



https://menuweb.menu 8362 US-19E, Roan Mountain, United States Of America (+1)4234811201 - https://americanosteak.com/









The menu of Americano Steak House from Roan Mountain contains about 149 different dishes and drinks. On average you pay about \$68.5 for a dish / drink. Americano Steak House is a local, veteran-owned restaurant known for its award-winning steaks, fresh seafood, salads, steak-burgers, desserts, and the only full liquor bar in the East Tennessee mountains. With over 100 wines to choose from, it's the perfect spot for a delicious meal and exceptional service. Please arrive on time for your reservation, as we are a small boutique steakhouse that values both exceptional food and incredible service in the mountains of East Tennessee. We have a strict policy regarding no shows and same day cancellations to ensure we can provide the best experience possible to our guests.



Alcoholic Drinks Tapas

ESPRESSO MARTINI \$12.0 SALT PEPPER CALAMARI \$12.0

Vegetarian From The Sea

GREEN BEANS WILD SALMON PORTOFINO \$23.5

Salad Beef

MIXED SALAD HAWAIIAN RIBEYE \$35.0

Drinks Hamburgers

BEER WAGYU STEAKHOUSE BURGER

Side Orders Baked Potatoes

ONION PETALS \$10.0 LOADED BAKED POTATO \$1.0

Chicken White Wine

GRILLED CHICKEN WHITEHAVEN SAUVIGNON BLANC

Vegetarian Dishes Ribs

BROCCOLINI PRIME RIB

Specialties Beverages

FIRECRACKER SHRIMP \$12.0 CORONA LIGHT

House Specialties Italian

OVERMOUNTAIN CHICKEN \$20.0 CHICKEN MARSALA \$20.0

Dessert Soup & Salads

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From The Grill

MUSTARD, BUTTERMILK RANCH,
BALSAMIC VINAIGRETTE, 1000 ISLAND,
RASPBERRY WALNUT VINAIGRETTE,
CATALINA FRENCH

DRESSINGS: BLUE CHEESE, HONEY

RIBS

CHOCOLATE LAVA CAKE

OOCU LIGHT. Parties of ROCKETS RE data, ROCKETS

Whites USA

FERRARI CARANO FUME BLANC JOSEPH PHELPS INSIGNIA

Cabernet Pinot Gris

ODETTE \$240.0 J VINEYARDS PINOT GRIS

Specialty Drinks Usda Prime Cuts

ITALIAN NEGRONI \$10.0 STEAK FINISHING TOUCHES

Craft & Import Wine - Merlot

BLUE MOON BELGIAN WHITE PLUMPJACK \$345.0

Draught Beers Red Wines By The Bottle

YEE-HAW DUNKLE MEOMI PINOT NOIR

Fried Platters Perfect Pairings

GROUPER SHRIMP \$33.0 SIRLOIN* CRAB CAKE \$30.0

Drafts Angus Beef

YEE-HAW IPA ANGUS BEEF RIBEYE \$35.0

Beer On Tap Wines By The Bottle

BLACKSTONE NUT BROWN ALE STERLING MERLOT

Craft Cocktails Select Bottles

DIRTY BLUE GOOSE MARTINI \$12.0 CAKEBREAD CABERNET

Drink Specials Specialty Wines

KING ESTATE PINOT GRIS LUNA DI LUNA PINOT GRIGIO

Steak & Seafood Aged Steaks And Prime Rib

ANGUS NEW YORK STRIP



Dips

SPINACH ARTICHOKE DIP

\$10.0

Taste Of The Grape

CHATEAU STE. MICHELLE RIESLING

Proprietary Blends

NAPANOOK BY DOMINUS \$200.0

Soup & Amp; Amp; Salad

CAESAR OR GREEK SALAD \$10.0

Butcher's Reserve

AMERICAN WAGYU STRIP

Cellar Whites

J VINEYARDS, CHARDONNAY \$70.0

Mesquite Grilled Steaks & Chops

ANGUS COWBOY RIBEYE \$60.0

By The Bottle | Red

CHIMNEY ROCK CABERNET

Of The Sea

Russell's Reserve Wine List

BELLE GLOS CLARK TELEPHONE PINOT NOIR

Wines By The Glass Whites

