Asheville Restaurant Week Lunch Menu

2 Courses for $15

Choose Appetizer and Entrée

**Appetizer**

**RED STAG SALAD**
Field Greens, Tomatoes, Red Onion, Pepperoncini, Looking Glass Feta, Honeyed Red Wine Vinaigrette

**WINTER VEGETABLE BISQUE**
Winter Squash and Vegetables, Spiced Pumpkin Seeds

**SMOKED TROUT DIP**
House-smoked Sunburst Trout, Cream Cheese, Chives, House-made Wheat Crackers

**Entrée**

**PAN-ROASTED SALMON**
Brown Rice, Asparagus, Carrots, Red Pepper, Citrus Butter, Savory Broth

**RSG REUBEN**
House-made Pastrami, Ashe Co. Swiss, Saurkraut, Russian Dressing, Annie’s Rye Bread, Truffle Fries

**CHICKEN CHOPHOUSE SALAD**
Smoked Chicken, Baby Greens, Blue Cheese, Cherry Tomato, Pickled Red Onion, Almonds, Dates, Buttermilk Herb Dressing

The Red Stag Grill is proud to focus on locally sourced steaks, pork, poultry and fish raised on sustainable agriculture and hormone-free practices.

**Items may be prepared to your preferred level of doneness. Consuming raw or uncooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of food-borne illness.**

This menu is subject to change.

CHEF BRIAN KニックREHM • GRANDBOHEMIANASHEVILLE.COM
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