

## SMALL PLATES

- Roasted Chicken & Butternut-Sage Dumplings** 8.99  
with carrot and pea purees
- Tennessee "Sliders"** 6.99  
freshly baked mini sweet potato biscuits with house made peach preserves, and your choice of buttermilk fried chicken tenders or Benton's Smoky Mountain country ham
- Mini Brie Grilled Cheese** 7.99  
served with homemade tomato soup
- White Bean Hummus** 7.49  
with marinated tear drop tomatoes & crisp Lavosh crackers
- Bacon Cheddar Grit Bites** 6.99  
lightly fried and served with white cheddar sauce
- Fried Green Tomato Stack** 8.49  
with lemon pepper goat cheese, Vidalia onion chow-chow & Tabasco vinaigrette
- BBQ Pork Wontons** 7.99  
with a sorghum jalapeno corn cream
- Calamari** 10.49  
cornmeal dusted served with lime cocktail sauce
- Lump Crab Hushpuppies** 7.99  
with spicy remoulade
- Cornmeal Fried Louisiana Alligator** 10.99  
with creamy roasted jalapeno aioli
- Jumbo Lump Crab Cake** 11.99  
with Asian slaw and sweet chili mango sauce
- Smoked Chicken Enchilada** 8.99  
with peach BBQ, roasted corn-black bean relish and green tomato salsa verde
- Coffee & Cocoa Crusted Venison Carpaccio** 9.49  
with arugula salad, drunken goat cheese, Balsamic reduction and Lavosh crackers
- House Made Potato Chips** 5.99  
with creamy gorgonzola dipping sauce
- CABANA Fries** 5.99  
with warm cheddar horseradish dip  
**Additional dipping sauce \$.49**

## MARTINI MEALS

**Lobster Brie "Mac & Cheese"** 11.99  
with crisp Tennessee prosciutto

**Crispy Wasabi Shrimp** 8.49  
tossed with sweet chili sauce and topped with sesame brittle

## GREENS

**Organic Field Greens** 7.99  
with grilled pears, candied walnuts  
Gorgonzola cheese, & shaved red onion  
tossed in raspberry vinaigrette **half 5.49**

**CABANA Caesar Salad** 7.99  
with sourdough croutons, crispy  
Benton's ham and Parmesan cheese **half 5.49**

**TN Cobb Salad** 9.49  
Seasonal lettuces with Benton's Bacon,  
garlic white cheddar, red radishes, pecans,  
apples and tomatoes with horseradish ranch **half 6.99**

**Also Available: Horseradish Ranch, Raspberry Vinaigrette, Peppercorn Balsamic Vinaigrette,**

## HOUSE SPECIALS

**4pm - 7pm Everyday**

**\$1 off All Bottle and Draft Beer, \$2 off All Liquor Drinks  
\$4 House Wines, \$5 & \$6 Martini Specials**

**Sunday, Monday & Tuesday  
2 for 1 Yazoo and Budlight Draft &  
2 for 1 Pizza All Night**

**Wednesday Girls' Night Out  
\$3 House Wines, Martinis & Cocktails, \$5 Appetizers**

**Monday & Wednesday Poker Night  
Texas Hold'em starts at 11, Win prizes, Free to Play!**

**Sunday Trivia Night  
Starts at 7...Fun for the whole family!**

## PIZZAS

**12" Crust  
Hand tossed &  
baked to order**

**Blanco 11.99**  
ricotta cheese, roasted  
garlic, provolone  
& fresh herbs

**Margherita 11.99**  
Roma tomatoes, house  
made mozzarella  
& fresh basil

**CREATE YOUR  
OWN PIZZA 9.99**  
tomato sauce and  
mozzarella cheese  
plus your choice  
of toppings:

**ADD \$1.50**  
black olives  
fresh basil  
green olives  
jalapeno peppers  
green peppers  
mushrooms  
pepperoni  
pineapple  
red onion  
spinach  
tomatoes

**ADD \$1.75**  
artichokes  
bacon  
chicken breast  
goat cheese  
house mozzarella  
ham  
Italian sausage  
meatballs  
roasted peppers  
Tennessee prosciutto