THE SEEKER SAUVIGNON BLANC

Mixed Dishes

THE GODFATHER \$12.0

FLORIDA GROUPER \$26.5

Early Dinner Menu

SIRLOIN MARSALA \$26.0

Whites / Light To Full Intensity

SONOMA CUTRER CHARDONNAY

Cento

MARCHESI DI BAROLO, BAROLO \$98.0

Mimosas And More

Ruby Red Berry Bellini

RED SANGRIA \$8.0

Local Crafts Beers

FAT BOTTOM, RUBY RED

LA MARCA PROSECCO

White Wines Bottle

OYSTER BAY SAUVIGNON BLANC

Iconic & Local Craft Beer

GYSPY CIRCUS QUEEN OF SWORDS CIDER



Main Courses And Sides

GARLIC MASHED POTATOES

Uncategorized

J VINEYARDS PINOT NOIR

Soups

SOUP OF THE DAY

HOUSE, CAESAR OR GREEK SALAD

Pasta

FETTUCCINE AMERICANO \$23.0

SEAFOOD PASTA

Beer

HEINEKEN

COORS LIGHT

Wine

BOTTLE OF WINE

MARSALA

Red Wines

BONANZA BY CAYMUS CABERNET

DECOY MERLOT

Classic Cuts

AMERICANO SIRLOIN \$20.0

JIM' S FILET \$43.0

Classic Cocktails

COSMOPOLITAN MARTINI \$11.0
THE BLOODY MARY \$8.0

Draft

STELLA ARTOIS PALE LAGER

YEEHAW KOLSCH

Full Bodied Reds

SILVER OAK \$185.0 QUINTESSA \$475.0

Coravin Wines

ORIN SWIFT ABSTRACT RED BLEND
ORIN SWIFT PALERMO CABERNET

To Go Wine

BELLE GLOS DAIRYMAN PINOT NOIR
QUILT CABERNET

Restaurant Category

DESSERT

STEAKHOUSE

Troy's Private Stash

FAR NIENTE, CABERNET, POST \$95.0

SILVERADO, SOLO CABERNET \$235.0

Salads

TOMATO BURRATA CAPRESE \$10.0

HOUSE SALAD \$10.0

BLUE CHEESE SALAD

Starters

GARLIC BUTTER ESCARGOT	\$9.0	
MARYLAND CRAB CAKE	\$14.0	



CRISPY BRUSSEL SPROUTS \$4.0 J. LOHR CHARDONNAY

Red Wine

JAM JAR SWEET SHIRAZ
THE SEEKER PINOT NOIR

WOODBRIDGE MERLOT

Reds

J. LOHR PURE PASO
PROPRIETARY RED
\$48.0

CONUNDRUM RED BLEND

GIRL DRAGON MALBEC

Entrées

MOZZARELLA MARINARA PLANKS \$9.0

FAMOUS JUMBO SHRIMP \$11.0

CRISPY BRUSSEL SPROUTS WITH \$9.0

MARYLAND CRAB CAKES \$28.0

Side Dishes

SEASONED FRENCH FRIES

PARMESAN TRUFFLE FRIES \$3.0

SAUTEED SPINACH

SLICED BEEFSTEAK TOMATOES

MASHED POTATOES

White

FOREST GLEN, WHITE MERLOT

SUTTER HOME, WHITE MOSCATO \$7.0

JAM JAR, SWEET WHITE \$25.0

CAKEBREAD CELLARS CHARDONNAY

Specialty Cocktails

AMERICANO MARGARITA \$9.0

SPITFIRE MOSCOW MULE \$10.0

SMOKED MAPLE OLD FASHIONED \$15.0

CAPONE'S OLD FASHIONED \$12.0

PATRÓN PERFECT MARGARITA \$12.0

These Types Of Dishes Are Being Served



DESSERTS
PASTA
TUNA STEAK

APPETIZER

SALAD

Ingredients Used



SEAFOOD
BUTTER
PEANUT BUTTER

CHOCOLATE

SHRIMP

CHEESE

POTATOES

GARLIC

BEANS

Red

CASTELLO D'ALBOA, CHIANTI

CLASSICO

BELLE GLOS LAS ALTURA, PINOT NOIR

PRISONER, RED BLEND ZINFANDEL



MESSER DEL FAUNO, PRIMITIVO	\$35.0	CAYMUS VINEYARDS, CABERNET	\$135.0
ORIN SWIFT, MACHETE PETITE SYRAH	\$110.0	DUCKHORN VINEYARDS, 3 PALMS, MERLOT	\$227.0
ORIN SWIFT, EIGHT YEARS IN THE DESERT ZINFANDEL	\$112.0	CAYMUS VINEYARDS, SPECIAL SELECTION	\$275.0
DUCKHORN VINEYARDS,	\$130.0	SALDO ZINFANDEL	
CABERNET		SILVERADO CABERNET	

Americano Steak House

8362 US-19E, Roan Mountain, United States Of America Opening Hours: Monday 16:00-21:00 Tuesday 16:00-21:00 Wednesday 16:00-21:00 Thursday 16:00-21:00 Friday 16:00-21:00 Saturday 16:00-21:00

Made with Menu

