



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.