topped with country ham, cheese and garlic peppercorn dressing on the side 10.75

Chicken Salad Club

With bacon and cheese 10.5

Bar-B-Que Chicken Sandwich

Grilled and basted with our bar-b-que sauce 10.5

Prime Rib Sandwich*

On toasted bun, served au jus 16.75

Available Friday and Saturday ONLY

GARDEN SALADS

Calhoun's Homemade Dressings: Original Cheddar Cheese Dressing • Honey-Mustard • Blue Cheese • Thousand Island
Honey Balsamic Vinaigrette • Creamy Garlic Peppercorn • Buttermilk Ranch • Olive Oil & Vinegar

🍷 House or Caesar 6.5

🍷 Turkey Creek

Romaine and spinach with smoked turkey, sun-dried cranberries, honey roasted pecans, feta cheese, strawberries and honey balsamic vinaigrette dressing 11

Southern

Fried chicken tenders, bacon, tomatoes, egg and cheese 11

Oriental Chicken

Teriyaki chicken with pineapple, rice, cheese, scallions, tomatoes and warm honey mustard 11

🍷 Smokehouse

Grilled chicken, country ham, bacon, tomatoes, egg and cheese 11.5

Bar-B-Que Grilled Chicken

Black bean & corn relish, tomatoes, cheese, tortilla strips with ranch dressing on the side 11

Seared Ahi Tuna Salad*

Blackened rare over a spinach, romaine and Asian slaw mixture tossed with a soy ginger vinaigrette and topped with oriental noodles and wasabi peas 13.75

*Item may be cooked to specifications. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

THE SMOKE RING

We slow smoke our Bar-B-Que items with split seasoned hickory logs and follow precise smoking procedures. Authentic Bar-B-Que, when fully cooked, produces a pinkish tint on the outer edge of the meat called "The Smoke Ring" – most visible on our Ribs and Hickory Smoked Chicken. The Smoke Ring guarantees that you are getting genuine Calhoun's Smoked Bar-B-Que!

SIDES

Smoky Mountain Baked Beans

🍷 Baked Cinnamon Apples

🍷 Creamy Country Slaw

French Fries

Smokehouse Potatoes

Mashed Potatoes

🍷 Baked Potato

Loaded, add \$1

🍷 Fresh Broccoli

Spinach Maria

Tennessee Corn Puddin'

Mac 'n Cheese

Green Beans

Fresh Vegetable of the Day

3.75 each

HOMEMADE DESSERTS

Macadamia Nut

Banana Pudding 5.75

Fresh Key Lime Pie 5.5

Cheesecake of the Day 6.5

Louise's Triple Fudge Cake 5.5

BEVERAGES

Freshly Squeezed Lemonade 3
refills 1

Freshly Squeezed Orange Juice,
Grapefruit Juice 3.5

Soft Drinks and Tea

We proudly serve Coke products

IBC Root Beer Bottles only 3

Bottled Water 1.85

Milkshakes 5

TENNESSEE BAR-B-QUE & MORE

Served with your choice of one side, along with a selection of our fresh-baked bread.
Add a House or Caesar salad 4 | Add a skewer of char-grilled shrimp 6.5

Hickory Smoked Bar-B-Que Ribs

Award-winning baby-back ribs, basted with bar-b-que sauce. Served with slaw
Half Slab 14 | Full Slab 23

Calhoun's Trio

Baby back ribs, chicken tenders, hickory smoked pork. Served with slaw 16.5

Hickory Smoked Bar-B-Que Pork Plate

Served with slaw 11.75

Hickory Smoked Chicken

(1/2 Chicken) Roasted in our wood-fired smoker, over rice 13

Handbreaded Chicken Tenders

Served with slaw 12

Fresh Chicken Teriyaki

Basted with teriyaki sauce, over rice 13

🍷 Fresh Grilled Lemon Chicken

Basted with a lemon pepper sauce, over rice 13

Fresh Chicken Calhoun

Basted with bar-b-que sauce, over rice 13

Southern-Fried Catfish

Served with slaw 13

🍷 Char-Grilled Shrimp

Over rice 16.75

🍷 Char-Grilled Wild Alaska Salmon*

Topped with maitre d' butter and served over rice 6 oz 15.5 | 8 oz 18.75

Fish and Chips

Breaded and fried North Atlantic Cod, served with French fries and Creamy Country Slaw 12.5

STEAKS, CHOPS & PRIME RIB

Served with choice of potato and one side,
along with a selection of our fresh-baked bread.

Add a House or Caesar Salad 4 | Add a skewer of char-grilled shrimp to any item 6.5

🍷 Filet Mignon* 7 oz. 24

"Ale" Steak*

Sirloin, marinated in olive oil, mustard, garlic and our Cherokee Red Ale. Topped with Worcestershire butter.

7 oz. 14.75 | 10 oz. 19

Bar-B-Que Steak Calhoun*

Basted with bar-b-que sauce 10 oz. 19

🍷 Hickory Smoked Prime Rib Dinners*

Slow roasted with Tennessee hickory.
12 oz. 24 | 16 oz. 27.5

Available Friday and Saturday ONLY

"Ale" Pork Chop

Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter.

One chop 11 | Two chops 16

Steak & Shrimp Combo*

7 oz. Ale Steak with Skewer of Charbroiled Shrimp 19.75

Prime Grade Ribeye Steak*

14 oz. hand cut from the eye of the rib, seasoned and grilled 28.75

Prime Grade New York Strip*

Hand cut 14-oz aged steak 28.75

HOW WOULD YOU LIKE YOUR STEAK PREPARED?

RARE: Red cool center

MEDIUM RARE: Red warm center

MEDIUM: Pink warm center

MEDIUM WELL: Slightly pink, warm center

WELL DONE: No pink throughout

🍷 Item can be prepared Gluten Free. Sandwiches/burgers served with no bun.

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American Express, Mastercard, Visa, and Discover cards accepted – sorry no checks. Calhoun's is not responsible for lost or misplaced personal possessions.