

## SMALL PLATES

Great For Sharing

- 🍷 **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
- 🍷 **White Bean Hummus** **\$7.49**  
 with marinated tear drop tomatoes & crisp Lahvosh crackers
- Tuna Tartar** **\$11.99**  
 Hawaiian tuna with spicy mango salad crispy wonton and pickled ginger
- Mini Brie Grilled Cheese** **\$6.99**  
 served with homemade tomato soup
- Country Fried Quail** **\$9.99**  
 over sweet potato fries and pepper gravy
- Fried Green Tomato Stack** **\$8.49**  
 with lemon pepper goat cheese, Vidalia onion chow-chow & Tabasco vinaigrette
- BBQ Pork Wontons** **\$7.99**  
 with a sorgham jalapeno corn cream
- Lump Crab Hushpuppies** **\$7.99**  
 with spicy remoulade
- Calamari** **\$8.99**  
 cornmeal dusted served with lime cocktail sauce
- Jumbo Lump Crabcake** **\$10.99**  
 with apple fennel slaw and citrus aioli
- Smoked Chicken Enchilada** **\$7.99**  
 with peach BBQ, roasted corn-black bean relish and green tomato salsa verde
- Antipasto and Cheese Plate** **\$11.99**
- 🍷 **House Made Potato Chips** **\$5.99**  
 with creamy gorgonzola dipping sauce
- CABANA Fries** **\$5.99**  
 with warm cheddar horseradish dip
- Additional dipping sauce** **\$.49**

**We Fry With Non Trans Fat Oil**

🍷 **CABANA FAVORITES**

**2 for 1 Pizzas Sunday, Monday & Tuesday**  
**Dine-in only.**

## GREENS

- Signature salads with house made dressing** **\$7.99**  
**Organic Field Greens** **half \$5.49**  
 with grilled pears, candied walnuts Gorgonzola cheese, & shaved red onion tossed in raspberry vinaigrette
- Caesar Salad** **\$7.99**  
 with sourdough croutons, crisp Benton's ham and Parmesan cheese **half \$5.49**
- 🍷 **Spinach Salad** **\$7.99**  
 with smoked gouda, toasted almonds, strawberries and Champagne citrus vinaigrette **half \$5.49**

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

## MARTINI MEALS

Intoxicate your taste buds

- Crispy Wasabi Shrimp** **\$7.99**  
 tossed with sweet chili sauce and topped with sesame brittle
- 🍷 **Lobster Brie "Mac & Cheese"** **\$10.99**  
 with crisp Tennessee prosciutto

## PIZZAS

**12" Hand tossed crust baked to order**

- Blanco** **\$10.99**  
 ricotta cheese, roasted garlic, provolone & fresh herbs
- Margherita** **\$10.99**  
 Roma tomatoes, house made mozzarella & fresh basil
- CREATE YOUR OWN PIZZA** **\$8.99**  
 tomato sauce and mozzarella cheese plus your choice of:

**ADD \$1.25**  
 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

Satisfy your appetite

- 🍷 **Tennessee Rainbow Trout** **\$16.99**  
 Bob White Spring's trout, blackened or grilled, with crab corn souffle, cherry tomatoes and lemon caper butter
- 🍷 **Grilled Atlantic Salmon** **\$18.99**  
 over vanilla whipped sweet potatoes, asparagus and spicy peach chutney
- Spicy Shrimp & Cheddar Grits** **\$19.99**  
 with mushrooms, bacon, tomatoes, scallions and Tabasco butter
- 🍷 **Seared Diver Scallops** **\$19.99**  
 with truffle risotto cake, arugula salad and yellow tomato butter
- Sweet Tea Smoked Half Chicken** **\$14.99**  
 with country style green beans, Tn white cheddar scalloped potatoes and apple butter
- 🍷 **Buttermilk Fried Chicken Breast** **\$14.99**  
 with whipped potatoes, sawmill gravy & buttered sweet peas
- Chicken & Black Bean Ravioli** **\$13.99**  
 with spicy andouille sausage sauce
- Penne Pasta** **\$10.49**  
 tossed with ham, sweet peas, green onions mushrooms & Parmesan cream
- Tri Color Tortellini Pasta** **\$13.99**  
 tossed with crushed tomato basil sauce, and topped with aged pecorino cheese
- Add Chicken or Italian Sausage** **\$4.99**
- Citrus Panko Crusted Sole** **\$18.99**  
 with corn crab and asparagus risotto and citrus buerre blanc
- Grilled Venison** **\$22.99**  
 with sweet potato goat cheese gratin, caramelized Brussel sprouts and a blackberry demi-glace
- 🍷 **Grilled 8oz. Hangar Steak** **\$17.99**  
 with potato hash, fried egg, buttered asparagus and hollandaise
- 🍷 **Smoked Pork Loin** **\$17.99**  
 over sweet corn-bacon mac&cheese, braised mustard greens and Maple cream

