

Menu

CUMBERLAND MENU \$51.75 PER PERSON

price does not include beverage, tax or gratuity

FEATURED WINES

Louis Martini Sonoma County 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

With Cajun Remoulade Sauce
Served in a Martini Glass

JUMBO LUMP CRAB MEAT

Jumbo Lump Crab Meat and
Fresh Herbs Baked in a Puff Pastry

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 ATLANTIC SALMON

Fresh Atlantic Salmon
Grilled or Blackened & 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 a House Salad and a 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 COBBLER

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