

WRIGHT'S

AT THE BILTMORE

~ SOUPS ~ STARTERS ~ SALADS ~

THE ORIGINAL WALDORF SALAD The American Classic Created in New York's Waldorf=Astoria in 1896. With Candied Walnuts, Celeriac and Crisp Apple	12
BOWMAN BILTMORE WALDORF SALAD The 1929 Favorite of our Original Owner, The Bowman Biltmore Waldorf Salad Adds a Unique Twist from the Classic Waldorf with the addition of a Dijon Mustard Vinaigrette	11
SOUP OF THE DAY	8
TORTILLA SOUP Cumin Chicken, Avocado, Roasted Hominy & Tri-Color Tortilla Strips	8.5
HEIRLOOM TOMATOES & MOZZARELLA Ripe Tomatoes, Fresh Mozzarella, Organic Arugula, & Aged Balsamic Vinegar	13
BISTRO "CHOP CHOP GREENS" Hand Chopped Greens, Raisins, Oranges, Pine Nuts, Grapes, Olives, Carrots & Peppered Goat Cheese, Tossed in Red Wine Vinaigrette	11
JUMBO SHRIMP COCKTAIL Chilled Prawns, Spicy Remoulade, Chipotle Spiked Cocktail Sauce & Arizona Lemon	16
SOUTHWEST CEVICHE Spicy Marinated Scallops, Shrimp, Crab and Salmon, Crushed Chiles, Lime, Cilantro & Avocado	15.5
BILTMORE CLASSIC CAESAR SALAD An American Classic	11
Add Pesto Roasted Shrimp...8	
Add Grilled Basil Chicken...6	

~ ENTREES ~ SANDWICHES ~ SALADS ~

GRILLED VEGETABLE RIGATONI PASTA Seasonal Vegetables, Parmesan Cheese, Torn Basil with Herb Vegetable Jus & Crumbled Boursin Cheese	17
JARLSBERG REUBEN Corned Beef Brisket, Fennel-Spiced Sauerkraut & Jarlsberg Swiss on House Made Rye Bread	15
BEER CAN CHICKEN SANDWICH AZ Nimbus Beer Braised & Roasted Chicken, Sweet BBQ Sauce on a Toasted Baguette	14
TURKEY CLUB Shaved Turkey Breast, Applewood-Smoked Bacon, Vine-Ripened Tomatoes & Butter Lettuce on Thick Cut House Made Sourdough	15
BIG BISTRO BURGER* 8 Ounce Black Angus Sirloin, Applewood-Smoked Bacon on Soft Brioche with Crispy Fried Potatoes (Your Choice of Cheese)	16
GRILLED CHICKEN QUESADILLA Topped with Guacamole, Roasted Tomato Salsa & Sour Cream	14.5
THAI SHRIMP & POT STICKER SALAD Jumbo Prawns & Chicken Pot Stickers, Soba Salad, Oriental Vegetables & Soy Dressing	18
BILTMORE COBB SALAD Romaine & Iceberg Lettuce, Diced Chicken, Bacon, Olives, Eggs, Tomatoes, Avocado & Crumbled Blue Cheese with Roasted Garlic Dressing	16.5
TRADITIONAL CHEFS SALAD Hand Carved Roasted Turkey Breast, Smoked Cheddar, Jarlsberg Swiss, Marinated Artichokes, Shaved Prosciutto vine-Ripened Tomatoes, Hearts of Palm, Hard Boiled Eggs & Classic Ranch Dressing	16.5

An automatic gratuity of 18% will be added to parties of eight or more.

We are required to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase risk of food borne illness. These items include raw egg Caesar salad and hamburgers. Information on the ingredients of any item served will be provided upon request.