## SANDWICHES

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

- 🍷 **BBQ Beef Brisket** **\$9.99**  
 with jalapeno juice, chips and sliced pickle
- 8 oz Black Angus Burger** **\$9.99**  
 grilled to order with your choice of swiss, provolone or Cheddar cheese
- 🍷 **Atlantic Grouper** **\$9.99**  
 grilled, blackened or beer battered

## ADD ONS

A little on the side

- 🍷 **Sweet Potato Mini Biscuits** **\$3.99**  
 choose peach preserves or sawmill gravy
- Country Style Green Beans** **\$3.99**
- Buttermilk Mashed Potatoes** **\$3.99**
- Mustard Greens** **\$3.99**
- Vanilla Whipped Sweet Potatoes** **\$3.99**

## SWEETS

Casual southern comfort indulgences

- Cheesecake of the Day** **\$5.99**  
 Chef's mind changes alot
- 🍷 **Banana Puddin'** **\$5.99**  
 fresh bananas, vanilla wafers & whipped cream
- Cobbler of Day with Vanilla Ice Cream** **\$5.99**  
 Chef's choice of fruit cobbler
- Peanut Butter Pie** **\$5.99**  
 with chocolate sauce
- Chocolate Coke Cola Cake** **\$5.99**  
 with a vanilla ice cream Coke float

## 🍷 CABANA FAVORITES

**SPLIT PLATE CHARGE \$2**  
**An 18% gratuity will be added to parties of 5 or more. We discourage separate checks for parties of 20 or more.**  
**Credit Card walkouts will include a 20% gratuity.**  
[www.cabanashville.com](http://www.cabanashville.com)

## Kid's Menu \$5.99

- Build your own Pizza**
- Chicken Fingers & Fries**
- Burger & Fries**
- Penna Pasta with Alfredo or Marinera Sauce**
- Brie Mac and Cheese**

## SPECIALS

### SUNDAY, MONDAY & TUESDAY

- 2 for 1 Draft All Night
- 2 for 1 Pizza All Night

### 4PM - 7PM EVERYDAY

\$1 off All Bottle and Draft Beer

\$2 off All Liquor Drinks

\$3 House Wines

\$5 and \$6 Martini Specials

### MONDAY & WEDNESDAY NIGHT POKER

Texas Hold'em Style starts at 11:00

Win prizes, Free to Play!

## BOTTLED BEERS

### USA MICROBREWS

Abita Purple Haze	\$3.75
Abita Turbodog	\$3.75
Blue Moon	\$4.25
Harpoon IPA	\$4.75
Rogue	
Dead Guy Ale	\$5.25
Mocha Porter	\$5.25
SweetWater 420	\$4.25
SweetWater Blue	\$4.25
<b>DOMESTIC</b>	
Budweiser	\$3.25
Bud Light	\$3.25
Bud Light Lime	\$4.25
Coors Light	\$3.25
Killian's Irish Red	\$3.25
LandShark	\$4.25
Michelob Light	\$3.50
Michelob Ultra	\$3.50
Miller Lite	\$3.25
O'Douls (NA)	\$3.25
Pabst Blue Ribbon	\$3.25
Rolling Rock	\$3.25
Sam Adams	\$4.50
Shiner Bock	\$3.50
Sierra Nevada Pale Ale	\$4.75
Woodchuck Amber Cider	\$4.75
Yuengling	\$3.50
Yuengling Light	\$3.50

### AUSTRALIA

Fosters Oil Can	\$6.25
<b>BELGIUM</b>	
Chimay	
Red*	\$9.25
Blue*	\$10.25
White*Rhap	\$11.25
Delirium	
Nocturnum*	\$9.25
Tremens*	\$9.25
Stella Artois	\$4.25
<b>CANADA</b>	
La Fin du Monde*	\$6.25
<b>CZECH REPUBLIC</b>	
Pilsner Urquell	\$4.75
<b>ENGLAND</b>	
Bass Ale	\$4.75
Newcastle	\$5.00
Young's Double	
Chocolate Stout	\$10.25
<b>GERMANY</b>	
Beck's	\$4.75
Clausthaler (NA)	\$3.75
Hacker-Pschorr	\$6.25
Paulaner Hefeweisen	\$5.25
Spaten Lager	\$5.00
<b>HOLLAND</b>	
Amstel Light	\$4.75
Heineken	\$4.75
Heineken Light	\$4.75

