# APPETIZERS

ASPEI Maine Lobster Bisque crabmeat fritter 8 Jumbo Shrimp cocktail 15 Signature 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 'Icy Blue' Mussels white wine, lemon, tomatoes, garlic, shallots, grilled bread 12 Crispy Salt & Pepper Fried Calamari orange zest, fresno chilies, spicy mayo 11 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

## SALADS

### Caesar Salad\* 8

with all natural grilled chicken 12 or grilled salmon 15

Baby Kale Salad toasted pecans, port cranberries, goat cheese, north georgia apples, apple cider vinaigrette 12 Warm Spinach Salad eggs, mushroom, red onion, bacon, warm bacon dressing 10 '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 STEAK ENHANCEMENTS Filet Mignon 8 oz 34 Sauce it Béarnaise 3 • Hollandaise 3 • Peppercorn 4 Salt Crusted Prime Rib 12 oz 32 House made Worcestershire 3 Ribeye 14 oz 33 Top it Black Truffle Butter 4 • Crab Meat Oscar 13 Certified Angus NY Strip 12 oz 29 Surf it Fresh House Cut Bone-in Steak AQ 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 - one tenderloin medallion, choice of lobster tail 38 or crabcake 36

# SIGNATURE ENTREES

- Grilled Pork Loin Chop Aspens Knob Creek bourbon glaze, jasmine rice grits, braised baby kale 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

- Sautéed North Georgia Mountain Trout sage-brown butter, brussels sprouts slaw, sweet potato gnocchi 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, candied bacon and tomato jam, smoked gouda, sriracha aioli, arugula 15 Braised Angus Short Ribs Stroganoff pappardelle pasta, mushrooms, fresh herbs 22

# SIDE DISHES

macaroni, bacon & three cheeses 7 big baked potato 6 hand cut fries 6 creamed corn, bacon & jalapeños 7 smoked gouda grits 6 buttermilk mashed potatoes 6 mushroom risotto 9

sautéed mushrooms 6 creamed spinach 8 sautéed broccoli, garlic & shallots 6 garlic green beans 6 grilled giant asparagus 8 sweet potato fries 6

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.



10.1.15