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*Appetizers*

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**Fried Green Tomatoes** - Local green tomatoes layered with herb goat cheese and a roasted Basil Coulis  
8.00

**Stuffed Mushrooms Oreganato** - Fresh mushroom caps stuffed with roasted garlic, fresh herbs and toasted Parmesan  
9.00

**Fried Goat Cheese Medallions** - Panko encrusted Goat cheese, golden fried, served on a bed of fresh seasoned greens, and finished with Pesto cream sauce  
9.00

**Bruschetta** - Fresh and sun dried tomatoes, garlic, basil, olive oil tossed with a touch of Balsamic vinegar and melted mozzarella cheese  
8.50

**Mussels Cozze en Bianco** - Delicately steamed mussels in a lemon shallot white cream sauce served with grilled artisan bread  
Appetizer 9.00 | Entrée 16.00

**Shrimp and Grits** - Grilled shrimp tossed with peppers, onions and country ham in Cajun gravy, over cheese grits  
Appetizer 10.00 | Entrée 16.00

**Jumbo Lump Crabcakes** - Two petite lump crab cakes served with spicy remoulade  
10.00

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*Soups and Salads*

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**French Onion Soup** - A crock of rich onion soup served with a crostini and sealed with melted cheese  
7.00

**Soup of the Day** - Our Chef finds the best local flavors to make these daily creations  
Cup 5.00 | Bowl 7.00

**House Salad** - Mixed greens, fresh garden vegetables with your choice of dressing  
Side 5.00 | Entrée 7.50

**Hot Caesar** - Grilled Romaine lettuce tossed with homemade Caesar dressing and topped off with fresh grated Parmesan cheese  
8.00

**Wilted Spinach Salad** - Spinach leaves, bacon bits, roasted red peppers, mushrooms, and fresh tomato finished with a hot bacon vinaigrette  
8.00

**Add to any of our salads:**

**Grilled Shrimp 5.00 | Grilled Chicken 3.00 | Grilled Filet 5.00**

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*Entrees*

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**Shrimp Scampi** - Shrimp sautéed in garlic, lemon, butter and white wine on a bed of angel hair pasta and garnished with our own fresh herb mélange

21.00

**Grilled in Season Vegetable Primavera** - Seasonal vegetables, fresh creamy pesto tossed with penne pasta

16.00

**Shrimp Spicy Sautee** - Seasonal vegetable medley, and shrimp with a Mediterranean twist

20.00

**Roasted Rainbow Trout** - Herb seasoned and served with garlic mashed potatoes

23.00

**Rib Eye** - Aged 10 oz. prime cut served with your choice of potato

26.00

**Filet Mignon** - 34-day aged prime cut filet topped with a mushroom demi glaze

6 oz. 25.00 | 8 oz. 28.00

**Bourbon Glazed Pork Chops** - Center cut chops seasoned, glazed & grilled with our special Bourbon sauce

26.00

**Cajun Trio** - Grilled Andouille Sausage, Blackened Chicken and Grilled Shrimp over low country cheese grits

24.00

**Scallops and Shrimp** - Pan seared seafood marinara finished with herbs and spices and served over a bed of linguini

26.00

**Stuffed Rainbow Trout** - Southern style crab stuffed trout with lemon caper cream drizzle

28.00

**Baked Swai** - Parmesan encrusted filet and garlic herb roasted potatoes

21.00

**Twin Tails** - Two 5 oz. East Coast Lobster tails grilled to perfection with drawn butter

31.00

**Surf and Turf** - 34 day aged 6 oz. prime cut filet topped with four delicious pan seared shrimp

29.00

**Lamb Loli Pops** - Grilled petite lamb chops with garlic mashed potatoes

28.00

**Chicken Marsala** - Seasoned breast sautéed in olive oil with mushrooms and Marsala wine served with linguine

24.00

**Grilled Chicken Alfredo** - the classic served over Pasta

17.00

**All main course items accompanied with our Chef's selection of seasonal vegetables.**

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*Desserts*

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Daily selection of cakes and pies - 7.00 | Ice Cream with topping - 5.00

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*Beverages*

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Coke Products | Sweet Tea | Unsweetened Tea | Coffee | Milk | Juices - 2.00

Pellegrino Water - 6.00

BYOB Corking & Capping Fees: 5.00 per Bottle of Wine | 1.00 per class beer or alcohol

*We will be happy to alter any item for children | 20% Gratuity will be added to parties of 6 or more*

*(\$7 split charge)*

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**Our History**

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The Esmeralda Inn was originally built by Colonel Tom Turner in 1891 and opened in 1892. Destroyed by fire in 1917, it was rebuilt on the original foundation. Turner named the Inn for the book Esmeralda by Frances Hodges Burnett. The location of the Inn became known as Esmeralda, North Carolina since a post office was housed at their Inn in 1917.

Motion picture makers discovered the Esmeralda and the Hickory Nut Gorge area in 1915. It was a favorite spot of silent movie stars and many silent films were actually filmed at The Esmeralda. Notables such as Mary Pickford, Gloria Swanson, Douglas Fairbanks, Clark Gable and others used The Esmeralda as a hideout. Noted author Lew Wallace finished the script for Ben Hur in room #9.

After a devastating fire in 1997, the Esmeralda was beautifully restored from the ground up while maintaining its original historic character. The lobby floor of the Inn was donated to the owners at the time of the extensive renovation. This floor is the original floor from the gymnasium where Patrick Swayze and Jennifer Grey danced into all our hearts in the film Dirty Dancing.