### IRELAND

Harp	\$4.50
Murphy's Stout	\$5.75
<b>ITALY</b>	
Peroni	\$5.00
<b>JAMAICA</b>	
Red Stripe	\$4.25
<b>JAPAN</b>	
Sapporo	\$5.25
<b>MEXICO</b>	
Corona	\$4.25
Corona Light	\$4.25
Dos XX	
Amber	\$4.50
Special Lager	\$4.50
Modelo Especial	\$4.25
Negra Modelo	\$4.25
Pacifico	\$4.75
Tecate	\$4.25
<b>THAILAND</b>	
Singha	\$5.25

\* = High Alcohol Beer

## THE \$5 MARTINI

4-7pm Everyday!

### Clean Martini

Vodka shaken very cold!

### Dirty Martini

Vodka, Olive Juice

### Dark Chocolate Martini

Vodka & Chocolate Liqueur

### French Martini

Vodka, Raspberry Liqueur  
& Pineapple Juice

### Green Apple Martini

Vodka & Sour Apple Schnapps

### Traditional Cosmo

Vodka, Triple Sec

& A Splash of Cranberry Juice

### Lemondrop

Vodka, Lemon Juice  
& Sugar

## THE \$6 Stoli MARTINI

All Day...Everyday!

### Vanilla/Chocolate Martini

Stoli Vanil Vodka, Chocolate Liqueur & Irish Cream

### French Martini

Stoli Vodka, Raspberry Liqueur & Pineapple Juice

### Caramel Apple Martini

Stoli Applik Vodka, Buttershots & Cranberry Juice

### Hairy Navel Martini

Stoli Persik Vodka, Peach Schnapps  
& Orange Juice

### Strasburst

Stoli Strasberi, Lime & Cranberry Juice

### Green Apple Martini

Stoli Vodka and Sour Apple Schnapps

### StoliO Martini

Stoli Ohranj, Licor 43, Orange Juice and Lemon  
Sour

## DRAFT BEERS

	PITCHER	PINT		PITCHER	PINT
<b>Fat Tire Amber Ale</b>	\$18.00	\$5.00	<b>Yuengling</b>	\$17.00	\$4.50
<b>BBC Nut Brown Ale</b>	\$17.00	\$4.50	<b>Bud Light</b>	\$16.00	\$4.00
<b>Guinness</b>	\$21.00	\$5.50	<b>Abita Purple Haze</b>	\$17.00	\$4.50
<b>Woodchuck Cider</b>	\$17.00	\$4.50	<b>Yazoo Hefeweisen</b>	\$17.00	\$4.50
<b>Sierra Nevada Pale Ale</b>	\$17.00	\$4.50	<b>Yazoo Dos Perros</b>	\$17.00	\$4.50
<b>Victory Lager</b>	\$21.00	\$5.50	<b>Yazoo Pale Ale</b>	\$17.00	\$4.50

### ENTERTAINMENT IN THE CABANAS

On your flat panel LCD you may choose from over 200 channels of satellite programming.

You may connect your IPOD, iPhone or Mp3 & listen to your own mix.

You may also listen to a CD or watch a DVD.

(Not Available after 10pm on Friday and Saturday!)

