



CUMBERLAND MENU

\$75.00 per person

(price does not include beverage, tax or gratuity)

FEATURED WINES

Silver Palm Napa Valley Cabernet Sauvignon
Columbia Crest Horse Heaven Hills Washington State Merlot
Sonoma-Cutrer Russian River Ranches Chardonnay

APPETIZERS

BLACK OLIVE TAPENADE

Roasted Red Pepper and Black Olive
Tapenade on Parmesan Toast

JUMBO GULF SHRIMP

Gulf Shrimp with Cajun Remoulade Sauce
Served in a Martini Glass

SALAD SPECIALTIES

THE ORIGINAL FAUCON SALAD

Mixed Salty Bacon, Hard Boiled Eggs and
Bleu Cheese served on chilled Iceberg Lettuce

HOUSE SALAD

A Mix of Assorted Spring Greens
with Romaine Lettuce and Grape Tomatoes

HOUSE SPECIALTIES

FILET MIGNON

Aged Midwest Center Cut Filet Mignon,
Cut Thick So It Broils Red and Juicy

GRILLED FARRO ISLAND ATLANTIC SALMON

Fresh Farro Island Atlantic Salmon Grilled or
Blackened and Topped with Seasonal Butter

SPRINGER MOUNTAIN

ALL NATURAL WHOLE CHICKEN

All Natural Springer Mountain Chicken
Marinated in Fresh Herbs and Spices

*All entrees served with an Idaho Baked Potato
Our Famous Corn Cakes come with every meal*

DESSERTS

KEY LIME PIE

The Original Recipe
from the Keys.
Homemade with Key Limes...
Light, Fluffy, and a Little Tart
Topped with Whip Cream

CHOCOLATE DECADENCE

Double Fudge Chocolate
Brownie Topped with French
Vanilla Ice Cream Drizzled with
Bitter Sweet Chocolate
and White Chocolate Sauce

HOMEMADE TENNESSEE BLACKBERRY COBLER

Fresh Tennessee
Blackberries Baked
in a Flaky Butter Crust
Topped with
French Vanilla Ice Cream