## LARGE PLATES

<b>Blackened Local Catfish</b> over spicy red beans & rice, onions, peppers and cajun cream sauce	<b>17.99</b>
<b>Tennessee Rainbow Trout</b> Blackened Bob White Spring's trout with creamed corn, wilted seasonal greens and chipotle butter	<b>18.99</b>
<b>Grilled Atlantic Salmon</b> with roasted sweet potatoes, red chard, wild mushrooms, hazelnuts and goat cheese	<b>19.99</b>
<b>Spicy Shrimp &amp; Cheddar Grits</b> with mushrooms, bacon, tomatoes, scallions and Tabasco butter	<b>19.99</b>
<b>Braised Boneless Short Ribs</b> over horseradish mashed potatoes, buttered green beans and pan gravy	<b>19.99</b>
<b>Buttermilk Fried Chicken Breast</b> with whipped potatoes, sawmill gravy and buttered sweet peas	<b>14.99</b>
<b>Sweet Tea Smoked Half Chicken</b> with country style green beans, TN white cheddar scalloped potatoes and apple butter	<b>16.99</b>
<b>TN Sweet Potato~Ricotta Ravioli</b> with spiced pecans, prosciutto, mustard greens and sorghum sage butter	<b>15.99</b>
<b>Peach BBQ Pork Shanks</b> over pecan sweet potato mash and mustard greens	<b>18.99</b>
<b>Grilled 8oz. Hangar Steak</b> with potato hash, fried egg, buttered asparagus and hollandaise	<b>19.99</b>
<b>Pan Seared Scallop "Hot Brown"</b> on herb biscuits with charred cherry tomatoes, lobster-gruyere cream and strips of Benton's Bacon	<b>22.99</b>
<b>Penne Pasta</b> tossed with ham, sweet peas, green onions, mushrooms and Parmesan cream	<b>13.99</b>
<b>Tri Color Tortellini Pasta</b> tossed with crushed tomato basil sauce, and topped with aged pecorino cheese	<b>14.99</b>

**SPLIT PLATE CHARGE \$2 per Plate**  
**An 18% gratuity will be added to parties of 5 or more.**  
**Credit Card walkouts will include a 20% gratuity.**  
**All outside cakes are subject to a \$1.50 per person charge!**

**[www.cabanashville.com](http://www.cabanashville.com)**

## SANDWICHES

**Burger and Grouper are served with lettuce, tomato & pickle plus your choice of fries or house made potato chips.**

<b>CABANA Burger</b> 8 oz Black Angus burger grilled to order with your choice of swiss, provolone or cheddar cheese	<b>10.99</b>
<b>BBO Beef Brisket</b> with jalapeno juice, chips and sliced pickle	<b>9.99</b>
<b>Atlantic Grouper</b> grilled, blackened or beer battered	<b>10.99</b>

## ADD ONS

<b>Sweet Potato Mini Biscuits</b> choose peach preserves or sawmill gravy	<b>3.99</b>
<b>Country Style Green Beans</b>	<b>3.99</b>
<b>Buttermilk Mashed Potatoes</b>	<b>3.99</b>
<b>Mustard Greens</b>	<b>3.99</b>
<b>Red Beans and Rice</b>	<b>3.99</b>

## Kid's Menu 5.99

**Your Choice of: Burger & Fries, Chicken Fingers & Fries, Brie Mac and Cheese, Build your own Pizza, Penne Pasta with Alfredo or Marinara Sauce**

## SWEETS

<b>Cheesecake of the Day</b> Chef's mind changes alot	<b>6.49</b>
<b>Banana Puddin'</b> fresh bananas, vanilla wafers & whipped cream	<b>6.49</b>
<b>Cobbler of Day with Vanilla Ice Cream</b> Chef's choice of fruit cobbler	<b>6.49</b>
<b>Peanut Butter Pie</b> with chocolate sauce	<b>6.49</b>
<b>Brownie Napoleon</b> warm chocolate cream cheese brownie with raspberry mousse	<b>6.49</b>

**We Proudly Feature These Tennessee Purveyors:**  
Benton's, Bob White Spring's, Farmer Dave, Farmer Hap,  
Provence and Sweet Water Valley.