\* = High Alcohol Beer

## White Wine

<b>CHAMPAGNE/SPARKLING</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
NV	Korbel	California	6.00	~	~
NV	Kenwood Yulupa	California	7.00	~	28.00
NV	Sofia Mini Blanc de Blanc	California	8.00	~	~
2006	Vallformosa Cava Rose	Spain	~	~	40.00
NV	J Cuvee	California	~	~	60.00
NV	Taittinger Brut Francaise	Champagne	~	~	110.00
NV	Louis Roederer Brut Premier	Champagne	~	~	120.00
2000	Dom Perignon	Champagne	~	~	280.00
<b>CHARDONNAY</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2008	Coastal Vines	California	5.50	~	20.00
2008	Toasted Head Dunnigan Hills,	California	7.50	~	28.00
2007	Monkey Bay	New Zealand	8.50	~	32.00
2008	William Hill	Napa	9.00	~	34.00
2008	Kenwood Sonoma	Sonoma	~	18.00	36.00
2008	Sonoma Cutrer Russian River	Sonoma	~	~	47.00
2008	Louis Jadot Pouilly Fuisse	France	~	~	48.00
2008	Cooper Mountian Reserve (Organic)	Oregon	~	~	50.00
2006	Jordan Russian River,	California	~	~	70.00
2008	Cakebread	Napa	~	~	90.00
2006	Clendenen Family	California	~	~	130.00
<b>SAUVIGNON BLANC</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2009	BV Coastal	California	5.50	~	20.00
2008	Canyon Road	California	6.00	~	22.00
2009	Lonely Cow	New Zealand	6.50	~	24.00
2008	Starborough	New Zealand	7.00	~	26.00
2008	Simonassi	Argentina	~	~	30.00
2009	Villa Maria	New Zealand	~	~	35.00
2007	Cakebread	Napa	~	~	66.00
<b>ALTERNATIVE WHITES</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2008	Sycamore Lane White Zinfandel	California	5.50	~	20.00
2009	Sycamore Lane Pinot Grigio	California	6.00	~	22.00
2009	Chat. Ste. Michelle Riesling	Washington	6.50	~	24.00
2005	Surly Chenin Blanc	California	7.00	~	26.00
2008	Polka Dot Riesling	California	7.00	~	26.00
2008	Montevina Pinot Grigio	California	7.50	~	28.00
2007	Wild Pig Viognier	France	7.50	~	28.00
2008	Martin Codax Albarino	Spain	8.00	~	30.00
2008	Paul Blanck Pinot Blanc	France	~	~	32.00
2008	Esterling Riesling	California	~	~	40.00
2008	Conundrum	California	~	23.00	46.00

## Red Wine

<b>MERLOT</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2008	Coastal Vines	California	5.50	~	20.00
2007	Red Rock Reserve	California	6.50	~	24.00
2006	Genesis	Washington	8.00	~	30.00
2006	F. Coppola Diamond Series	California	~	21.00	42.00
<b>ALTERNATIVE REDS</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2005	Mustang Sally Shiraz	Australia	5.50	~	20.00
2005	Hogue Shiraz	Washington	6.50	~	24.00
2007	Simonassi Malbec	Argentina	7.00	~	26.00
2008	L. Jadot Beaujolais Villages	France	~	15.00	30.00
2005	Vallformosa Joven Tempranillo	Spain	8.00	~	30.00
2007	Ravenswood Petit Syrah	California	8.50	~	32.00
2007	Lake Sonoma Zinfandel	Sonoma	8.50	~	32.00
2006	Trevor Jones "Boots" Shiraz	Australia	~	~	36.00
2007	Pessagno Zinfandel	California	~	~	45.00
2004	Hazy Blur Shiraz	Australia	~	~	120.00
<b>PINOT NOIR</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2009	Coastal Vines	California	5.50	~	20.00
2008	Mirassou	California	7.00	~	26.00
2009	La Dote	Chile	7.50	~	28.00
2008	Kenwood	Russian River, California	8.00	~	30.00
2009	Whitehaven	Australia	~	~	40.00
2007	Saintsbury	Carneros, California	~	~	60.00
2006	Sonoma Cutrer	Sonoma Coast	~	~	80.00
2005	Clendenen Family	California	~	~	150.00
<b>CABERNET SAUVIGNON/BLENDS</b>		<b>REGION</b>	<b>GLASS</b>	<b>1/2 BTL</b>	<b>Bottle</b>
2009	Coastal Vines	California	5.50	~	20.00
2008	Canyon Road Cabernet	California	7.00	~	26.00
2008	Robert Mondavi PS Cabernet	California	7.50	~	28.00
NV	Miser Meritage	California	7.50	~	28.00
2006	Genesis Cabernet	Washington	8.00	~	30.00
2007	Kenwood Cabernet	Sonoma	~	20.00	40.00
2005	Silver Palm Cabernet	North Coast, CA	~	~	45.00
2006	Killibinbin Cabernet	Australia ~	~	~	85.00
2005	Justin Isosceles	Paso Robles, CA	~	~	125.00
2003	Silver Oak Cabernet	Alexander Valley, CA	~	~	150.00
2003	Silver Oak Cabernet	Napa, CA	~	~	300.00