



DINNER

-APPETIZERS-

Hot Baked Crab Dip ❖ 14

Lump crab meat, sherry, house spices, everything crackers and fresh lemon

Fried Green Tomatoes 7

Crispy fried green tomatoes and pimento cheese aioli

Vegetable Bruschetta ❖ 9

Grilled baguette with seasonal vegetable topping

Hummus Platter ❖ 11

Roasted pepper hummus, feta cheese, garden vegetables, artichoke hearts and pita chips

-FROM THE KETTLE-

Steak and Ale Soup

Bowl 6 Cup 4

Roasted sirloin, cheddar cheese, fresh vegetables, Newcastle Brown Ale

Soup of the Day

Bowl 5 Cup 3

Please ask your server about today's feature.

-GREENS & VEGGIES-

House Salad ❖

Small 6 Large 10

Tossed baby greens, with grape tomatoes, shredded carrot, sliced cucumber and choice of dressing

Stillwaters Signature Salad ❖

Small 7 Large 14

Baby spinach, golden delicious apple, cornbread croutons, goat cheese, black walnuts and apple butter vinaigrette

Classic Romaine Caesar Salad ❖

Small 6 Large 12

Chopped romaine, herbed croutons, cherry tomatoes, shaved parmesan and classic Caesar dressing

Baby Iceberg Cobb ❖ 11

Baby iceberg lettuce, blue cheese, boiled egg, bacon, tomatoes, cucumber, roasted turkey and choice of dressing

Heirloom Tomato Salad ❖ 11

Heirloom grape tomatoes, grilled croutons, fresh mozzarella, basil vinaigrette and balsamic reduction

Add grilled shrimp skewer ❖ 8

Add grilled salmon ❖ 7

Add grilled chicken breast ❖ 6

❖ Can be prepared Gluten Free

Please note: It is our practice that we present a single check for parties of 8 or more inclusive of 20% gratuity.

Warning: Consuming raw or undercooked meat, poultry, seafood, or egg increases the risk of food borne illness.

– WV Dept. of Health



DINNER

STILLWATERS BUFFET

Signature Buffet: Our buffet is a medley of lush salads, delicately flavored soup, entrees and side dishes. 29

The Lighter Side: The Chef's soup of the moment and our assortment of satisfying salads. 16

Dessert Sampler: The dessert table is a showcase of traditional and unique treats. 8

-STONEWALL CLASSICS ENTREES-

Stonewall Half Chicken ❖ 20

Oven roasted half chicken with redskin mashed potatoes,
Chef's vegetable and orange-balsamic glaze

Seared Sea Scallops ❖ 24

Cast iron seared scallops, roasted new potatoes,
brown ale mustard vinaigrette and Chef's vegetable

Baked Seafood Cavitappi 23

Cavitappi pasta and lobster, baked in a creamy lobster sauce with crab and Old Bay crumbs,
served with Chef's vegetable

Maple Glazed Salmon ❖ 21

Seared Atlantic salmon filet, WV maple syrup,
roasted new potatoes and Chef's vegetable

Short Rib "Wellington" 21

Pastry wrapped braised beef short ribs and mushroom duxelle,
garlic mashed redskin potatoes, Chef's vegetable and red wine jus

Grilled 12 oz. NY Strip ❖ 29

Halpern's center cut strip steak, garlic mashed redskins,
Chef's vegetable and sweet onion demi

10 oz. Pork Porterhouse ❖ 27

Sassafras glazed, char grilled, bone in pork chop,
Chef's vegetable and roasted new potatoes

Herbed Pappardelle Pasta 20

Herbed Pasta tossed in roasted garlic butter, with baby spinach,
roasted tomatoes, carrots and black olives

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